



*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

Elk Ravioli with a Roasted Tomato Basil Pesto & Roasted Pine Nuts  
Topped with Fried Capers, Parmesan and Fresh Basil 12

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

## *~Salads~*

The Cabin Salad ~ Roasted Tomatoes, Roasted Almonds & Heirloom Beets,  
on a Hearty Salad of Greens with Seasonal Vegetables  
Tossed with Our House Made Flathead Cherry Balsamic 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 Blue Cheese Crumbles & Port Wine Sauce  
Garlic Mashed Potatoes, Seasonal Vegetable 36

Twin Elk Chops with Local Montana Leek Demi Glaze  
Garlic Mashed Potatoes, Seasonal Vegetable 36

Twin Petite Filets  
Two 4 oz. Beef Filets with Red Wine Butter & Béarnaise  
Garlic Mashed Potatoes, Seasonal Vegetable 38

14 oz. Black Angus NY topped with Herb Butter  
Garlic Mashed Potatoes, Seasonal Vegetable 38

Cast Iron Seared 12 oz. Bone In Pork Chop on a bed of House Made Cassoulet  
Roasted Garlic Mustard and Fresh Green Apple Slices 29

Oven Roasted Walleye with an Avocado, Basil, Red Onion, Tomato & Balsamic Vinegar Relish  
Wild Rice, Seasonal Vegetable 36

Pan Seared Yellowstone River Rainbow Trout Filet Lightly Seasoned, topped with  
Cucumber, Tomato, Red Onion, Celery and Cilantro Relish  
Wild Rice, Vegetable 33

Cabin Bison Burger with Crispy Pancetta, Cheddar, Cajun Mayo  
Parmesan French Fries 16

Marinated Chicken Sandwich with Crispy Pancetta, Swiss Cheese, Pesto Mayo  
Parmesan French Fries 15

Seasoned Roasted Cauliflower Florets with a Mushroom Ragout  
Polenta Fries 26

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