

Starters

BC Chips - 6/9

Blue Cheese Cream, Gorgonzola

Thai Chicken Lettuce Wraps - 12

Jalapeños, Lime
Cucumbers, Spiced Cashews
Sweet Chili Dipping Sauce

Shrimp Cocktail - 14

Lemon, Avocado
Cocktail Sauce

Elk Meatballs - 12

Huckleberry BBQ

Peppadew Pepper Popcorn

Spinach Artichoke Dip - 10

Leek Cream Cheese, Parmesan
Dill, Toast Points

Calamari - 10/16

Ginger-Soy Emulsion, Chili Flakes
Scallions

Smoked Trout Dip - 11

House Salt and Vinegar Chips
Cherry Tomatoes, Fresh Dill
English Cucumbers, Avocado

Soups & Salads

Soup Du Jour - 4/7

Mixed Green Salad - 4/7

Tomatoes, Cucumbers, Carrots
Pickled Onions, Choice of Dressing

Caesar Salad - 5/9

Baby Romaine Leaves, Asiago Crisp
Croutons, Lemon Garlic Dressing
Add White Anchovy - 2

BC Wedge - 5/9

Butter Lettuce, Bacon, Tomatoes
Crispy Leeks, Spiced Pecans
Blue Cheese, Balsamic Dressing

Chicken and Spring Green Salad - 13

Blackberry Vinaigrette, Feta
Pomegranate Seeds, Avocado
Candied Walnuts

Burrata Salad - 12

Arugula, Fried Artichoke
Heirloom Tomatoes, Balsamic Pearls
Toasted Baguette

Steaks

Bacon Wrapped Tri-Tip - 22

Whipped Potatoes, Seasonal Vegetables
Worcestershire Demi-Glace

Flat Iron Steak - 20

Fried Baby Potatoes, Broccoli Rabe
Peppadew Relish, Chimichurri

Petite Filet Mignon - 27

Parmesan Whipped Potatoes
Grilled Asparagus, Tomato Basil Butter
Balsamic Glaze, Crispy Onions

Grilled Ribeye - 32

Whipped Potatoes, Seasonal Vegetables
Stewed Mushrooms

Water

Pretzel Crusted Trout - 23

Roasted Red Potatoes, Spinach, Pesto
White Wine-Caper Butter
Crispy Leeks

Gulf Shrimp Fettuccine - 24

Lemon and Cracked Pepper Noodles
Peas, Fresno Chiles, Parmesan
Pea Shoots

Sockeye Salmon - 24

Creamed Spinach Orzo, Braised Artichoke
Fennel-Herb Salad, Tomato Confit

Seared Scallops - 31

Braised Short Rib, Snap Peas
Micro Radish, Salsa Verde

Land

Blue Canyon Burger - 13

Angus Ground Beef, Cheddar Cheese
Crispy Leeks, Ciabatta Bun
Add Bacon - 1

Roasted Jidori Chicken Breast - 22

Wild Rice, Stewed Mushrooms
Broccoli Rabe, Black Garlic Jus


Pan Roasted Lamb Chop - 23

Summer Squash, Roasted Eggplant, Feta
Preserved Lemon, Pistachio, Chili Oil

Ricotta Gnocchi - 18

Heirloom Tomatoes, Asparagus
Basil Pesto, Arugula

**Now featuring offsite catering
and Private Dining**
Ask your server about our Chef's Tastings!
Four and five course options available

 Eating raw or undercooked foods
may increase your risk of food born illness.

Flatbread

Cheese - 10

Pepperoni - 10

BBQ Chicken - 12

Bacon, Pepperoncini
Smoked Gouda

Margherita - 12

Marinara, Burrata, Tomato
Basil, Olive Oil

Prime Rib - 13

Horseradish Cream, Caramelized
Onions, Smoked Cheddar

Cocktails

Montana Mule - 7.25

Montgomery's Quick Silver Vodka
(Or Willie's Big Horn Bourbon
Whiskey), Fresh Lime Juice
Ginger Beer

Chocolate Covered Banana - 6

Vanilla Vodka, Crème De Banana
Hot Chocolate

MT Sour - 7

Whiskey, Disaronno, Sweet and Sour
Lime Juice, Cabernet Float

Martinis

Key Lime Pie - 8

Stoli Vanilla, Midori, Pineapple Juice
Fresh Lime Juice

Reverse Cosmo - 9

Three Olives Cherry Vodka, Orange
Juice, Grand Marnier

Gold Digger - 10

Sky Raspberry, Cointreau, Pineapple
Juice, Cranberry Juice, Champagne

Kombucha - 4

Apricot

Raspberry Ginger
Seasonal Pick

Kombucha Sour - 5.25

Whiskey, Apricot Kombucha
Lime Juice

Apricot Old Fashioned - 8

Muddled Fruit, Maker's Mark, Bitters
Apricot Kombucha

Chocolate Raspberry - 5.50

Raspberry Ginger Kombucha and
Cold Smoke

Draft Beer - 4.50

Bayern

Big Sky

Draughtworks

Kettlehouse

Highlander

Ask about our seasonal beers!