

Appetizers

Bacon Wrapped Colossal Day Boat Sea Scallops

Our jet fresh Japanese sea scallops are presented with a hardwood smoked bacon wrap and grilled to a medium rare temperature before being topped with a tangy California lemon aioli
Fourteen dollars

Potato and Leek Chowder

Garden fresh leeks sautéed with lemon thyme, diced carrots, celery, sweet white onions and Yukon gold potatoes before being incorporated into a rich and flavorful vegetable chowder
Four dollars

Duck Spring Rolls with Hot and Spicy Dip

Tender oven roasted duck meat combined with a julienne mix of snow peas, carrots, celery, crimson onions, bean sprouts and fresh coriander in a crisp fried egg roll wrapper served with hot and spicy vietnamese dipping sauce
Nine dollars

Mushrooms Oscar

Pan seared button mushrooms tossed with sweet snow crab meat, artichoke hearts and garlic, topped with buttery lemon sauce béarnaise and oven crisp toast points
Nine dollars

Jumbo Shrimp Cocktail

No farm raised shrimp here. This is how shrimp should taste, caught in the coastal waters of Louisiana, and flown fresh to our kitchen - we offer one dozen for your dining pleasure and present them with a tarragon scented remoulade
Ten dollars

Ale Steamed Canadian Top Neck Clams

Canadian top neck clams steamed in Red Hook blond ale with chopped oregano, garlic and roma tomatoes presented with warm drawn butter for dipping
One Pound Twelve dollars One and 1/2 pounds Fourteen Dollars

Coffee Encrusted Chicken Nachos

Starting with a base of spicy blue corn tortilla chips we add large portions of aged sharp cheddar and provolone cheese, diced yellow onions, Roma tomatoes, seasoned black beans and julienned coffee encrusted chicken breast presented with sour cream, guacamole and fresh pico de gallo
Eleven Dollars

Specialty Salad Starters

Seasons Classic Caesar Salad

Crisp Romaine lettuce tossed with our house specialty Caesar dressing, garlic croutons, freshly grated black pepper and finished with julienned roasted red peppers, anchovy fillets and grated asiago cheese

Four Dollars

Main Courses

All main course offerings are preceded by your choice of soup du jour or a mixed greens salad, and freshly baked breads.

Tangerine Scented Jumbo Tiger Prawns with White Bean Ravioli

Four jumbo black tiger prawns pan seared with an ample portion of white bean ravioli, button mushrooms, tangerine sections, spicy chopped Thai chili peppers, coriander, tangerine peel and fresh ginger in a light citrus crême sauce

Twenty four dollars

9 oz Flat Iron Steak

For a taste of the true old west, we offer our flat iron steak dry rubbed with BBQ spice and grilled to your choice of temperature and served sliced and fanned with our house prepared steak sauce

Twenty eight dollars

Grilled 7oz Filet Mignon

In-house aged to assure tenderness and rich beef flavor, this filet is grilled to your choice of temperature and served with a smoky bacon cabernet camembert demi glace

Twenty nine dollars

Wild King Salmon Medallions

Two pan seared four ounce medallions of wild King salmon cooked to a medium temperature and served with a tart Flathead valley cherry, ginger soy reduction

Twenty four dollars

Chicken Cordon Bleu

Our 8 ounce breast of chicken is pounded thin and stuffed with flavorful Italian Capicola ham and creamy camembert cheese before being rolled in seasoned bread crumbs and oven baked to a golden brown

Twenty two dollars



Sautéed East Coast Skate Wings Veronique

Flakey and mild in flavor describes our Georges Bank skate wings. We begin by lightly flouring and sautéing these ocean treats before presenting them with champagne grapes, diced carrots and garlic in a light sweet cream reduction

Twenty three dollars

Slow Braised Buffalo Short Ribs

Two tender slow cooked free range Dakota buffalo short ribs flash grilled for flavor before being glazed in our sweet and spicy cherry balsamic vinegar reduction and oven finished to order

Twenty three dollars

Grilled Pork Tenderloin & Flame Roasted Corn Salsa

A South west inspired dry rubbed pork tenderloin grilled to order and presented sliced and fanned with a flame roasted sweet corn and roasted garlic salsa

Twenty two dollars

Seafood Crepes

A trio of oven baked French crepe shells stuffed full of succulent day boat sea scallop meat, seasoned prawns, jumbo lump crab meat and artichoke hearts combined in a rich garlic parmesan béchamel

Twenty three dollars

Cajun Buffalo Meat loaf

Lean ground Dakota buffalo, Colorado Wapiti Elk, and Louisiana andouille sausage skillfully combined with a trinity of diced bell peppers, carrots and onions comprise the heart of this flavorful dish presented with a caramelized pearl onion cabernet demi glace

Twenty one dollars

Spring Vegetable Medley Ravioli

Pencil asparagus, julienned carrots, artichoke hearts, mushrooms and sun-dried tomatoes, sautéed in extra-virgin olive oil, tossed with fresh oregano, white wine, and white bean ravioli, finished with shaved parmesan cheese

Nineteen dollars

Double Arrow Baby Back Ribs

A local favorite, our tender baby back pork ribs are marinated 24 hours before being slow braised and dry rubbed with southwest spices and finished with a mesquite wood smoke to assure a pull away from the bone finish

FULL RACK

Twenty Three Dollars

HALF RACK

Nineteen Dollars