

DINNER

START

DAY BREAD

NATURAL FERMANTATION.
SERVED WITH BUTTER. \$7

BRUSSELS

TAPENADE AIOLI. NUTRITIONAL YEAST. \$11

BEEF TARTARE

YUZU KOSHO MAYO. QUAIL EGG YOLK. \$15

TOMATOES!

BRIE. AGRUMATO. THAI BASIL. \$11

FIELD.HOUSE.SALAD

GORGONZOLA. RED ONION. RADISH.
STRAWBERRY. SHERRY VINAIGRETTE. \$12

+ORA SALMON \$12
+STEAK \$10

CHICKEN LIVER PATE

RHUBARB MOSTARDA. GRILLED
SOURDOUGH. \$11

CHEESE & CHARCUTERIE

ACCOUTREMENTS. BREAD. \$29

GENERAL MANAGER
TANNER
VINECKE

CHEF

BENJAMIN
HARMAN

SOUS CHEF
MACKENZIE
CAMBLIN

THE
FIELDHOUSE
NEW AMERICAN KITCHEN

MAIN

'TUNA SALAD'

OLIVE OIL POACHED ALBACORE TUNA.
POTATO. OLIVES. CITRONETTE. \$17

SPICY FRIED CHICKEN & GREENS

EGG. GORGONZOLA. HEIRLOOM TOMATO.
BACON. ONION. BUTTERMILK
VINAIGRETTE. \$22

FH BURGER*

HIGH FIVE MEATS. CHEDDAR. BUTTER
LETTUCE. PICKLE. FRIES. SESAME BUN. \$20

+EGG \$2
+BACON \$2

SPRING RISOTTO

SHRIMP. CARROTS. PEAS. TURNIPS.
ARUGULA. \$25

FLAT IRON

ROASTED CARROTS. FINGERLINGS. CREME
FRIACHE. SALSA VERDE. \$36

CAST IRON BONE-IN CHICKEN BREAST

SUMMER SQUASH GRATIN. BRUSSEL
SPROUTS. TOMATO VINAIGRETTE. \$32

PORK SHANK

WHITE BEANS. COLESLAW. PISTACHIOS.
APRICOT & GUAJILLO BBQ. \$38

DESSERT

POT DE CREME

CHOCOLATE.
CHANTILLY. \$8

RHUBARB STRAWBERRY CRISP

OAT STREUSEL. VANILLA ICE
CREAM. \$12

PANNA COTTA

BERRIES. GRAHAM CRUMBLE.
ORANGE BLOSSOM VINEGAR. \$8

*THE POWERS THAT BE AT THE HEALTH DEPARTMENT WOULD LIKE US TO INFORM YOU THAT CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS, MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS. NOT ALL INGREDIENTS ARE LISTED. PLEASE INFORM YOUR SERVER OF ALL ALLERGIES

BEVERAGES

SPARKLING WATER

COKE / DIET COKE \$3

SPRITE \$3

ICED TEA \$3

HOUSE MADE LEMONADE \$3

ORANGE JUICE

10 OZ \$5 16 OZ \$8

ANNEX BLEND DRIP

REVEL COFFEE ROSTERS \$4

ASSORTED HOT TEAS

LAKE MISSOULA TEA
COMPANY \$5

COMMUNITY. CURIOSITY. CULTURE. WE ARE COMPELLED TO WORK TOGETHER WITH BILLING'S LOCALS CREATING EXCITING MENUS THAT ARE SUSTAINABLY SOURCED. WE PIQUE YOUR CURIOSITY AGAIN AND AGAIN CREATING SEASONAL MENUS THAT KEEP YOU COMING BACK TO SEE WHAT IS NEXT. WE ARE CULTIVATING THE RESTAURANT CULTURE FROM OUR LOCAL COMMUNITY EFFORTS TO OUR SUPERIOR HOSPITALITY. NURTURING IT INTO ITS GREATNESS ALLOWING US TO PROVIDE YOU WITH A WARM WELCOME AND AN EXPERIENCE YOU WON'T SOON FORGET. WITH YOUR CONTINUED SUPPORT YOU ALLOW US TO CONTINUE TO BE THE DIFFERENCE. EAT AT THE FIELDHOUSE AND BE THE CHANGE.

THANK YOU

2601 MINNESOTA AVE. BILLINGS, MT.
406.534.2556 THEFIELDHOUSEMT.COM

HOST YOUR NEXT CELEBRATION AT THE FIELDHOUSE!

SCAN THE QR CODE TO INQUIRE ABOUT YOUR NEXT EVENT

