



# HORN & CATTLE

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## SALADS

### SMOKED SALMON NIÇOISE 17.

heirloom potatoes, green beans, soft boiled egg, tomatoes, baby kale, tarragon dressing, tapenade

### WARM SPINACH AND BABY KALE 14.

foraged mushroom, winter squash, apple, pistachio, goat cheese, slab bacon and agave dressing

ADD GRILLED CHICKEN BREAST +7. ADD SMOKED SALMON +9.

### CAESAR 12.

romaine lettuce, white anchovy, tomato, shaved grana cheese, creamy sage dressing, sourdough croutons

ADD GRILLED CHICKEN BREAST +7. ADD SMOKED SALMON +9.

### BEET AND CITRUS 13.

beet carpaccio, red quinoa, winter citrus, feta, pepitas, frisee lettuce, yogurt tahini dressing

ADD GRILLED CHICKEN BREAST +7. ADD SMOKED SALMON +9.

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## THE SKIERS' TABLE 17.

soup of the moment, vegan chili, seasonal salad  
half sandwich of the day, parker house rolls, something sweet

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## SANDWICHES

choice of kennebec fries or german potato salad

### PASTRAMI REUBEN 17.

house smoked snake river farm pastrami, russian dressing, emmental swiss, sauerkraut, rustic rye

### LAMB SHAWARMA 18.

local lamb, yogurt tzatziki, mint chimichurri, tomato, onion, house pita

### PICKLE FRIED CHICKEN 16.

pickle brined chicken breast, creole aioli, chow chow, iceberg lettuce, potato bun

### H & C RANCH BURGER 17.

yellowstone grass fed ground beef, caramelized onions, secret sauce, butter lettuce, potato bun

### BISON MEATBALL 17.

ground bison, ground pork, grilled rapini, tomato sauce, fresh mozzarella, rustic roll

## MAINS

### SALMON AND BROWN RICE BOWL 23.

faroe islands salmon, tofu, edamame, scallions, fried kale, radish, citrus

### SPAGHETTI CARBONARA 16.

four cheese sauce, slab bacon, farm egg yolk, cracked pepper, shaved prosciutto, grana cheese

### PORK SCHNITZEL 19.

braised red cabbage, local apples, caramelized onions, grain mustard sauce, fried farm egg

### BISON TOSTADA 18.

braised bison, frijoles borrachos, mexican cheeses, poblano chilies

cabbage, salsa fresca, avocado salsa, radish, corn tortilla

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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: Amalthia Dairy, Rancho Picante Bison, Montana Trout Culture, Yellowstone Grass Fed Beef; South Dakota: Prairie Harvest; Idaho: Snake River Farms.

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\*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.