

- APPETIZERS -

**NEW**

**- French Onion Soup -**

Authentic French Onion Soup, onions sauteed in white wine served with toasted baguette croutons, topped with gruyère cheese. 8

**- Southwestern Egg Rolls -**

Stuffed with roast beef, black beans, corn, blended cheeses and house seasonings. Served with shredded lettuce, whipped guacamole and sour cream. 10

**- Whipped Guacamole -**

Haas avocados whipped with lime, roasted garlic, jalapeño, tomato, red onion and cilantro. Served with crisp tortilla chips. 7

**- Southwest Nachos -**

Crisp warm tortilla chips piled high then topped with your choice of all-natural Chicken or Buffalo Chili, refried beans, fresh lettuce, Pico de Gallo, Monterey Jack & Cheddar cheeses, jalapeños, and sour cream. 12

**- Crispy Fried Green Tomatoes -**

A half pound of domestic green tomatoes marinated in buttermilk, tossed in our house blend of seasonings, panko, flour and flash fried until golden brown. Seasoned with our bbq rub and served with our house-made dipping sauce of smoked tomato BBQ sauce, horseradish and mayonnaise or ranch dressing. 8

**☼ Tillamook Cheese & Pico de Gallo -**

Cool creamy Oregon sharp cheddar cheese and a five pepper relish blended with fresh spices and rice wine vinegar. Served with a sky high stack of warm tortilla chips. 13

**- Southwest Quesadilla -**

Tender chunks of all-natural rotisserie chicken, Monterey Jack & Cheddar cheeses and fresh Pico de Gallo, stuffed in a grilled jumbo spinach tortilla. Served with shredded lettuce, sour cream and Roma tomatoes. 12 / with Shrimp add 4

**☼ Tempura Fried Shrimp Appetizer -**

Jumbo Tiger shrimp hand-dipped in a tender tempura batter and fried golden brown. Served with sweet & sour Thai dipping sauce. 15

**☼ Pan Seared Shrimp Appetizer -**

Pan seared jumbo shrimp wrapped in hickory smoked bacon and served over butter-brushed toasted garlic bread. Served with sweet & sour Thai sauce for dipping. 15

**- Jumbo Creole Crab Cake -**

Two crab cakes made with lump crab, onion, bell & poblano pepper and spices. Served with our lemon Dijonnaise. 15

- FRESH GARDEN GREENS -



**☼ Rotisserie Chicken Caesar Salad -**

Fresh hearts of Romaine tossed in Caesar dressing with tender chunks of all-natural Cajun seasoned rotisserie chicken, croutons and loads of Parmesan cheese. 15 / Add Salmon 5

**- Montana Grille Iceberg Wedge -**

An iceberg wedge topped with Benton's bacon, tomatoes, crumbled bleu cheese and a creamy sherry mustard dressing. 7

**- Wyoming Chef Salad -**

A large bowl of fresh tossed greens topped with Monterey Jack and Cheddar cheeses, tomatoes, crisp tortilla strips then topped with smoked ham, hot chopped bacon and all-natural warm rotisserie chicken. Served with your choice of dressing. 15

**- Montana Grille Chicken Salad -**

Fresh mixed greens topped with your choice of fried, all-natural grilled or rotisserie chicken, topped with Cheddar cheese, tortilla strips and diced tomatoes. Served with your choice of dressing. 15

*Suggested Wine Pairing: Nicolas Feuillatte Brut Reserve Champagne or Kim Crawford Sauvignon Blanc*

Salad Dressings:

Ranch / 1000 Island / Bleu Cheese / Citrus Honey Vinaigrette / Honey Lemon Dijon / Creamy Sherry Mustard  
Light French Catalina / Light Italian / Tangy Bleu

- BIG SKY SANDWICHES -

**- Dude's Cheeseburger\* -**

A juicy ½ pound Black Angus burger topped with American cheese, mustard, Dukes® mayonnaise, fresh leaf lettuce, red ripe tomato, sweet onions, and spicy pickle chips. Served on a fresh brioche bun. 12

**- Tillamook Burger\* -**

Our ½ pound 100% Black Angus burger with an Oregon twist! Topped with hickory smoked bacon, charcoal grilled red onions, Tillamook sharp Cheddar cheese and our thick BBQ sauce. Served on a fresh brioche bun. 13

**☼ Buffalo Burger\* -**

Our lean Buffalo burger is topped with fresh spinach, red ripe tomato, fat free sour cream, Dijon mustard and Parmesan cheese making this a guilt-free pleasure. Served on a fresh brioche bun. 16 *Suggested Wine Pairing: Joel Gott Cabernet*

**- Big Memphis BBQ Sandwich -**

Smoked pulled Pork slathered with thick BBQ sauce stacked high inside a fresh brioche bun with Cole Slaw and spicy pickles. 12

*Suggested Wine Pairing: Ravenswood Red Zinfandel or Eroica Riesling*

**- West Texas Chicken Sandwich -**

A juicy boneless all-natural chicken breast marinated in our thick BBQ sauce then topped with hickory smoked bacon, Monterey Jack cheese, slaw and spicy pickles. Served on French loaf. 12

*Suggested Wine Pairing: Ravenswood Red Zinfandel or Eroica Riesling*

**- Open-Faced Prime Rib Sandwich\* -**

A juicy cut of our slow-roasted Prime Rib served on crispy French loaf. Served au jus. 18 *Suggested Wine Pairing: Duckhorn Merlot*

**☼ Rotisserie Chicken Club Sandwich -**

Tender chunks of all-natural rotisserie chicken drizzled with Honey Dijon dressing then topped with Monterey Jack and Cheddar cheeses, hickory smoked bacon, fresh leaf lettuce, tomato and red onion. Served on French loaf. 12

*Suggested Wine Pairing: Simi Chardonnay or Ferrari Carano Chardonnay*

*(Served with One Side Item / Add a Salad for 5)*

- CHEF'S CREATIONS -



**Chef is continually working on new menu creations.**

Your server will inform you of today's daily special or Chef's seasonally inspired dishes!

# - PRIME RIB STEAKS RIBS -

## USDA Prime New York Strip Steak\*

A 14 oz. center cut USDA Prime Beef New York Strip, char-broiled, served with broccoli and your choice of one side item. 38

### ✦ Carson City Ribeye\* -

A center cut Ribeye grilled to perfection over hickory wood. 22  
Suggested Wine Pairing: Beringer "Knights Valley" Cabernet

### - Jackson Hole Filet\* -

A rotisserie fired Filet, wrapped in bacon and slow roasted over hickory coals. 26 Suggested Wine Pairing: Ferrari Carano Reserve Cabernet

### - Big Horn Prime Rib\* -

A slab of beef as big as the state of Montana, slow roasted and dunked in warm au jus. 24 Suggested Wine Pairing: Jordan Cabernet

### - Little Horn Prime Rib\* -

This medium cut of aged Prime Rib is lightly seasoned and slow roasted for succulent flavor. Served au jus. 22  
Suggested Wine Pairing: Jordan Cabernet

### ✦ Kentucky Bourbon Filet\* -

Our famous rotisserie fired Filet, wrapped in bacon and slow roasted over hickory wood and basted in our rich bourbon sauce. 26  
Suggested Wine Pairing: Stag's Leap Napa Valley Artemis Cabernet

### - BBQ Ribs -

A full rack of tender Baby Back Ribs coated with a dry rub. Served wet with our own thick BBQ sauce or dry. 21  
Suggested Wine Pairing: Ravenswood Red Zinfandel

### - Cowboy Sirloin\* -

A succulent center cut Sirloin lightly seasoned and served just the way you like it. 17  
Suggested Wine Pairing: Ferrari Carano Reserve Cabernet

(Served with One Side Item / Add a Salad for 5)

# - FIRE ROASTED SPECIALTIES -

### ✦ Fire Roasted Rotisserie Chicken -

Slow roasted seasoned all-natural chicken from our open rotisserie oven. Served with one side item. 16  
Suggested Wine Pairing: Simi Chardonnay

### - West Tennessee BBQ Plate -

Our famous Firebread topped with Spike's Mean Beans and smoked pulled pork slathered in our thick BBQ sauce. Served with Cole Slaw and one side item. 15  
Suggested Wine Pairing: Ravenswood Red Zinfandel or Eroica Riesling

### - Grilled Vegetable Pasta -

Penne pasta in our zesty marinara sauce sprinkled with Parmesan cheese and fresh seasonings then topped with wood-fired vegetables. 12 / Add all-natural Rotisserie Chicken 3 or Grilled Shrimp 9

### ✦ Chicken Pot Pie -

An iron skillet overloaded with piping hot all-natural rotisserie chicken, fresh vegetables and a steaming cream sauce in a golden pastry shell. 14  
Suggested Wine Pairing: Ferrari Carano Chardonnay

### - Chicken Pasta Alfredo -

Penne Pasta blended with our special creamy Alfredo sauce, tender chunks of all-natural chicken, Parmesan cheese and spices. 16

### - Tomato Basil Alfredo -

Penne pasta in a special blend of marinara and creamy Alfredo sauces topped with tender chunks of all-natural rotisserie chicken. 15  
Suggested Wine Pairing: Lyric by Etude Pinot Noir

### - Lemon Chicken Ratatouille -

Tender lemon rosemary marinated all-natural chicken breast served over a mixed vegetable Ratatouille of eggplant, yellow squash, zucchini, red bell pepper, and spinach. 15

### - Thai Chicken -

Two juicy all-natural chicken breasts marinated and grilled over hickory coals and glazed with a sweet & spicy Thai sauce. Served with one side item. 15

### - Fresh Vegetable Platter -

Hickory smoked grilled Zucchini, yellow squash, steamed broccoli, red peppers and mashed sweet potatoes topped with butter and brown sugar. 12  
Suggested Wine Pairing: Eroica Riesling

### - West Texas BBQ Chicken -

Two tender marinated all-natural chicken breasts grilled over hickory coals. Basted with our thick BBQ sauce then topped with melted Monterey Jack cheese and crispy bacon. Served with one side item. 15

### - BBQ Ribs & Rotisserie Chicken -

A half rack of Baby Back Pork Ribs and two pieces of hickory roasted all-natural rotisserie chicken. Served with one side item. 22  
Suggested Wine Pairing: Eroica Riesling

### - Surf & Turf\* -

Bacon wrapped Jumbo shrimp seared with our tangy Thai sauce. Served with a hickory grilled 8 oz. rotisserie fired Filet. 36  
(Add a Salad for 5)

# - FRESH SEAFOOD -



### - Grilled Salmon -

A fresh hand-cut Salmon fillet grilled over hickory wood and topped with herb butter. 24  
Suggested Wine Pairing: Lyric by Etude Pinot Noir or Mark West Pinot Noir

### ✦ Lost River Pan Fried Trout -

Polenta crusted fresh farm-raised Trout pan-fried golden brown. Topped with herb butter. 22  
Suggested Wine Pairing: Nicolas Feuillatte Brut Reserve or Kim Crawford Sauvignon Blanc

### - Hickory Grilled Blackened Mahi -

Served with a pair of cornmeal fried jumbo shrimp. A bed of creamy cole slaw, capers, red pepper curls, cocktail sauce and fresh lemon. 20

Your server will tell you about our **Fish of the Day.**  
(Served with One Side Item / Add a Salad for 5)

# - SIDE ITEMS -

Creamy Cole Slaw  
Baked Potato  
Fresh Fruit Cup

Montana's Garlic Mashed Potatoes  
Mashed Sweet Potatoes  
Steamed Broccoli  
Spike's Mean Beans

Braised Mushrooms  
Grilled Asparagus Spears  
Seasonal Vegetable

\*ADVISORY: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.