

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, bok choy, spinach, mushrooms
21

Montana Beef Stroganoff
Mushrooms, gravy, housemade fettuccine noodles
21

Spring Salmon* GF
Fingerlings and asparagus, curried yogurt, mixed greens
30

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 smashed new potatoes
23

Bistro Steak* GF
Local rotating beef cut, pomme puree, wilted summer greens, green sauce
33

ADDITIONS

Smashed New Potatoes Vegetarian, GF
Herbs, local potatoes
8

Roasted Asparagus Vegetarian, GF
Garlic butter, Lemon
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**