

Starters

BC Chips - 6/9

Blue Cheese Cream, Gorgonzola

Thai Chicken Lettuce Wraps - 11

Sliced Jalapeno, Tomato, Lime
Cucumber, Spiced Cashews

Shrimp Cocktail - 14

Lemon, Avocado
Tomato, Cocktail Sauce

Elk Meatballs - 12

Huckleberry BBQ
Peppadew Pepper Popcorn

Spinach Artichoke Dip - 10

Leek Cream Cheese, Parmesan
Dill, Toast Points

Calamari - 10/16

Lemon, Chili Flake, Red Wine Marinara

Steamed Clams - 14

White Wine, Chorizo
Lemon, Baguette

Elote Corn - 8

Cotija Cheese, Chili Salt
Lime Crema

Soups & Salads

Soup Du Jour - 4/7

Mixed Green Salad - 4/8

Tomato, Cucumber, Carrot
Pickled Onion, 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, Tomato
Crispy Leeks, Spiced Nuts
Blue Cheese, Balsamic Dressing

Burrata Salad - 13

Mixed Greens, Heirloom Tomato
Croutons, Hazelnut Pesto
White Balsamic Vinaigrette

Marinated Flank Steak Salad - 16

Arugula, Avocado, Pickled Onion
Corn, Spiced Pepitas
Harissa Vinaigrette

Steaks

🍷 **Bacon Wrapped Tri-Tip - 22**
Yukon Gold Whipped Potatoes
Seasonal Vegetables
Worcestershire Demi-Glace

🍷 **Flat Iron Steak - 20**
Roasted Baby Potatoes
Grilled Asparagus
Horseradish Compound Butter

🍷 **Petite Filet Mignon - 27**
Potato Croquettes, Spinach, Tomato
Red Wine Shallot Reduction

🍷 **Grilled Ribeye - 32**
Yukon Gold Whipped Potatoes
Seasonal Vegetables, Wild Mushrooms

Water

Pretzel Crusted Trout - 23
Roasted Red Potatoes, Spinach, Pesto
White Wine-Caper Butter
Crispy Leeks

Wild Gulf Shrimp Fettuccine - 24
Tasso Ham, Corn, Arugula
Heirloom Tomato, Manchego

Pan Roasted Halibut - 30
Polenta Cakes, Vegetable Medley
Orange Beurre Blanc

🍷 **Seared Scallops - 31**
Udon Noodles, Assorted Mushrooms
Red Curry Broth, Coconut, Cilantro

Land

🍷 **Blue Canyon Burger - 13**
Angus Ground Beef, Cheddar Cheese
Crispy Leeks, Ciabatta Bun
Add Bacon - 1

Roasted Jidori Chicken Breast - 20
Apricot-Cashew Couscous
Asparagus, Citrus Pan Jus

Pork Porterhouse - 24
Green Chili Mac N' Cheese, Roasted Corn
Bourbon BBQ Sauce, Crispy Onions

Falafel Plate - 15
Hummus, Cucumber-Herb Salad
Tahini Sauce, Flatbread

**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
Margherita - 11
Tomato, Burrata Cheese, Basil
Prime Rib - 12
Horseradish Cream, Caramelized
Onions, Smoked Cheddar
BBQ Chicken - 12
Bacon, Pineapple, Jalapeño

Cocktails

Montana Mule - 7.25
Montgomery's Quick Silver Vodka
(Or Willie's Big Horn Bourbon
Whiskey), Fresh Lime Juice
Ginger Beer
Million Dollar Margarita - 10
Casa Noble, Cointreau
Gran Gala, Sweet and Sour
MT Sour - 7
Whiskey, Disaronno, Sweet and Sour
Lime Juice, Cabernet Float

Martinis

Peach Martini - 8
Malibu, Peach Schnapps, Champagne
Gold Digger - 10
Sky Raspberry, Cointreau, Pineapple
Juice, Cranberry Juice, Champagne
Trifecta - 10
Absolute Mandarin, Absolute Citron
Skyy Raspberry, Lime Juice

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
Montana Shandy - 5.50
Mix your favorite Kombucha with
one of our beers on tap to create a
unique flavor experience
(see drink menu for options)

Draft Beer - 4.50

Bayern Amber
Big Sky IPA
Draughtworks
Cold Smoke
Highlander

Ask about our seasonal beers!