

The Grill

- AT SAGE LODGE -

**All menu items are subject to change according to seasonality and availability.*

STARTERS

MONTANA LAKE TROUT PASTRAMI 22
flathead cherries, sea beans, frisse, crème fraîche, caviar

THE GRILL SALAD 12
*whole leaf lettuces, cured olives, pickled peppers, red onion
toasted cheese, ash-roasted grapefruit vinaigrette*

HEIRLOOM TOMATO CAPRESE 18
burrata, basil, balsamic, cracked pepper, olive oil

ENGLISH PEA + CITRUS SALAD 12
basil oil, habanero, feta, breakfast radish, toasted seeds

MUSHROOMS 18
locally grown mushrooms, tallow, fines herbs, soft egg, grilled bread

ELK LOIN CARPACCIO 20
*garlic chips, anchovies, charred spring garlic aioli,
baby radish greens, dry-cured black olives, house-made crackers*

ENTRÉES

PAN-SEARED KING SALMON 52
blistered shishito peppers, roasted corn, bacon lardons

BRAISED BISON SHORT RIBS 42
roasted brussels sprouts, kumquat

PAN-SEARED SCALLOPS 47
roasted salsify, almonds, brown butter

BONE-IN PORK CHOP 39
roasted fennel, peaches

GRILLED SPANISH OCTOPUS 56
marinated gigante beans, gremolata, pickled red onion

MONTANA LENTIL FALAFEL 32
*grilled zucchini + walla walla sweet onions
charred heirloom cherry tomatoes, cashew cream*

CONTEMPORARY STEAK

Certified Prime Angus Beef
Minimum 36 Day Dry Aged

Filet Mignon	10 oz.	85
Chateaubriand	20 oz.	138
New York Strip	14 oz.	71
Ribeye	16 oz.	98
Porterhouse	24 oz.	105
T Bone	18 oz.	85

Cowgirl Meat Co. - Big Timber, MT
Grass Fed, Grass Finished

Chuck Eye	12 oz.	54
Denver	10 oz.	50
Ribeye	16 oz.	94
New York Strip	14 oz.	78
Sirloin	10 oz.	50

Western MT Wagyu - Whitefish, MT
Minimum 36 Day Dry Aged

Ribeye	16 oz.	126
New York Strip	14 oz.	115

|| Shareable Option

Japanese A5 Wagyu Beef
Kumamoto, Japan

*World-renowned for its intricate, snowflake-like
marbling, A5 exhibits a buttery, tender texture.*

Ribeye	16 oz.	298
New York Strip	14 oz.	261
Filet Mignon	6 oz.	132

ADD-ONS:

Garlic Chili Tiger Prawns (4) +18
Sautéed Mushrooms +10
Seared Diver Scallops +24

Pan-Seared Foie Gras (2 oz.) +23
Rouge Creamery Caveman
Blue Cheese +6

SIDES

Roasted Walla Walla Sweet Onions *thyme, balsamic glaze* 12

Roasted Eggplant *sundried tomato, homemade cheese, fresh herbs* 15

Potato Purée *butter, maldon* 10

Grilled Asparagus *aioli, lemon, chili oil* 14

Baked Potato *pimenton butter, crème fraîche, house-cured bacon, chives* 10

BAR MENU

bar + lounge only

BREAD SERVICE

on the rise focaccia, oil + vinegar, confit garlic

assorted seasonings

15

WARM OLIVES + BREAD

7

PORK RINDS

5

GRILLED TIGER PRAWNS

mint chimichurri

14

STEAK SALAD

greens, pickled peppers, pickled onion, toasted cheese

grapefruit vinaigrette, cured olives

25

MONTANA WAGYU SAMMIE

steak, peppers, onions, garlic aioli, queso

17

8oz PRIME FLANK STEAK

baked potato, garlic confit butter

42

VEGAN MENU

SALADS

THE GRILL SALAD 18

whole leaf lettuces, cured olives, pickled peppers, red onion

ash-roasted grapefruit vinaigrette

HEIRLOOM TOMATO CARPACCIO 17

charred spring garlic, baby radish greens, pickled mustard seed, house-made crackers

APPS

JERK GRILLED TEMPEH SKEWERS 21

baby greens, pickled vegetables

FIRE-ROASTED SEASONAL VEGETABLES 18

cashew vinaigrette, toasted seeds

ENTRÉES

MONTANA LENTIL FALAFEL 32

grilled zucchini + walla walla sweet onions

charred heirloom cherry tomatoes, spring peas, cashew cream

GRILLED CAULIFLOWER STEAK 36

spring pea risotto, ancho chili oil

DESSERT

FIRE-ROASTED PEAR 12

burnt sugar, agave "crema"

FLAVORED & INFUSED

Butter

Please choose one butter to accompany your main course. Additional butter sold by the ounce.

preserved lemon	2
smoked sea salt	2
molasses & tennessee whiskey	3
foie gras & wild berry	5
garlic confit	3
chimichurri	3
bone marrow	4
ginger & ghost chili	3
habanero alpine honey	3

Dessert

ICE CREAM SANDWICH

*triple chocolate brownie, preserved citrus
wilcoxson's vanilla ice cream*

11

CRÈME BRÛLÉE

strawberries, mint

12

FIRE-ROASTED PEAR

burnt sugar, vegan agave crema

12

AFFOGATO

wilcoxson's ice cream, espresso, biscotti

8

After Dinner Drinks

Key Lime Pie Martini 15

vanilla bean infused ketel one / licor 43

godiva white chocolate liqueur / lime

BITTERS + CORDIALS

Fernet Branca 9

Zucca Rabarbaro 10

Amaro Nonino 12

Averna 12

Grand Marnier 12

Kids Menu

CHEESEBURGER

roasted sweet potato

15

**FLANK STEAK
OR SALMON**

mashed potatoes, seasonal vegetable

17

PARMESAN RISOTTO

15

Martinis

TRADITIONAL

1. Your Choice of Gin or Vodka
2. Tell Us How You Like It

Straight Up: Just vodka or gin, nothing else.

Dry: Vodka or gin with a touch of dry vermouth.

50/50: An equal balance of vodka or gin and dry vermouth.

Gibson: Gin, dry vermouth and cocktail onions.

Dirty: Vodka with olive brine and olives.

Vesper: Gin and vodka with aperitif wine.

Martinez: Gin with sweet vermouth, maraschino and bitters.

all of our martinis, unless otherwise noted are garnished with a gorgonzola stuffed olive, pink pearl onion, and a caper berry

VIP MARTINI SERVICE

vanilla bean infused ketel one vodka

dry curaçao / passionfruit / lime

sidecar of andre clouet brut grand reserve bubbles

Modern Classics

HOUSE MANHATTAN 14

coconut washed rittenhouse rye / vermouth di torino
chocolate + angostura bitters / sea salt

HOUSE OLD FASHIONED 16

ghostwood bourbon / stiggins fancy pineapple
torched orange demerara / tobacco bitters

BREAKFAST IN THE AFTERNOON 15

hendrick's gin / giffard pamplemousse / lemon
grapefruit marmalade / grapefruit bitters / egg white

CUCUMBER CHILI MARGARITA 12

altos olmeca blanco / habanero agave / cucumber
lime / tajin / *make it a cadillac* +3

WATERMELON GIN SMASH 14

whitefish spirits kintla peak gin / aperol / watermelon / citrus

PUNCH OF THE DAY

bartender's choice

AMERICA'S LOST MINT JULEP 15

four roses yellow label / white peach / orgeat
mint / sugar dusted peaches

Julian's Recipes, by Julian Anderson of the Montana Club in Helena, Montana, is not only one of the last cocktail books to be released before Prohibition (it went into effect in Montana in 1918), but it was only the second to be written by an African-American bartender. Anderson's drinks were considered to be "better than the finest." Perhaps the finest of those drinks was the Mint Julep, for which Anderson was renowned.