



# appetizers

## DRUNKEN SHRIMP

COMPOTE 14.50

Five succulent Shrimp poached, chilled and served in a martini glass with a dollop of zesty cocktail sauce and a splash of vodka

## GARLIC PEPPER SEARED

AHI TUNA\* 15.00

Sushi grade Ahi Tuna served with sesame rice rolls and a trio of Asian glazes and wasabi

## DEEP FRIED

MUSHROOMS 12.00

Fresh mushrooms beer battered and fried to a crisp. Served with our house ranch dressing

DEEP FRIED RAVIOLIS 10.50

Three-cheese raviolis served with our house marinara and topped with fresh parmesan

HOMEMADE  
MACARONI & CHEESE 9.50

Our take on the classic dish. Bowtie pasta tossed in our very own cheese sauce

FRESH CALAMARI 12.00

Dusted with seasoned flour and fried to perfection. Tossed with Greek peperoncini and sun dried tomatoes

FINGER STEAKS 12.00

Choice beef, beer battered and fried to perfection

CRAB CAKES 12.00

Bursting with Crab inside a delicate crumb. Two cakes are served with our homemade béarnaise sauce

SAUTÉED MUSHROOMS 11.50

Button mushrooms sauteed in a rich wine garlic sauce finished with béarnaise and fresh tomatoes

ASIAN GREEN BEANS 9.50

Fresh green beans coated with our Asian glaze

## KIDS'S CORNER

(12 & under, includes a small drink and ice cream)

SMALL STEAK AND FRIES 9.75

CHICKEN STRIPS AND  
FRIES 9.00

MACARONI & CHEESE 7.50

CHICKEN BREAST 8.75

With Fries or Steamed Veggies

## THE LIGHTER SIDE

10 OZ. STEAK SANDWICH 18.50

A sirloin served on toasted ciabatta bread with homemade fries or a baked potato and salad

CHICKEN CEASAR  
SALAD 14.50

Mixed greens tossed with our ceasar dressing and topped with grilled chicken

BLUE CHEESE

STEAK SALAD 17.50

Blue cheese encrusted sirloin served over a bed of mixed greens and dressed with fresh tomatoes, artichoke hearts, red onions, blue cheese crumbles, and homemade croutons.

\*Menu items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

*All menu items subject to availability*

All entrées are finely seasoned with our signature blend of spices and seasonings. If you're on a special diet, or prefer no or light seasoning, please advise your server.

FILET MIGNON 12 oz.	40.00
PETITE FILET MIGNON 8 oz.	32.00
NEW YORK STRIP 14 oz.	29.00
T-BONE 32-36 oz.	47.00
RIB-EYE 18 oz.	38.00
TOP SIRLOIN 16 oz.	27.50
PRIME RIB 16 oz. (Fri & Sat, while supplies last)	38.00

### STEAK TOPPERS

BLACK & BLEU 4.50 Your steak, crusted with bleu cheese crumbles	FUNGI 5.50 Sautéed mushrooms piled high
AU POIVRE 4.50 Encrusted with cracked black peppercorns and topped with our green peppercorn demi glaze	OUR DEMI GLACE 4.50 Balsamic rosemary butter compound drizzled with balsamic reduction
DRUNKEN 4.50 Smothered in our rich whiskey demi glaze	OSCAR STYLE 7.50 Crab and asparagus smothered in béarnaise sauce

### STEAKS SERVED WITH:

- Homemade house bread
- Soup of the day
- Mixed Green Salad
- **Dressing Options:** Roquefort, Citrus Poppy Seed, 1000 Island, Honey Mustard, Italian, Orange Ginger, Berry Vinaigrette, Caesar, Ranch
- **Choice of:** twice-baked, baked potato, roasted reds, french fries or house red pasta (Add \$2.00 for homemade Mac n Cheese or Alfredo)
- A scoop of Montana-made Wilcoxson's ice cream (add \$1.00 without purchase of entrée)

*Blue Rare: Charred outside Cold center	Rare: Charred outside Warm center	Medium Rare: Red center	Medium: Pink throughout	Medium Well: Some pink in the center
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Steak



All our pasta entrées are made from scratch with only the finest ingredients; add chicken (4.00) or shrimp (8.00)

## TOMATO VODKA CREAM SAUCE OVER TORTELLINI 18.75

Our tomato vodka cream sauce over five-cheese tortellini-ricotta, parmesan, mozzarella, swiss and provolone

## LEMON CREAM SAUCE OVER ANGEL HAIR PASTA 17.75

Fresh lemon zest and juice enhances this cream sauce for a lighter pasta

## RED PORT WINE SAUCE OVER BOW TIE PASTA 17.75

Sautéed mushrooms, basil, and pesto in a port wine cream reduction

## ALFREDO OVER BOW TIE PASTA 16.75

Classic Italian alfredo cream sauce

## RAJUN' CAJUN SCAMPI OVER ANGELHAIR PASTA 25.75

Cajun style Scampi served over a bed of angel hair pasta

## ART'S SPICY CREAM SAUCE OVER PENNE PASTA 17.75

Our most popular pasta! Basil pesto, sundried tomatoes and scallions in a spicy cream sauce

## SEAFOOD PAELLA 28.00

Saffron risotto sautéed with New Zealand Green Lip Mussels, Bay Scallops, Prawns, and Andouille sausage

## CRAB STUFFED CHICKEN 25.50

A Chicken Breast filled with King Crab blended with cream cheese and fresh herbs; topped with béarnaise

## SEAFOOD CIOPPINO 27.00

New Zealand Green Lip Mussels, Bay Scallops, and Prawns sautéed in a rich marinara

## LOBSTER MAC N CHEESE 25.50

Our homemade Mac n Cheese tossed with chunks of lobster

### PASTA AND SPECIALTIES SERVED WITH:

- Homemade house bread
- Soup of the day
- Mixed Green Salad
- **Dressing Options:** Roquefort, Citrus Poppy Seed, 1000 Island, Honey Mustard, Italian, Orange Ginger, Berry Vinaigrette, Caesar, Ranch
- A scoop of Montana-made Wilcoxson's ice cream (add \$1.00 without purchase of entrée)

# Seafood

SCAMPI 26.50  
Our signature Scampi sautéed in our own wine and herb sauce

PRAWNS 26.50  
Steamed and served with drawn butter

STEAK & PRAWNS 31.50  
A 10 oz. Sirloin with your choice of steamed Prawns, deep fried Prawns, or our signature scampi-style Prawns

STEAK & LOBSTER TAIL MARKET PRICE  
A 10 oz. Sirloin, cooked to perfection alongside a 14-18 oz. Lobster tail

LOBSTER TAIL MARKET PRICE  
A 14-18 oz. Australian Rock Lobster Tail

APPLE SALMON 26.50  
Brown-sugar cured, charbroiled, and surrounded by caramelized apples. Topped with our sweet-apple beurre blanc

GRILLED HALIBUT 28.50  
Pan seared with our own blend of seasonings

DEEP FRIED PRAWNS 26.50  
Beer battered and deep fried to perfection. Served with zesty cocktail sauce

STEAK & KING CRAB MARKET PRICE  
Our hand-cut 10 oz. Sirloin served with 14-16 oz. of Alaskan King Crab.

KING CRAB MARKET PRICE  
Alaskan King Crab 14-16 oz.

CHICKEN MARSALA 22.50  
Sautéed with fresh mushrooms in a rich Marsala wine sauce

CHICKEN PICATTA 23.50  
Sautéed with capers, red & green peppers, lemon zest & artichoke hearts

TERIYAKI CHICKEN 19.50  
Sautéed in our teriyaki sauce with sesame seeds and fresh scallions

CHICKEN OSCAR 26.00  
Sautéed with crab meat and fresh asparagus. Topped with our béarnaise

THAI CHICKEN 20.50  
Sautéed in our own mix of slightly spicy Thai sauce

ORANGE GINGER

CHICKEN 20.50  
Sautéed in our orange sauce and accented with fresh ginger root

All chicken dishes are prepared with Red Bird Organic Chicken

## SEAFOOD & CHICKEN SERVED WITH:

- Homemade house bread
- Soup of the day
- Mixed Green Salad
- **Dressing Options:** Roquefort, Citrus Poppy Seed, 1000 Island, Honey Mustard, Italian, Orange Ginger, Berry Vinaigrette, Caesar, Ranch
- **Choice of:** twice-baked, baked potato, roasted reds, french fries or house red pasta (Add \$2.00 for homemade Mac n Cheese or Alfredo)
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# chicken