

BLACK CANYON

FOR THE TABLE

BISON BOARD- 38

Bison Sausage, Bison Tartare, Bison Teres Major,
Served with Cattail Baguette, Pickled Veggies, Caper Berries, Fig Bacon Jam & Whole Grain Mustard

SMALL PLATES

GARLIC SHRIMP- 16

Garlic Compound Butter, Cattail Baguette

STREET CORN DIP- 14 (V)

Cream Cheese, Corn, Onion, Jalapeno, Cotija,
Corn Tortilla Chips

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

BISON STEAK TARTARE- 18

Chopped Bison Steak, Beef Balsamic Vinaigrette,
Capers, Egg Yolk, Shaved Parmesan, Crostini

CASUAL OPTIONS

Sub Gluten Free Bun \$2 Sub Housemade Vegan Patty (VG) \$3

Our Fryer Uses Beef Tallow

FRENCH DIP - 20

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

CHICKEN SANDWICH - 18

Grilled Chicken, Fig & Bacon Spread, Gruyere
Cheese, Avocado, Basil Aioli, Fries

VEGGIE BURGER- 18 (V)

Housemade Lentil Patty, Provolone Cheese, Pickled
Vegetables, Basil Aioli, Toasted Bun, Fries

HAND BREADED TENDERS - 16

Buttermilk & Potato Starch Breading,
Honey Mustard, Fries

SMASH BURGER

American Cheese, Secret Sauce, Fries
Single Patty - 14
Double Patty - 18
Triple Patty - 22

SWEET & SALTY BURGER- 18

Half Pound Patty, Fig & Bacon Spread, Caramelized
Onions, Basil Aioli, Provolone Cheese, Fries

G.O.A.T. BURGER - 18

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

ALL AMERICAN BURGER - 18

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

MONTANA BLEU BURGER - 18

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

THE LODGE DOG - 16

Footlong All Beef Frank, Whole Grain Mustard,
Pickled Veggies, Toasted Bun, Fries

ALL MENU ITEMS CAN BE MADE GLUTEN FREE!

(V) = VEGETARIAN / (VG) = VEGAN

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, Truffle Parmesan Balsamic, Coffee Balsamic, Lemon Chipotle Vinaigrette & Miso Ginger Vinaigrette

Add Protein To Any Salad: Grilled or Crispy Chicken \$6, Steak Tips \$10, Shrimp \$12, Elk Strips \$14, Salmon \$18

CAESAR

LARGE-15 / SMALL-7

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

HOUSE (V)

LARGE-15 / SMALL-7

Spring Mix, Cucumbers, Tomatoes, Croutons

FRENCH ONION - 12

Gruyere Cheese, Cattail Baguette

BEARTOOTH SALAD - 16 (V)

Spring Mix, Watermelon, Burnt Honey, Pistachio Encrusted Goat Cheese, Balsamic Glaze

CHARRED ENDIVE SALAD - 22

Charred Endive, Grilled Chicken, Orange Sections, Avocado, Red Peppers, Pepitas, Cotija Cheese, Lemon Chipotle Vinaigrette

SOY SALMON SALAD - 24

Spring Mix, 4 oz Soy Dusted Salmon, Orange Sections, Red Pepper, Green Onion, Almond, Nori Chips, Miso Ginger Vinaigrette

MAIN COURSE

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

16 OZ RIBEYE - 50

Compound Butter

6 OZ FILET - 38

Compound Butter

8 OZ ELK MEDALLIONS - 36

Peppercorn Cream Sauce

8 OZ BISON TERES MAJOR - 36

Bordelaise Sauce

8 OZ IBERICO SKIRT- 32

Spanish Pork Skirt Steak, Red Pepper Chimichurri

DUNGENESS CRAB- 44

Served with Tarragon Garlic Butter

STEELHEAD TROUT- 30

Almondine Crumble

SALMON FILET - 30

Lemon Pepper Seasoning, Burnt Honey

PASTA

All Pastas served with Fresh Pasta from
Yellowstone Pasta Co.
Sub Gluten Free Noodles - 2

Add Protein to your pasta:

Grilled or Crispy Chicken - 6

Lentil Meatballs - 8 (VG)

Butter Poached Shrimp - 12

Elk Strips - 14

Salmon - 18

POMODORO - 14 (V)

Rich Tomato Sauce, Shaved Parmesan

STROGANOFF - 14

Mushrooms, Onions, Bacon, Sherry Cream Sauce

ALFREDO - 14 (V)

Red Peppers, Mushrooms, Garlic Alfredo Sauce

CURRIED GNOCCHI - 18 (VG)

Sweet Potato Gnocchi, Brussel Sprouts, Red Peppers,
Mushrooms, Chopped Pecans,
Coconut Curry Sauce

SURF & TURF IT

Sautéed Shrimp - 12

Dungeness Crab Cluster - 22

SIGNATURE SAUCES - 5

Coconut Curry, Peppercorn Cream,
Cognac Bleu Cheese, Bordelaise,
Red Pepper Chimichurri

BUY THE KITCHEN A ROUND - 15

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

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