



HORN & CANTLE

SHARABLES

SMOKED ELK MEATBALLS 14.

house ricotta, guajillo tomato sauce
basil, estate olive oil

SMOKED MONTANA TROUT 13.

warm olives, arugula pesto, crusty bread

CHAR SIU PORK BELLY 16.

steamed bao bun, sriracha mayonnaise
spicy cucumber, pea shoot

CEDAR PLANK MUSHROOMS 15.

locally foraged mushrooms, estate olive oil
thyme, goat cheese

WHITE BEAN HUMMUS 12.

arugula pesto, olive tapanade
crudite, sourdough bread

CHARCUTERIE 17.

prosciutto, chicken liver pate, sopressata
warm olive, mustard, spiced marcona almonds

STARTERS

CHICORY SALAD 13.

anchovy dressing, white anchovies, jicama
radish, herbs, grana cheese, sourdough croutons

GAZPACHO 8.

hot house cucumber, creme fraiche

SCALLOP CRUDO 19.

serrano chili, citrus, celery, herbs

STEAK TARTARE 16.

montana raised beef, quail egg, fried capers
house mustard, truffle root chips

MUSHROOM CARPACCIO 14.

arugula, horseradish gremolata
aged balsamic, horseradish cream

BURRATA MOZZARELLA 13.

confit heirloom tomato, sunflower seed, toast



FEASTS

PICKLE-BRINED FRIED MONTANA CHICKEN WHOLE 46. | HALF 27.

cheddar angel biscuit, peppercorn honey butter, creme fraiche mashed potatoes
broccolini, country gravy, maple mustard drizzle

BISON SHORT RIB DOUBLE 67. | SINGLE 37.

creme fraiche mashed potato, root vegetable, gremolata, natural jus

40 OUNCE "TOMAHAWK" BONE-IN RIBEYE 152.

21 day dry aged wagyu beef, broccolini, potato doughnut
smoked garlic oil, sauce béarnaise

BRAISED LAMB SHANK DOUBLE 61. | SINGLE 34.

local lamb, white cheddar grits, mission fig jus
braised baby greens, blue cheese creme fraiche

MAINS

BISON NEW YORK STRIPLOIN 48.

smoked organic carrot, charred sweet onion
chicory, blue cheese, tomato demi glace

CRISPY SKIN MONTANA TROUT 31.

heirloom potato and root vegetable salad
tarragon mustard sauce, pickled mustard seed

PAPPARDELLE & ELK BOLOGNESE 27.

george's house made noodles, rocky mountain elk
san marzano tomatoes, grana cheese

HELUKA PORK CHOP 30.

maple brine, prosciutto di parma, creamed corn
lacinato kale, smoked apple, hard cider sauce

ALASKAN BLACK COD 36.

wild rice, summer squash, roasted kohlrabi
carrot nage, pickled cherries

PAN ROASTED YOUNG CHICKEN 32.

parsnip puree, caramelized pears
romanesco, demi glace, crisp carrot

VEGAN ENCHILADAS 28.

white beans, cashew basil cheese, cauliflower
spinach, tomato, pickled red onion, corn tortillas

SIDES

ROSEMARY POPOVER 4.

chive butter

TRUFFLED KENNEBEC FRIES 6.

house ketchup, special sauce, parmesan salt

GRILLED CAULIFLOWER STEAK 11.

cauliflower soubise, chermoula
root vegetable, radish

BLISTERED SHISHITO PEPPERS 8.

citrus, prosciutto, tamari, bonito flakes

BONE MARROW BEIGNET 7.

black truffle jus

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, Stone Ranch Montana Waygu, 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.