

BLACK CANYON

FOR THE TABLE

WILD GAME & CHEESE BOARD- 38

Ask your server about today's selections

Served with Cattail Baguette, House-made Pepper Jelly & Honey Mustard

SMALL PLATES

GARLIC SHRIMP- 16

Garlic Compound Butter, Cattail Baguette

FRENCH ONION DIP- 13 (V)

Cream Cheese, Caramelized Onions, Parmesan,
Cattail Baguette

CRISPY BRUSSELS - 12 (V)

Bleu Cheese Sauce, Bleu Cheese Crumbles,
Coffee Balsamic, Chopped Pecans

BACON WRAPPED DATES- 12

Fig & Honey Goat Cheese Filled, Balsamic Drizzle

GOAT CHEESE CROSTINI- 16 (V)

Fig & Honey Goat Cheese, Wine Soaked Cherries
Balsamic Glaze, Cattail Baguette

STEAK TIPS DIANE- 18

Tender Filet, Dijon Peppercorn Cream Sauce,
Cattail Baguette

CRAB CAKES- 20

Dungeness crab, Vegetables, Eggs, Rice Panko, Served with
Cajun Tartar

CASUAL OPTIONS

Sub Gluten Free Bun \$2 Sub Impossible Patty (VG) \$2

FRENCH DIP - 20

Thinly Sliced Ribeye, Gruyere Cheese,
Basil Aioli, Cattail Baguette, Fries

CHICKEN SANDWICH - 18

Grilled Chicken, Sun-dried Tomatoes, Bacon,
Gruyere Cheese, Avocado, Basil Aioli, Fries

HOT HONEY SAMMY - 18

Crispy Chicken, Hot Honey Chili Crisp,
Pickled Cabbage, American Cheese,
Basil Aioli, Fries

HAND BREADED TENDERS - 16

Buttermilk & Potato Starch Breading,
Honey Mustard, Fries

SMASH BURGER - 18

Two Quarter Pound Patties, American Cheese,
Secret Sauce, Fries

RED DRAGON- 18

Half Pound Patty, Red Dragon Cheese,
House-made Purple Kraut, Cajun Tartar, Fries

G.O.A.T. BURGER - 18

Half Pound Patty, Fig & Honey Goat Cheese,
Basil Aioli, Fries

ALL AMERICAN BURGER - 18

Half Pound Patty, Sautéed Onions,
American Cheese, Bacon,
Secret Sauce, Fries

MONTANA BLEU BURGER - 18

Half Pound Patty, Cognac Bleu Cheese Sauce,
Bleu Cheese Crumbles, Coffee Balsamic, Fries

TRUFFLE BURGER - 18

Half Pound Patty, Fresh Garlic, Gruyere Cheese,
Basil Aioli, Truffle Parmesan Vinaigrette, Fries

(V) = VEGETARIAN / (VG) = VEGAN

ALL MENU ITEMS CAN BE MADE GLUTEN FREE!

PLEASE LET YOUR SERVER KNOW ABOUT ANY ALLERGIES SO WE CAN ACCOMMODATE

20% GRATUITY ADDED TO PARTIES OF 8 OR MORE. NO SEPARATE CHECKS ON PARTIES OF 8 OR MORE.

SOUPS & SALADS

Dressing Choices: Ranch, Bleu Cheese, Honey Mustard, Blackberry Vinaigrette,
Truffle Parmesan Balsamic & Coffee Balsamic

Add Protein To Any Salad: Chicken \$6, Shrimp \$8, Steak Tips \$9, Salmon \$10, Bison \$14

CAESAR

LARGE-14 / SMALL-7

Greybull Produce Lettuce, Caesar Dressing,
Parmesan, Croutons - add Anchovies - 2

HOUSE (V)

LARGE-14 / SMALL-7

Spring Mix, Purple Cabbage, Cucumbers,
Tomatoes, Croutons

FRENCH ONION - 12

Gruyere Cheese, Cattail Baguette

SEASONAL SOUP- 8

Ask Your Server About The Seasons Selection

BLACK CANYON- 16 (VG)

Sliced Beets, Honey & Fig Goat Cheese,
Pecan Brittle, House Garlic Oil, Balsamic Glaze

MEDITERRANEAN SALAD - 18

Grilled Chicken, Sun-dried Tomatoes, Cucumber,
Marinated Olives, Green Onion, Red Peppers,
Feta Cheese, Truffle Parmesan Vinaigrette

STEAK SALAD - 26

4 oz Bison Steak, Blue Cheese Crumbles,
Pecan Brittle, Wine Soaked Cherries,
Coffee Balsamic Vinaigrette

MAIN COURSE

Served with your choice of:
Seasonal Vegetables, Herb Mashed,
Smashed Red Potatoes OR Fries

14-16OZ ELK OSSO BUCO- 38

Cherry Veal Demi Glace

15-16 OZ RIBEYE - 48

Compound Butter

6-7 OZ FILET - 38

Compound Butter

8 OZ ELK MEDALLIONS - 36

Peppercorn Cream Sauce

7-8 OZ BISON TERES MAJOR - 34

Bordelaise Sauce

8 OZ LOBSTER TAIL - 38

Basted with Tarragon Garlic Butter

7-8OZ GROUPE FILLET - 28

Red Pepper Chimichurri

8 OZ SALMON FILET - 30

Cedar Plank, Blackened,
Cranberry Cherry Gremolata

BUY THE KITCHEN

A ROUND - 15

Enjoying your meal? Buy the Kitchen Staff a
round to cool off after work!

PASTA

All Pastas served with House-made Fresh Noodles
Sub Gluten Free Noodles -2

PUTTANESCA- 26

Butter Poached Shrimp,
Rich Red Wine Tomato Sauce with Marinated Olives,
Garnished with Shaved Parmesan

ELK STROGANOFF - 26

,Seared Elk, Mushrooms, Onions, Bacon,
Sherry Cream Sauce

CHICKEN ALFREDO - 24

Grilled or Crispy Chicken, Sun-dried Tomatoes,
Mushrooms, Red Peppers, Garlic Alfredo Sauce

CURRIED GNOCCHI - 22 (VG)

Sweet Potato Gnocchi, Brussel Sprouts, Red Beets,
Artichoke Hearts, Chopped Pecans,
Coconut Curry Sauce

SURF & TURF IT

Sautéed Shrimp - 12
Butter Poached Crab - 10
8 oz Lobster Tail - 35

SIGNATURE SAUCES - 5

Coconut Curry, Peppercorn Cream,
Cognac Bleu Cheese, Bordelaise

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE
YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.