



HORN & CANTLE

SHARABLES

SMOKED ELK MEATBALLS 14.

house ricotta, harissa tomato sauce
basil, estate olive oil

MONTANA TROUT SPREAD 13.

house cured local trout, warm olive
sunflower seed pesto, crusty bread

CHAR SIU PORK BELLY 14.

local pork belly, fried brussel
spicy cucumber, golden pea shoot

CEDAR PLANK MUSHROOMS 15.

locally foraged mushrooms, estate olive oil
thyme, local goat cheese

SWISS CHEESE FONDUE 19.

emmental swiss, green apple
crusty bread, smoked garlic oil

STARTERS

ROMAINE HEARTS 13.

sage dressing, white anchovy
crisp grana cheese, sourdough crouton

GREEN BEANS 15.

parma prosciutto, soft boiled egg
radish, tomato, creamy dill dressing

BEET AND CITRUS 14.

kale, beet, citrus, goat cheese
spiced marcona almond, sherry vinaigrette

BISON STEW 8.

heirloom potato, root vegetable
cipollini onion, crema

STEAK TARTARE 15.

montana raised beef, quail egg, fried caper
house mustard, truffle potato chips



FEASTS

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

cheddar angel biscuit, peppercorn honey butter, crème fraîche mashed potato
root vegetable, country gravy, maple mustard drizzle

BISON SHORT RIB DOUBLE 67. | SINGLE 37.

crème fraîche mashed potato, root vegetable, gremolata, natural jus

“TOMAHAWK” BONE-IN RIBEYE 105.

broccolini, potato doughnut, smoked garlic, sauce béarnaise

MUSCOVY DUCK CASSOULET DOUBLE 63. | SINGLE 33.

duck leg confit, smoked ham hock, house pancetta, heirloom bean
root vegetable, smoked bison sausage, sourdough breadcrumb

MAINS

AMERICAN WAGYU EYE OF RIBEYE 61.

bone marrow beignet, duck fat roasted sunchoke
blue cheese demi glace, chimichurri

PORK POZOLE 35.

beeler's "heluka" pork chop, pork cheek, hominy
red chile broth, watermelon radish, avocado

CRISPY SKIN MONTANA TROUT 31.

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

ROCKY MOUNTAIN LAMB SHANK 36.

white bean and smoked garlic puree
castelvetro olive, cipollini onion, cabernet jus

PAPPARDELLE & ELK BOLOGNESE 27.

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

VEGETABLE ENCHILADAS 24.

corn tortilla, cauliflower, roasted tomato, spinach
cashew basil cheese, black bean, pickled red onion

SIDES

ROSEMARY POPOVER 4.

chive butter

TRUFFLED KENNEBEC FRIES 6.

house ketchup, horseradish aioli, parmesan salt

GRILLED CAULIFLOWER STEAK 9.

root vegetable, squash puree
chermoula, lemon tahini yogurt

FRIED BRUSSEL SPROUTS 7.

slab bacon, balsamic vinegar

SMOKED TURKEY POT PIE 8.

root vegetable, bone marrow crust

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.