



First Course

Colorado Green Chili Fondue (d, w)

A smooth, creamy cheese dip with a touch of spice from Colorado green chilies. Served with crispy grilled bread and crunchy corn chips for dipping.

Roasted Beet and Cannellini Mutabal (w)

A vegan, savory dip made from roasted beets and cannellini beans with roasted pumpkin seeds and a drizzle of chili oil. Served with grilled bread, fresh vegetables, and corn chips

Crispy Pork Belly

Slow-cooked, tender pork belly tangy homemade BBQ sauce, jalapeño slaw

Corn and Bacon Fritter (d, w) OR Vegan Sweet Potato Fritter

crispy homemade fritters filled with sweet charred corn, smoky bacon, and melted cheddar, f with a sweet maple bourbon glaze and roasted pepper crema for dipping.

Poutine (d)

French fries smothered in a rich demi-glace and topped with fresh, melty cheese curds—.

Caesar Salad (d, w)

Fresh Romaine lettuce, crunchy croutons, and shaved Parmesan, tossed in a creamy ceasar

House Salad

A light and refreshing mix of greens, cucumber, carrot, watermelon radish, and grapefruit, dressed in a pear vinaigrette

Creamy Mushroom Soup (d, w)

A rich, earthy soup made with a variety of wild mushrooms, topped with broiled Gruyère cheese and a crunchy crouton

Entrees

Buffalo Short Ribs (d, w)

Slow-cooked, tender Montana buffalo short ribs, served with a rich blackberry demi-glace that complements the natural flavor of the meat. Paired with creamy orzo and charred leek and asparagus

NY Strip

8 oz local Montana steak known for its marbling and tenderness. Served with a classic peppercorn sauce, smooth pomme purée, and roasted carrots and broccoli.

Caramelized Citrus Salmon (f)

Pan-seared sockeye salmon glazed with a sweet yet savory caramelized citrus and miso sauce. farro, roasted butternut squash puree, and a crisp Asian-style slaw and brussels

Coq Au Vin (d)

A French classic featuring tender chicken breast and thigh braised in red wine with bacon, mushrooms, and sweet pearl onions. Served over smooth pomme purée and grilled broccoli

Cassoulet

A savory vegan option, featuring rotating seasonal vegetables served over herb and wine infused bean blend with a medley of wild mushrooms and charred tomatoes. Finished with roasted garlic and mushroom sauce.

Allergen Symbols

D - Dairy

E - Egg

W - Wheat

S - Soy

TN - Tree Nut

F - Fish

SF - Shellfish