



# HORN & CATTLE

## SHARABLES

**SMOKED ELK MEATBALLS 14.**  
house ricotta, harissa tomato sauce, estate olive oil

**MONTANA TROUT SPREAD 13.**  
house cured local trout, warm olives  
sunflower seed pesto, crusty bread

**QUESO FUNDIDO 14.**  
bison chorizo, poblano chiles, mexican cheeses  
salsa fresca, corn tortillas

**CEDAR PLANK MUSHROOMS 15.**  
local foraged mushrooms, estate olive oil  
thyme, local goat cheese

**SALMON YAKITORI 15.**  
salmon belly, blistered shishito peppers  
ginger ponzu, sunflower shoots

## STARTERS

**BIG SKY CAESAR 12.**  
sage dressing, white anchovies,  
crisp grana cheese, sourdough croutons

**HEIRLOOM TOMATO SALAD 15.**  
baby tomatoes, tomato jam, burrata cheese  
pickled radish, mustard vinaigrette, crusty bread

**BEET AND SUMMER BERRIES 13.**  
arugula, roasted beets, beet puree  
candied pumpkin seeds, goat cheese panna cotta

**WILD BOAR POZOLE 8.**  
red chile broth, hominy, salsa verde  
green cabbage, watermelon radish

**STEAK TARTARE 15.**  
quail egg, fried capers, house mustard, truffle potato chips



## FEASTS

**PICKLE-BRINED FRIED MONTANA CHICKEN WHOLE 46. | HALF 27.**  
cheddar biscuit, peppercorn honey butter, creme fraiche mashed potatoes  
asparagus, country gravy, maple mustard drizzle

**BRAISED BISON SHORT RIB DOUBLE 67. | SINGLE 37.**  
white cheddar grits, root vegetables, gremolata, natural jus

**“TOMAHAWK” BONE-IN RIBEYE 94.**  
brocollini, potato “doughnuts,” smoked garlic, sauce béarnaise

**COLORADO LAMB SHANK DOUBLE 52. | SINGLE 31.**  
white bean smoked garlic puree, sweet pea pesto, olive cipollini relish

## MAINS

**AMERICAN WAGYU EYE OF RIBEYE 57.**  
duck fat roasted heirloom potatoes and cauliflower  
hickory smoked foraged mushrooms, trio of sauces

**ROCKY MOUNTAIN LAMB DUO 41.**  
grape leaf wrapped lamb loin, lamb t bone, olive tapenade  
lentils, house pancetta, apple parsnip puree, currant sauce

**CRISPY SKIN MONTANA TROUT 31.**  
heirloom potato and root vegetable salad, tarragon mustard sauce

**HELUKA PORK SCHNITZEL 29.**  
rosemary spaetzle, balsamic braised cabbage, grilled brocollini  
grain mustard sauce, huckleberry gastrique, farm egg

**PAPPARDELLE & ELK BOLOGNESE 27.**  
george’s house made pasta, heirloom tomatoes, grana cheese

**PAN ROASTED SALMON FILET 30.**  
smoked sweet corn puree, summer succotash  
leek ash, parsley nage, watermelon radish

**WILD MUSHROOM TACOS 21.**  
local corn tortillas, spring asparagus, tofu, sweet corn  
avocado puree, pea shoots, salsa verde, black beans

## SIDES

**ROSEMARY POPOVER 4.**  
chive butter

**TRUFFLED KENNEBEC FRIES 6.**  
house ketchup, horseradish aioli, parmesan salt

**GRILLED CAULIFLOWER STEAK 9.**  
sunflower seed pesto, root vegetables

**MAC & CHEESE 8.**  
four cheeses, english peas, slab bacon

**PORK BELLY FRIED RICE 7.**  
ginger, brussel kimchee, farm egg

EXECUTIVE CHEF ERIC GRUBER and his team would like to thank the following farmers and partners for their continued support of local Montana and northwest sustainability: Montana: Amaltheia Dairy, Rancho Picante Bison, Montana Trout Culture, Yellowstone Grass Fed Beef; South Dakota: Prairie Harvest; Idaho: Snake River Farms.

\*Please be advised that the consumption of raw or undercooked meats may increase the risk of foodborne illness. If you have any dietary restrictions or requests, please let your server know.