

## ***The History***

*Shadows Keep Restaurant was born from the ashes of a  
Missoula Landmark, The Mansion.*

*On June 11, 1992, a fire took The Mansion from Missoula.  
One year and one day later,  
Shadows Keep opened to the public.  
Sharing the same foundation as The Mansion,  
it recalls a time gone by.*

*The Keep Restaurant continues the tradition  
of serving fine food, wine, and spirits,  
in a unique and memorable setting.*

*please let us know if you have any special dietary requests and we will be happy to accommodate you  
a standard gratuity of 18% will be added to parties of eight or more, no separate checks please*

### **appetizers**



***baked brie***  
*honey and pecan encrusted*  
12

***cajun prawns***  
*grilled or deep-fried*  
13

***baby back ribs***  
*with hoisin barbeque and slaw*  
14

***shrimp cocktail***  
*cocktail sauce and lemon wedge*  
13

***pan fried oysters***  
*served with cocktail sauce*  
12

***crab cakes***  
*with lemon garlic aioli*  
15

***cajun calamari***  
*house specialty*  
13

***clams***  
*sautéed in garlic, pesto and white wine*  
14

***escargot***  
*mushrooms, white wine and garlic*  
15

***sesame seared ahi***  
*served chilled with wasabi soy sauce*  
15

*\*entrees include choice of caesar, spinach or mixed green salad, served with seasonal vegetables and  
your choice of rice, potato or linguine alfredo*

***new york***

*14 oz. grilled*

34

***prime rib***

*12 oz rock salt encrusted & slow roasted*

33

***filet mignon***

*bacon wrapped grilled tenderloin*

35

***grilled montana buffalo***

*10oz. rib eye topped with balsamic reduction and gorgonzola butter*

36

***rack of lamb***

*the original mansion recipe, served with mint balsamic vinaigrette*

37

***veal marsala***

*sautéed with mushrooms and onions in marsala wine reduction*

31

***the keep chicken***

*natural chicken breast stuffed with sundried tomatoes, feta & pesto served with mornay*

27

***roasted duck***

*confit-style, with fried onions and a raspberry port wine sauce*

32

***wild king salmon***

*with roasted garlic-tomato & black bean salsa*

33

***chilean sea bass***

*hazelnut encrusted, with frangelico beurre blanc and white truffle oil*

37

***seared ahi***

*wasabi pea encrusted topped with soy ginger sauce and pickled ginger*

34

***sea scallops***

*pan seared with shallot, garlic, butter, white wine and bacon  
served with a pomegranate reduction*

32

***shrimp scampi***

*sautéed , garlic, capers, tomatoes and olives white wine lemon sauce  
served over linguine*

32

***king crab***

*pound*

40

