



appetizers

DRUNKEN SHRIMP COMPOTE	15.50
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*	16.50
Sushi grade Ahi Tuna served with sesame rice rolls and a trio of Asian glazes and wasabi	
DEEP FRIED MUSHROOMS	13.00
Fresh mushrooms beer battered and fried to a crisp. Served with our house ranch dressing.	
DEEP FRIED RAVIOLIS	12.00
Three-cheese raviolis served with our house marinara and topped with fresh parmesan	
HOMEMADE MACARONI & CHEESE	10.00
Our take on the classic dish. Bowtie pasta tossed in our very own cheese sauce	

KIDS'S CORNER

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

SMALL STEAK AND FRIES	11.00
CHICKEN STRIPS AND FRIES	10.00
MACARONI & CHEESE	8.00
CHICKEN BREAST	10.00
With Fries or Steamed Veggies	

FRESH CALAMARI	13.00
Dusted with seasoned flour and fried to perfection. Tossed with Greek peperoncini and sun dried tomatoes	
FINGER STEAKS	13.00
Choice beef, beer battered and fried to perfection	
CRAB CAKES	14.50
Bursting with Crab inside a delicate crumb. Two cakes are served with our homemade béarnaise sauce	
MAC TOTCHOS	10.50
Baked in our mac n cheese sauce and topped with shredded cheese, sour cream, green onion and bacon bits	
ASIAN GREEN BEANS	9.50
Fresh green beans coated with our Asian glaze	

THE LIGHTER SIDE

10 OZ. STEAK SANDWICH	20.50
A sirloin served on toasted ciabatta bread with homemade fries or a baked potato and salad	
CHICKEN CEASAR SALAD	15.00
Mixed greens tossed with our ceasar dressing and topped with grilled chicken	
BLUE CHEESE STEAK SALAD	18.00
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.	47.00
PETITE FILET MIGNON 8 oz.	37.00
NEW YORK STRIP 14 oz.	34.00
T-BONE 32-36 oz.	60.00
RIB-EYE 18 oz.	45.00
TOP SIRLOIN 16 oz.	32.00

Steak

STEAK TOPPERS

BLACK & BLEU 4.50 Your steak, crusted with bleu cheese crumbles	FUNGI 5.50 Sautéed mushrooms piled high
AU POIVRE 5.00 Encrusted with cracked black peppercorns and topped with our green peppercorn demi glace	OUR DEMI GLACE 6.00 Balsamic rosemary butter compound drizzled with balsamic reduction
DRUNKEN 4.50 Smothered in our rich whiskey demi glace	OSCAR STYLE 7.50 Crab and asparagus smothered in béarnaise sauce

STEAKS SERVED WITH:

- Homemade house bread
- Soup of the day and a mixed green salad
- **Dressing Options:** Ranch, Citrus Poppy Seed, 1000 Island, Honey Mustard, Italian, Berry Vinaigrette, Caesar, Roquefort
- **Choice of:** twice-baked, baked potato, roasted reds, french fries or house red pasta (Add \$2.00 for homemade Mac n Cheese or Alfredo)
- Add a scoop of Montana-made Wilcoxson's ice cream for \$1.00 with purchase of an entree

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

Catering available!

Proudly serving...



All our pasta entrées are made from scratch with only the finest ingredients; add chicken (7.00) or shrimp (11.00)

pasta

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 17.75

Classic Italian alfredo cream sauce

RAJUN' CAJUN SCAMPI
OVER ANGELHAIR PASTA 26.75

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 30.50

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

MEDITERRANEAN CHICKEN 29.50

Sauteed with artichoke hearts and sundried tomatoes in a paprika, lemon wine sauce

SEAFOOD CIOPPINO 29.50

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

LOBSTER MAC N CHEESE 26.00

Our homemade Mac n Cheese tossed with chunks of lobster

PASTA AND SPECIALTIES SERVED WITH:

- Homemade house bread
- Soup of the day and a mixed green salad
- **Dressing Options:** Ranch, Citrus Poppy Seed, 1000 Island, Honey Mustard, Italian, Berry Vinaigrette, Caesar, Roquefort
- Add a scoop of Montana-made Wilcoxson's ice cream for \$1.00 with the purchase of an entree

specialties

SCAMPI 30.00
Our signature Scampi sautéed in our own wine and herb sauce

PRAWNS 30.00
Steamed and served with drawn butter

STEAK & PRAWNS 37.00
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

CHICKEN MARSALA 28.00
Sautéed with fresh mushrooms in a rich Marsala wine sauce

CHICKEN PICATTA 28.00
Sautéed with capers, red & green peppers, lemon zest & artichoke hearts

TERIYAKI CHICKEN 25.00
Sautéed in our teriyaki sauce with sesame seeds and fresh scallions

APPLE SALMON 30.00
Brown-sugar cured, charbroiled, and surrounded by caramelized apples. Topped with our sweet-apple beurre blanc

GRILLED HALIBUT 32.00
Pan seared with our own blend of seasonings

DEEP FRIED PRAWNS 30.00
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.
*subject to availability

KING CRAB MARKET PRICE
Alaskan King Crab 14-16 oz.
*subject to availability

CHICKEN OSCAR 30.00
Sautéed with crab meat and fresh asparagus. Topped with our béarnaise

THAI CHICKEN 25.00
Sautéed in our own mix of slightly spicy Thai sauce

ORANGE GINGER CHICKEN 25.00
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 and a mixed green salad
- **Dressing Options:** Ranch, Citrus Poppy Seed, 1000 Island, Honey Mustard, Italian, Berry Vinaigrette, Caesar, Roquefort
- **Choice of:** twice-baked, baked potato, roasted reds, french fries or house red pasta (Add \$2.00 for homemade Mac n Cheese or Alfredo)
- Add a scoop of Montana-made Wilcoxson's ice cream for a \$1.00 with purchase of an entree