appetizers

baked brie
honey and pecan encrusted
12

cajun prawns
grilled or deep-fried
13

sautéed mushrooms
with butter, garlic and sweet vermouth
11

shrimp cocktail
cocktail sauce and lemon wedge
13

pan fried oysters
served with cocktail sauce
12

spring rolls
with peanut sauce
10

grilled beef strips
with hot mustard
12

artichokes & mushrooms
topped with monterey jack cheese and baked
12

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

buffalo wings
served with blue cheese
9

baby back ribs
with hoisin barbeque sauce & slaw
14

one plate meals

grilled n.y.
10 oz. black angus beef
22

grilled sirloin
8 oz. with gorgonzola butter
21

pan seared ahi
sesame seared with wasabi soy sauce
21

panko fried prawns
with a cointreau aioli
20

sea scallops
baked in white wine-cream sauce
20

grilled salmon
with fresh basil pesto
21

seared pork medallions
in a brandied green peppercorn sauce
18

roasted duck
confit-style with raspberry port reduction
21

chicken marsala
sautéed chicken, mushroom and onion in marsala wine sauce
18

chicken parmesan
with cajun cheese sauce
served over linguine with marinara
18

salads

grilled flat iron salad
with maytag bleu cheese and roasted red peppers
17

buffalo chicken salad
a mixed green salad topped with blue cheese crumbles
15

blackened chicken caesar salad
anchovies on request
15

wine by the glass

whites

balletto chardonnay	**9**
duck pond chardonnay	**6**
martin codax albarino	**7**
honig sauvignon blanc	**8**
mercer sauv. blanc	**7**
maso canali pinot grigio	**8**
3 horse ranch riesling	**8**
shooting star aligote	**7**

reds

amavi cabernet	**10**
joel gott cabernet	**8**
trapiche malbec	**7**
dynamite merlot	**6**
plungerhead zinfandel	**8**
pennywise pinot noir	**7**
wallace brook pinot noir	**9**
shooting star syrah	**8**
hedges red mountain blend	**9**

house wines

cabernet, merlot, chardonnay & white zinfandel

glass 5 ½ liter 12 liter 20

beer on tap

bayern pilsner
bayern seasonal
big sky ipa
fat tire
guinness
cold smoke

bottled beer

pacifico widmer hefeweizen red stripe newcastle brown ale bayern amber sierra nevada pale ale heineken blue moon pilsner urquell corona bud light budweiser miller lite miller genuine draft coors light michelob light

martinis

caramel appletini
absolut, apple pucker, butterscotch and sweet-n-sour

zoolatini
abs. raz., abs. vanilla, marnier and sugar rim

key lime martini
abs. vanilla, triple sec and pineapple

chocolatini
absolut, godiva liqueur and frangelico

flirtini
abs. raz, cointreau, pineapple and cranberry

after dinner drinks

beautiful
grand marnier and Courvoisier in a snifter

nutty irishman
baileys and frangelico

raspberry truffle
baileys, kahlua, raspberry vodka and cream

coffee stick
kahlua and sambuca

*ask for our port selection

specialty drinks

montana rum runner
rum, oj, cherry, mango and nutmeg

watermelon
absolute mandarin, peach schnapps, cranberry and soda

mai-tai
rum, triple sec, oj, 7up and dark rum

cool breeze
malibu light rum, cranberry and pineapple

john daly
absolut vodka, iced tea and lemonade

margaritas

house
tequila, triple sec, roses lime and sour

top shelf
sauza hornitos, cointreau, lime and sour

superior
patron anejo, grand marnier, lime and sour

purple
tequila, chambord, cranberry, lime and sour

cactus
tequila, pineapple, cream of coconut and sour

italian
tequila, amaretto, lime and sour