

MAIN DISHES

All entrees include house baked bread and your choice of soup or Benny's house salad

Substitute a Caesar salad 2
 Substitute BLT salad 6

Delhi-Style Red Curry 26 (gf, vegan)
 Vegetables and spices simmered in coconut milk over orange scented rice and lentils with cucumber, chutney and sunflower seeds

Thai-Style Green Curry 28 (gf)
 Chicken, onions and potatoes stewed with coconut, cilantro, lime and basil with orange scented jasmine rice

Wild Mushroom Fettuccini 29 (v)
 Scratch-made pasta, sauteed wild mushrooms, green beans, chopped herbs and parmesan-Dijon cream

Montana Stroganoff 31
 Locally raised beef simmered with onions, mushrooms and sour cream tossed with house-made pasta and parmesan

Stir-Fry Tofu 28 (gf, vegan)
 Mixed seasonal vegetables, grilled sushi rice & bok choy with ginger sauce and pickled carrot ribbons

Pan-Roasted Chicken 30
 Hand-rolled gnocchi with sauteed vegetables, citrus broth and herbs

Wild Sockeye Salmon* 34 (gf)
 Crispy skin, smashed new potatoes, sauteed garlicky green beans and Bloody Mary sauce

Pan-Fried Walleye* 35
 Grilled herbed polenta, garlicky green beans, kale pesto, fire-roasted pepper coulis

Montana Smash Burger* 25
 Locally raised beef, chive white cheddar curds, charred onion jam and burger sauce on a scratch-made potato bun with smashed potatoes romesco
 Add a fried egg 1 Add bacon 2 GF Bun 1

Argentine Bistro Steak* 36 (gf)
 Certified Angus Beef center cut sirloin with smashed potatoes romesco, grilled asparagus, chimichurri butter, and balsamic gastrique

Grass-Finished Beef Steak* 37 (gf)
 Rotating cut of local beef with smashed potatoes romesco, grilled asparagus, chimichurri butter, and balsamic gastrique

Sides

- Potatoes Romesco 7
- Grilled Asparagus 7
- Sauteed Vegetables 7
- Grilled Bok Choy 7
- Orange Scented Rice 4
- Grilled sushi rice 4

