



STARTERS & SHARABLES



SPINACH ARTICHOKE DIP 16

Creamy cheese and garlic hot out of the oven.
Served with house fried tortilla chips.

CALAMARI 17

Lightly breaded and golden fried.
Served with cocktail sauce and lemon wedges.

CHICKEN WINGS 5pc- 9 10pc- 16

Crispy, deep-fried wings with your choice of traditional
Buffalo, Tangy BBQ, Habanero Huckleberry, or Spicy Honey
Garlic Sauces

GARLIC CHEESE CURDS 9

Garlic-breaded Wisconsin white cheddar cheese curds.
Served with Chipotle Aioli sauce.

PORK BELLY BURNT ENDS 17

Smoky pork belly pieces fried crispy then hot glazed
in our signature sweet and spicy sauce.

COCONUT SHRIMP 12

Jumbo shrimp crusted in panko and coconut,
served with a sweet, spicy orange marmalade and lemon wedges.

ONION RING TOWER 9

Thick-cut, lightly-breaded onion rings,
Served with ranch sauce.

CHIPS & SALSA 7

House-fried tortilla chips
with mild chunky sauce.

STEAK BITES 18 HALF 9

Cajun-seasoned 10oz sirloin bites, served
with blue cheese dipping sauce.

BREAD ROLL BASKET 6

Warm rolls served huckleberry or honey
cinnamon butter.

SOUPS & SALADS

GRILLED CHICKEN COBB 16

Crispy greens topped with grilled chicken breast,
avocado, bacon, tomato, black olives, red onion,
egg, and blue cheese crumbles.

BLACKENED BISON STEAK 22

Crisp greens topped with cajun-blackened sirloin, red onion,
tomato, mushrooms, and blue cheese crumbles.

CLASSIC CAESAR Half- 6 Full- 11

Romaine lettuce chopped and tossed in a creamy
caesar dressing with croutons and shaved parmesan cheese.
Garnished with lemon wedges.

ADD OPTIONS:

Chicken 6, Shrimp 12, Beef or Bison Steak 12, Salmon 15

HOUSE SALAD Half-6 Full-11

Crisp greens with red onion, cucumber,
tomato, croutons, and shredded cheese.

ADD OPTIONS:

Chicken 6, Shrimp 12, Beef or Bison Steak 12, Salmon 15

SOUP DU JOUR & BISON CHILI CUP 4 BOWL 6

Ask your server about our soup of the day.



Our special farm-to-table bison is all-natural and locally raised on Polson-based Blackhorn Ranch to ensure the pure Montana quality and flavor. Bison is far more lean, while beef is more tender. All of our steaks are cooked to medium-rare temperature to ensure the best in flavor.



BEEF & BISON STEAKHOUSE CLASSICS

Friday Night Beef Prime Rib

8oz Queen Cut 30 | 12oz King Cut 38

Served with creamed horseradish, au jus, seasonal vegetables or asparagus and choice of baked potato

ALL-NATURAL, FARM-TO-TABLE BEEF & BISON

Grilled Shrimp \$12

Steak dinners come with seasonal vegetables or asparagus and choice of baked potato.

Upgrade to a loaded baker or add a salad +3

8oz Filet Mignon 42

10 oz Top Sirloin 28

14 oz Ribeye 39

Tasty Steak Companions +2

cajun blackening
bleu cheese crumbles
grilled onions
sauteed mushrooms
peppercorn cream sauce

SEASONAL STEAK BOARD

For the discerning steak connoisseur, we offer a seasonal steak board prime options with larger specialty cuts at per-pound pricing. To personally select your own steak, ask your server to see the "Steak Board"

THE SHOE BURGER 16

1/2-pound, locally raised, hand pressed beef patty chargrilled to order and served with side of fries.

BLACKHORN BISON BURGER 16

1/2-pound, locally raised, hand pressed bison patty chargrilled to order and served with side of fries.

Your choice of Cheddar, Swiss, Pepper Jack or Blue Cheese crumbles

ADDITIONAL BURGER TOPPINGS

Bacon 3 Fried egg 2
Avocado slices 3 Grilled onions 2
Sauteed mushrooms 2 Jalapenos 2

BISON BURGER STEAK HEALTHY CHOICE 16

1/2 pound farm-to-table, locally-raised, bison burger patty chargrilled medium rare or to order & topped with cheese. Served with cottage cheese, tomato and avocado.

STEAKHOUSE CLASSIC SIDES

Seasonal Vegetables 5	Baked Potato 4
Rice Pilaf 5	Loaded Baked Potato 6
Asparagus 5	French Fries 5
Cottage Cheese 4	Garlic Fries 6
Buffalo Chips 5	Sweet Potato Fries 6
Corn on the Cobb 5	Mashed Potatoes 4



AMERICAN CUISINE DINNER CLASSICS



GRILLED SHRIMP 20

Grilled jumbo shrimp skewer, your choice of rice, or other starch, vegetable options, and lemon wedge.

GRILLED SALMON 28

Grilled salmon filet served chutney sauce, your choice of rice, or other starch, vegetable options and lemon wedge.

CHICKEN PICCATA 25

Pan-seared, flour-dusted chicken breast with a white wine, lemon butter, caper sauce. Served with mashed potatoes or fettuccine and bread roll.

SALMON BEURRE BLANC 29

Pan-crusted salmon served over citrus and herb beurre blanc sauced-tossed fettuccine with capers and basil oil. Finished with a balsamic drizzle. Served with bread roll.

MARINATED SAUTEED HALF CHICKEN 26

Split and marinated in broth and spices, sauteed and flash-fried to a crisp golden brown. Served with mashed potatoes, finished with a brown butter mushroom sauce.

SHRIMP SCAMPI 28

Jumbo shrimp, red bell pepper, mushrooms and onions, sauteed in garlic, butter and white wine finished with scallions and shaved parmesan. Served with vegetables and rice pilaf or over fettuccine and bread roll.

FETTUCCINE ALFREDO 16

Fettuccine tossed in a classic alfredo sauce made with parmesan cheese, cream, garlic, and white wine. Served with bread roll.

ADD OPTIONS:

Chicken 6, Shrimp 12, Beef or Bison Steak 12, Salmon 15

FISH & BUFFALO CHIPS 20

Beer-battered, dipped fish filets fried golden brown. Served with coleslaw, tarter sauce and fried buffalo chips.

SOUTHERN FRIED CHICKEN 26

4 Piece, broasted chicken served with buffalo chips, corn on the cob, and coleslaw

SPAGHETTI BOLOGNESE 21

Traditional Italian meat sauce with locally-raised bison, and Italian sausage on a bed of spaghetti pasta.

Served with a side salad and bread roll.

SWEET TREATS

World Famous Salted Caramel Bread Pudding 12

NY Cheesecake 9

Ask your server about available flavors and offerings

Consuming raw or undercooked eggs, meat, poultry, or seafood may increase your risk of foodborne illness.
20% gratuity added to tables of six or more. \$15 corkage fee per bottle of wine.

*Contains Nuts or Seeds