

Appetizers

Crab Stuffed Mushroom

Mushroom caps stuffed with lump blue crab and cream cheese blend, topped with Swiss cheese

\$10

Hot Artichoke Dip

Blend of artichoke hearts, Gorgonzola, caramelized onions, topped with a crispy roasted garlic and herb crust

\$12

Blue Lipped Mussels

Served either "Classic Style" with garlic, scallions, tomatoes in a white wine butter sauce, or "Buffalo Bleu" with bacon, tomatoes, garlic, scallions in a Buffalo sauce finished with crumbled Bleu cheese

\$13

Saganaki

Kasseri cheese pan fried, and flambéed tableside

\$8

Maryland Style Crab Cakes

Heavy on the "crab", light on the "cake"- pan seared served with a lemon aioli

\$13

Rattlesnake and Rabbit Sausage

Rattlesnake and rabbit sausage, grilled and served with a chipotle aioli

\$11

Salads

House Salad

Baby greens, tossed in a cranberry poppy seed vinaigrette, topped with candied walnuts, dried cranberries and red onion

\$4

Wedge Salad

Bibb lettuce, candied walnuts, cherry tomatoes, slivered onions, white truffle raspberry vinaigrette, served with a slice of gorgonzola

full portion \$7 half portion \$4 with 5 grilled shrimp \$15

Classic Caesar Salad

Small \$4 Large \$7 Add Chicken \$6

Classic Greek Salad

Crisp Romaine, tomato wedges, cucumber slices, sliced red onions, feta cheese, kalamata olives, with a Greek vinaigrette

\$4

Entrees

Montana Beef Cucina Rib Eye

*Double Arrow's Signature Steak
12 oz. pan seared eye of the Rib Eye,
cooked to your choice of temperature and branded*
\$26

Chicken Marsala

*Two chicken breasts, sautéed with mushrooms and garlic served with a
Marsala wine sauce, served over angel hair pasta*
\$23

Rolled Stuffed Bistro Steak

*Rib Eye cap steak stuffed with mushrooms, bacon and bleu cheese,
rolled and grilled to a medium rare temperature*
\$23

Alaskan Salmon Fillet

*Eight ounce Alaskan salmon fillet, grilled and served with a
lemon butter caper sauce*
\$23

Fresh Herb Marinated Lamb

*House marinated rack of lamb, grilled and oven finished,
and served with a basil pesto*
\$28

Shrimp Scampi

*Shrimp, fresh tomatoes and garlic sautéed in butter, served over angel hair pasta,
topped with Parmesan cheese*
\$24

Montana Style Surf and Turf Kabob

*Bison tenderloin, skewered with shrimp, and jumbo scallops grilled to medium rare
temperature, served with drawn butter and fresh lemon*
\$29

Vegetarian Lasagne

*Fresh garden vegetables, layered with lasagna noodles, Ricotta, Parmesan, and
Mozzarella cheese, tangy tomato sauce*
\$22

MAKE SURE YOU SAVE ROOM FOR OUR DELICIOUS HOME MADE DESSERTS