

MAINS

Delhi Style Red Curry Vegan, GF
Cauliflower, onions and carrots, red curry coconut sauce,
sunflower seeds, cucumber, chutney, basmati rice
16

Thai Style Green Chicken Curry GF
Potatoes, limes, basil, coconut milk, basmati rice
18

Soy Glazed Jerusalem Artichokes Vegetarian, GF
Jerusalem artichokes, crispy rice, carrots, spinach, mushrooms
21

Montana Beef Stroganoff
Mushrooms, gravy, housemade fettuccine noodles
21

Spring Salmon* GF
Fingerlings and green beans, curried yogurt, mix greens
30

Roasted Local Chicken GF
Skin-on breast, soubise, smashed fingerlings, mushrooms, green beans
27

Braised Highland Lamb & Gnocchi
House-made rotating vegetable gnocchi, peas, carrots, mint, parmesan, jus
29

Wagyu Double Smash Burger*
Grass-fed local beef, sharp Montana cheese, char pickled red onions, Em-Dog
sauce, house made potato bun. Served with potatoes gratin
23

Bistro Steak* GF
Montana beef, Seasonal vegetables, compound butter.
Served with potatoes gratin
33

ADDITIONS

Potatoes gratin Vegetarian, GF
Gruyere, Parmesan
8

Garlicky Green Beans Vegetarian, GF
Garlic butter, Flaky Salt
6

Peas and Carrots Vegetarian, GF
Butter, Mint
6

*** Consuming raw or undercooked meats, poultry, seafood, shellfish or
eggs may increase your risk of foodborne illness**

***Parties of 6 or more will incur a 20% service fee**