



STARTERS

THE BACON	daniels meats thick cut bacon, beefsteak tomatoes, onion, house steak sauce	24
BAKED BRIE	french brie, wüstner brothers honey, toasted hazelnuts, garlic confit, thyme, bread	23
SKILLET CORNBREAD	salted honey butter, honey	14
PEPITA CRUSTED QUAIL	crispy quail, sweet & sour onion marmalade, parmesan, chives	22
BISON TARTARE*	capers, shallots, quail egg, celery leaves, whole grain mustard, chives	23
SHRIMP COCKTAIL or SNOW CRAB COCKTAIL	house made cocktail sauce, lemon	23/31
JUMBO LUMP CRABCAKE	pickled heirloom carrot & celery root, chipotle aioli	27
AHI TUNA TARTARE*	white soy vinaigrette, thai chili, sesame seeds, nori aioli	25
CHEESE BOARD	chef's choice of cheeses, house preserve, hazelnuts, bread	23
GOLDEN BEET JOJO'S	manchego fonduta, pistou, pink grapefruit relish	15

SOUPS & SALADS

FRENCH ONION SOUP	beef jus, white wine, caramelized onions, croutons, gruyere	13
LOBSTER BISQUE	lobster tail, cream, sauternes, peas, fine herbs	19
MIXED GREEN SALAD	carrot, cucumber, tomatoes, apple cider vinaigrette	13
CAESAR SALAD	romaine, parmesan, spiced croutons, lemon	15
WEDGE SALAD	iceberg lettuce, bleu cheese dressing, bacon lardons, cherry tomatoes, pickled shallots	15
ANCHOVIES 3 SIRLOIN 22 SALMON 21 GRILLED SHRIMP 16 CHICKEN 10		

ENTRÉES

FRIED CHICKEN	crispy half chicken, german potato salad, pickled watermelon rind, comeback sauce	35
STEAK FRITES*	8 oz. flatiron steak, truffle fries, bearnaise	38
BEEF CHEEKS BOURGUIGNON	brussel sprouts, mashed potatoes, blue cheese crema, apple glaze	38
PAN-ROASTED SALMON*	ora king salmon, creamed leeks, pea salad, fingerlings, beet vinaigrette	43
VEGETABLE GATEAU	crepes, chevre, spinach, mushroom, romesco, balsamic glaze, pistou	33
DOUBLE SMASH BURGER*	wickens ranch beef, american cheese, L.T.O.P, fry sauce, fries	22

STEAKS À LA CARTE - hand cut in house & cast iron seared

BISON FILET MIGNON*	8 oz.	62
RIBEYE*	16 oz. <i>Reminisce Ranch, Dillon, MT</i>	66
WAGYU NEW YORK STRIP GRADE 6-7*	12 oz.	62
BEEF FILET MIGNON*	8 oz. <i>Reminisce Ranch, Dillon, MT</i>	58
ELK CHOPS*	12 oz.	61
YELLOWSTONE WAGYU BONE IN RIBEYE*	48 oz. <i>Yellowstone Ranch, Darby, MT</i>	Market Price
SURF & TURF STYLE	add shrimp or lobster oscar or lobster tail	16/23/25
TRUFFLE BORDELAISE 7 CHIMICHURRI 5 BLUE CHEESE 5 ROMESCO 6 FOIE GRAS BUTTER 8		

SIDES À LA CARTE

MAC & CHEESE or LOBSTER MAC & CHEESE	cheese sauce, truffle bread crumbs, fine herbs	16/26
TOMATO & ONIONS	gorgonzola crumbles, blue cheese dressing	12
POTATO PUREE	yukon gold, garlic butter	7/12
MADEIRA GLAZED WILD MUSHROOMS	sporeattic mushroom medley, sumac, chives, herbs	18
TRUFFLE FRIES	truffle ranch, fine herbs	14
FOIE GRAS CREAMED SPINACH	foie gras cream, nutmeg, parmesan crust, currants	21
HEIRLOOM BABY CARROTS	horseradish honey, toasted hazelnuts, fine herbs	14
CRISPY BRUSSEL SPROUTS	blue cheese crema, apple cider glaze, pickled apples, pancetta	15

*Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Please inform your server or bartender if you have any dietary restriction, allergies or time constraints.

A 20% gratuity will be applied to all parties of six or more people.