



*Big Sky, Montana*

## Appetizers

Wisconsin Brie Baked in Puff Pastry with Red Wine Butter 10.75

Zucchini Sticks Breaded and Fried ~ Served with Soy Sauce & Ranch for Dipping \$8.75

Smokehouse Sampler ~ House Smoked Regional Trout, Smoked Goose, and House Smoked Bison  
Served with Pickled Vegetables, Select Cheese, Olive Salad and Huckleberry Mustard \$15.00

Grilled Curry Shrimp with Pineapple Salsa, Served on Mixed Greens \$10.75

Halibut Skewers ~ Line Caught Halibut Wrapped with Prosciutto  
Served on Mixed Greens with a Port Wine Reduction \$12.00

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

## Salads

House Salad \$7.75

Mixed Greens with Assorted Vegetables, Red Onion & House Made Croutons

Cabin Caesar Salad \$9.75

Romaine Lettuce with Grated Reggiano, Red Onion & House Made Croutons  
Tossed in our Signature Caesar Dressing

Summer Salad \$10.75

Mixed Greens, Local Chevre, Toasted Pine Nuts, Red Onion Slivers,  
Julienne Carrots, Sliced Pear  
Tossed in Roasted Red Pepper Vinaigrette with Basil Oil

Cup of Soup Du Jour \$5.75

# Entrees

Grilled Bourbon Glazed Kurobuta Pork Tenderloin  
Served on Israeli Couscous with Black Currant Sauce \$29.50

Sautéed Sliced Chicken Breast, Fresh Summer Vegetables and Tender Fusilli  
Finished with Your Choice of Wine and Herb Sauce or Rich Alfredo \$26.50

Jamaican Jerk Chicken ~ Natural Air Chilled Chicken Breast On Rice Noodles with Carrots,  
Mushrooms, Green Onion & Egg Tossed in a Pad Thai Sauce with Cilantro Oil \$28.00

Lightly Sautéed Veal Finished with a Morel Mushroom Cream Sauce  
Confetti Blend Wild Rice \$29.75

8 Oz. Tenderloin ~ Grilled Tenderloin Served with Mashed Potatoes \$31.00  
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 \$34.00

Grilled Chili Rubbed Bison Sirloin Steak  
Sliced & Served on Confetti Blend Wild Rice with Sweet Corn Relish \$24.75

Line Caught Halibut Sautéed and Finished with a Tomato Basil Balsamic Vinaigrette  
Served on Israeli Couscous \$30.00

Seared Trout ~ Regional Trout Lightly Seasoned with Fresh Herbs  
Topped with Roasted Peppers and Toasted Pine Nut Relish  
Served on Confetti Blend Wild Rice \$26.00

All Entrees Served with Locally Grown Gallatin Valley Vegetables

\*Please inform your server of any Special Dietary Needs When Ordering\*

A split plate charge of \$7.25 includes the accompanying sides for each dish together with half the entrée  
20% Gratuity will be added to parties requesting separate checks