



Big Sky, Montana

~Starters~

Wisconsin Brie Baked in Puff Pastry topped with Red Wine Butter
Fresh Green Apple Slices 14

New Zealand Green Shell Mussels Steamed in Red Curry Coconut Milk
with Turmeric, Herbs, & Fresh Tomatoes 16

Lobster Ravioli with a Roasted Tomato Vodka Sauce, Topped with Crab, Caviar 14

House Ground Bison Meatballs with Pomegranate Molasses Barbecue Sauce,
Green Onions and Manchego Cheese 13

~Salads~

The Cabin Salad ~ Roasted Tomatoes, Manchego & Roasted Almonds
on a Hearty Salad of Greens with Seasonal Vegetables
Tossed with Our House Made Huckleberry Vinaigrette 9

House Salad ~ Mixed Greens, Carrot Ribbons,
Tomato Wedges, Red Onion, Croutons 7

Caesar Salad ~ Romaine, Grated Reggiano & Croutons, Parmesan Crisp
Tossed in our Signature House Made Caesar Dressing 9

Soup Du Jour 6

~Entrees~

7 oz. Bison Tenderloin Charbroiled, topped with Wild Mushrooms & Port Wine Sauce
Polenta FF, Seasonal Vegetable 37

8 oz. Petite Elk Tenderloin with a Flathead Cherry Demi Glaze
Polenta FF, Seasonal Vegetable 37

Twin Petite Filets

Two 4 oz. Beef Filets with Red Wine Butter & Béarnaise
Garlic Mashed Potatoes, Seasonal Vegetable 39

14 oz. Black Angus Rib Eye finished with a Garlic, Thyme & Rosemary Olive Oil
Garlic Mashed Potatoes, Seasonal Vegetable 38

Cast Iron Seared 12 oz. Bone In Pork Chop with a Spicy Apple Cider Jalapeño Sauce
Garlic Mashed Potatoes, Seasonal Vegetable 29

Oven Roasted Walleye with a Panko & Parmesan crust, topped with Crab Beurre Blanc
Wild Rice, Seasonal Vegetable 37

Pan Seared Yellowstone River Rainbow Trout Filet Lightly Seasoned, topped with
Roasted Garlic, Leek & Parsley, finished with a Lemon Zest
Wild Rice, Vegetable 33

Sautéed Pheasant Airline Breast with a Tangy Peach & Coconut Cream Sauce
Wild Rice, Vegetable 34

A split plate charge of \$5.00 includes the accompanying sides with half entrée
20% Gratuity may be added to parties requesting separate checks and large groups