



Big Sky, Montana

Lunch

Hot Open Face Turkey Sandwich with Mashed Potatoes and Gravy 10.75

Home Style Chicken Strips with Cabin Fries or Side Salad
Served with BBQ Ranch Dipping Sauce 8.95

½ lb. Hand Patted, House Ground Hamburger, with Cabin Fries or Side Salad 9.75
Add Cheese (Choice of Cheddar, Swiss or Buttermilk Blu Crumbles) 10.25

½ lb. Hand Patted Bison & Elk Burger with Cajun Mayo
Served with Cabin Fries or Side Salad 11.75 Add Cheese 12.25

Marinated Grilled Chicken Sandwich, Cabin Fries or Side Salad 9.75 Add Cheese 10.25

Fish & Chips ~ Halibut Filets with House Made Tartar Sauce
Served with Cabin Fries or Side Salad 13.00

Halibut Sandwich ~ Halibut Filets with House Made Tartar Sauce
Served with Cabin Fries or Side Salad 10.00 Add Cheese 10.50

Cabin Chili ~ Hearty Chunks of Beef & Bison with Ancho Chilies, Pinto & Black Beans
Cup 5.00 The Big Bowl 7.00 Load it up with Cheese and Onions Add 1.00

Soup of the Day ~ Cup 4.75 With House Salad 10.00 (Caesar Add 1.00)
The Big Bowl ~ 6.75 With House Salad 11.75 (Caesar Add 1.00)

House Salad ~ Romaine Topped with Fresh Veggies 6.00

Caesar Salad ~ Romaine and Grated Reggiano with Our Signature
House Made Caesar Dressing 7.75

Add Marinated Grilled Chicken to House or Caesar Salad Additional 5.00



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Appetizers

Wisconsin Brie Baked in Puff Pastry Topped with Red Wine Butter 10.75

New Zealand Green Shell Mussels Steamed in White Wine with Garlic,
Butter, Herbs & Fresh Tomatoes 12.75

Spinach Turnover ~ Fresh Spinach, Caramelized Onion and Parmesan
Wrapped in Puff Pastry, Served with a Rich Cream Sauce on Mixed Baby Greens 11.00

Gourmet Cheese Plate ~ Chef's Choice Specialty Cheeses & Smoked Meat
Roasted Seeds, Olive Salad and Lavosh 13.75

Salads

The Cabin Salad ~ Roasted Onions and Local Chevre on a Hearty Salad of Greens, Toasted Almonds
and Vegetables

Tossed with Our House Made Huckleberry Vinaigrette Dressing 9.25

House Salad ~ Mixed Greens, Crisp Vegetables, Red Onion & Croutons 7.75

Caesar Salad ~ Romaine, Grated Reggiano, Red Onion & Croutons
Tossed in our Signature House Made Caesar Dressing 9.25

Cup of Soup Du Jour 5.75

Entrees

Pan Seared Elk, Sautéed, served with a Wild Mushroom Marsala Sauce
on Mashed Potatoes with Vegetable 28.75

10 oz. Grilled Bison Sirloin Steak Sliced, Topped with Roasted Garlic and
Buttermilk Blue Cheese Relish on Mashed Potatoes with Vegetable 28.00

Grilled Regional Trout Lightly Seasoned with Wasabi Glaze
Topped with Bok Choy Chutney, House made Pickled Ginger and a
Dash of Fresh Wasabi Served on Wild Mushroom Ancho Chili Wild Rice 26.75

12 oz. Grilled New York Strip with Green Peppercorn Sauce
Mashed Potatoes and Vegetables 32.00

8 Oz. Tenderloin ~ Grilled Tenderloin,
Served with Mashed Potatoes and Vegetable 34.00
Optional Accompaniments ~ Red Wine Butter & Cracked Black Pepper,
Béarnaise, Sautéed Mushrooms, Buttermilk Blue Cheese Add 3.00

Twin Petite Filets Served with Two Sauces ~ Red Wine Butter and Béarnaise
Mashed Potatoes and Vegetable 35.00

Sautéed Shrimp, Fresh Vegetables and Tender Fettuccini finished with your choice of
Gorgonzola Cream or Wine and Herb Sauce 27.75

Roasted Chicken ~ Served with Sautéed Tomatoes, Leeks and Vegetables on
Wild Mushroom Ancho Chili Wild Rice 26.75

Sautéed Portabella Mushroom, Sliced and Served in a Light White Wine Sauce with
Fresh Basil, Garlic, Red Pepper and Chives on Mixed Baby Greens 15.75

Ground Chuck Game Steak with Bourbon Wild Mushroom Demi-glaze
Served with Mashed Potatoes and Vegetable \$17.75

20% Gratuity will be added to parties requesting separate checks