

— DINNER —

STARTERS

GRILLED PRAWNS <i>gf</i>	10
harissa spice, white cheddar grits, chimichurri, cilantro	
CRISPY PORK SHANK <i>gf</i>	12
apple slaw, creamy cauliflower, cider vinaigrette	
MT BEEF TARTAR	14
capers, onions, italian parsley, egg yolk, cracked pepper, buttered toast points	
ARTISAN CHEESE BOARD	16
rotating selection of cheeses, prosciutto, marinated olives, ciabatta toast, balsamic reduction, arugula	

SOUP & SALAD

SMOKED LAKE TROUT CHOWDER <i>gf</i>	9
ciabatta toast, lemon crème fraiche, fried sage	
CAESAR SALAD	8
romaine hearts, american grana padana cheese, roasted garlic croutons, creamy caesar dressing add white anchovies for 4	
ARUGULA & BEET SALAD <i>gf</i>	8
candied hazelnuts, montana beets, fuji apples, bleu cheese, citrus vinaigrette	

ENTRÉES

MONTANA BEEF BURGER	14
butter lettuce, tomato, caramelized onion, garlic aioli, brioche bun, crispy fries	
GRILLED CAULIFLOWER STEAK <i>gf</i>	18
smoked paprika, butternut squash purée, spinach, creamy barley & parmesan risotto, roasted tomato	
PAN-SEARED LAKE TROUT <i>gf</i>	21
fingerling potatoes, cauliflower purée, grilled vegetables, brown butter and caper sauce	
HUNTER-STYLE ORGANIC CHICKEN	26
mary's non-gmo organic chicken breast, barley risotto, pearl onions, bacon, mushrooms cream sauce	
MT BEEF TENDERLOIN 8oz.	32
roasted garlic whipped potatoes, horseradish gremolata, bordelaise sauce, grilled vegetables	
CASTLE ROCK FARMS BISON RIBEYE 12oz.	42
creamy white cheddar grits, herb butter, fleur de sel, grilled baby carrots and broccolini	
42-DAY AGED MT RANCH RIBEYE	60
rainbow fingerling potatoes, roasted mushrooms, grilled asparagus, rosemary demi-glace	

DRY-AGED MEATS

At Sage Lodge, our professional team of culinarians takes great pride in producing a rotating selection of high-end, dry-aged meats and game. Dry-aging intensifies the flavor and tenderizes the meat. Please ask your server for today's selection of dry-aged meats.

SIDES

GARLIC WHIPPED POTATOES <i>gf</i>	4	CHARRED BROCCOLINI <i>gf</i> chimichurri	6
RAINBOW MINI POTATOES <i>gf</i>	4	HONEY-ROASTED CARROTS <i>gf</i> almonds	6
WHITE CHEDDAR GRITS <i>gf</i>	4	JUMBO ASPARAGUS <i>gf</i> lemon vinaigrette	8



THE GRILL
— AT SAGE LODGE —

Brian Sullivan, Executive Chef