

LUNCH & DINNER

STARTERS

HERB & CHILI SPICED HUMMUS	10
carrots, cucumber, red peppers, heirloom tomatoes, olives, grilled flatbread	
BIGHORN WHISKEY CHICKEN WINGS	12
celery, carrots, buttermilk ranch dressing	
LEMON & GARLIC GRILLED PRAWNS	14
lemon zest, parmesan cheese, arugula, balsamic reduction	
FARMERS' CHEESE BOARD	16
rotating selection of cheeses, marinated olives, artisan crackers	

SOUP & SALAD

SPRING VEGETABLE SOUP	6
lemon-pressed extra virgin olive oil, red lentils, toasted bread, fresh herbs	
CAESAR SALAD	8
roma crunch romaine, american grana padana cheese, roasted garlic croutons	
ARUGULA SALAD	9
heirloom tomatoes, cucumber, feta cheese, rainbow quinoa, lemon vinaigrette	
FLATHEAD LAKE TROUT SALAD	18
fingerling potatoes, hard-boiled egg, roasted tomato, olives, green beans, capers	

SANDWICHES

THREE CHEESE & TOMATO	12
white cheddar, vintage cheddar, & feta cheese, whole wheat bread	
TURKEY & BACON	16
cheddar cheese, tomato, buttermilk ranch, sourdough bread	
CURED HAM	16
olive tapenade, mozzarella, tomato, dijon mustard, sourdough	

BURGERS

YELLOWSTONE GRASS-FED BEEF BURGER	14
cheddar cheese, caramelized onion, garlic aioli, lettuce, tomato, brioche bun	
COWBOY BURGER	18
blue cheese, bacon, bighorn whiskey bbq sauce, lettuce, tomato, brioche bun	
CHICKEN & BACON BURGER	16
brie cheese, roasted garlic aioli, lettuce, tomato, ciabatta bread	

PIZZA

THREE CHEESE	12
fresh mozzarella, whole milk mozzarella, grana padana cheese	
PEPPERONI	14
pepperoni, grana padana cheese, chili flake	
PROSCIUTTO & OLIVE	16
arugula, fire-roasted tomato sauce, olive oil, balsamic reduction	
MUSHROOM & GARLIC	16
crispy mushrooms, roasted garlic, cream sauce, arugula	
MINERS CALZONE	18
ground beef, pepperoni, roasted garlic, mushrooms, mozzarella cheese, arugula salad	

ENTRÉES

COLORADO ELK BOLOGNESE	20
thick cut noodles, creamy tomato sauce, carrots, grana padana cheese, fresh herbs	
LEMON & GARLIC SHRIMP PASTA	18
roasted tomatoes, olives, spinach, roasted garlic, white wine, chili flakes, pappardelle pasta	
YELLOWSTONE GRASSFED MEATBALLS	18
fire roasted tomato sauce, feta cheese, parmesan cheese, chopped herbs, thick cut noodles	
GRILLED FLATHEAD LAKE TROUT	24
garlic & herb crust, rainbow quinoa pilaf, grilled vegetables, lemon vinaigrette	
MONTANA RANCH NEW YORK STEAK	28
roasted fingerling potatoes, seasonal vegetables, blue cheese & chive butter	

Brian Sullivan, Executive Chef

Menus and prices are subject to change. An 18% service charge will be added to parties of six or more. 100% of the service charge will be distributed to service personnel. Our friends at the Park County Department of Health would like to inform you that consuming raw or undercooked meats may increase your risk of food-borne illness.