

- APPETIZERS -

NEW

- Prime Rib Sliders -

Two sliders of sliced prime rib with gruyère cheese and creamy horseradish on a potato bun. Served au jus and with creamy horseradish for dipping. 17

- French Onion Soup -

Authentic French onion soup, onions sautéed in white wine served with toasted baguette croutons, topped with gruyère cheese. 10

- Southwestern Egg Rolls -

Stuffed with roast beef, black beans, corn, blended cheeses and house seasonings. Served with shredded lettuce, whipped guacamole and sour cream. 12

- Whipped Guacamole -

Haas avocados whipped with lime, roasted garlic, jalapeño, tomato, red onion and cilantro. Served with crisp tortilla chips. 11

- Southwest Nachos -

Crisp, warm tortilla chips piled high then topped with your choice of all-natural chicken or our beefy chili, refried beans, fresh lettuce, pico de gallo, Monterey Jack & cheddar cheeses, jalapeños and sour cream. 18

✦ Tillamook Cheese & Pico de Gallo -

Cool, creamy Oregon sharp cheddar cheese and a five pepper relish blended with fresh spices and rice wine vinegar. Served with a sky-high stack of warm tortilla chips. 17

- Southwest Quesadilla -

Tender chunks of all-natural rotisserie chicken, Monterey Jack & cheddar cheeses and fresh pico de gallo, stuffed in a grilled jumbo spinach tortilla. Served with shredded lettuce, sour cream and Roma tomatoes. 16 / with Shrimp add 4

✦ Tempura Fried Shrimp Appetizer -

Jumbo Tiger shrimp hand-dipped in a tender tempura batter and fried golden brown. Served with sweet & sour Thai dipping sauce. 19

✦ Pan-Seared Shrimp Appetizer -

Pan-seared jumbo shrimp wrapped in hickory-smoked bacon and served over butter-brushed toasted garlic bread. Served with sweet & sour Thai sauce for dipping. 19

- Crispy Fried Green Tomatoes -

A half-pound of domestic green tomatoes marinated in buttermilk, tossed in our house blend of seasonings, panko, flour and flash-fried until golden brown. Seasoned with our bbq rub and served with our house-made dipping sauce of smoked tomato BBQ sauce, horseradish and mayonnaise or ranch dressing. 12

- FRESH GARDEN GREENS -



✦ Rotisserie Chicken Caesar Salad -

Fresh hearts of Romaine tossed in Caesar dressing with tender chunks of all-natural Cajun-seasoned rotisserie chicken, croutons and loads of Parmesan cheese. 19 / Add Salmon 6

- Montana Grille Iceberg Wedge -

An iceberg wedge topped with Benton's bacon, tomatoes, crumbled bleu cheese and a creamy sherry mustard dressing. 10

- Wyoming Chef Salad -

A large bowl of fresh, tossed greens topped with Monterey Jack and cheddar cheeses, tomatoes, crisp tortilla strips then topped with smoked ham, hot chopped bacon and all-natural warm rotisserie chicken. Served with your choice of dressing. 20

- Montana Grille Chicken Salad -

Fresh mixed greens topped with your choice of fried, all-natural grilled or rotisserie chicken, topped with cheddar cheese, tortilla strips and diced tomatoes. Served with your choice of dressing. 19

— Salad Dressings —

Ranch / 1000 Island / Bleu Cheese / Citrus Honey Vinaigrette / Honey Lemon Dijon / Creamy Sherry Mustard
Light French Catalina / Light Italian / Tangy Bleu

- BIG SKY SANDWICHES -

- Dude's Cheeseburger* -

A juicy ½-pound Black Angus burger topped with American cheese, mustard, Duke's® mayonnaise, fresh leaf lettuce, red ripe tomato, sweet onions and spicy pickle chips. Served on a fresh potato bun. 17

- Tillamook Burger* -

Our ½-pound 100% Black Angus burger with an Oregon twist! Topped with hickory smoked bacon, charcoal-grilled red onions, Tillamook sharp cheddar cheese and our thick BBQ sauce. Served on a fresh potato bun. 18

- Open-Faced Prime Rib Sandwich* -

A juicy cut of our slow-roasted prime rib served on crispy French loaf. Served au jus. 23

- Big Memphis BBQ Sandwich -

Smoked, pulled pork slathered with thick BBQ sauce stacked high inside a fresh potato bun with cole slaw and spicy pickles. 17

- West Texas Chicken Sandwich -

A juicy, boneless all-natural chicken breast marinated in our thick BBQ sauce then topped with hickory-smoked bacon, Monterey Jack cheese, slaw and spicy pickles. Served on French loaf. 17

✦ Rotisserie Chicken Club Sandwich -

Tender chunks of all-natural rotisserie chicken drizzled with Honey Dijon dressing then topped with Monterey Jack and cheddar cheeses, hickory-smoked bacon, fresh leaf lettuce, tomato and red onion. Served on French loaf. 17

(Served with One Side Item / Add a Salad for 7)

Hall Farmstead Wagyu Burger*

Topped with Gruyère cheese, Tarragon-Dijon Aioli and pickles. Served with one side item.
Recommended Medium-Rare. 19

- CHEF'S CREATIONS -



Chef is continually working on new menu creations.

Your server will inform you of today's daily special or Chef's seasonally inspired dishes!

We fry in 100% refined peanut oil.

*ADVISORY: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

- PRIME RIB STEAKS RIBS -

⌘ Carson City Ribeye* -

A center-cut ribeye grilled to perfection over hickory wood. Served with one side item. 27

- Jackson Hole Filet* -

A rotisserie-fired filet, wrapped in bacon and slow-roasted over hickory coals. Served with one side item. 32

- Big Horn Prime Rib* -

A slab of beef as big as the state of Montana, slow-roasted and dunked in warm au jus. Served with one side item. 30

- Little Horn Prime Rib* -

This medium-cut of aged prime rib is lightly seasoned and slow-roasted for succulent flavor. Served au jus, with one side item. 28

⌘ Kentucky Bourbon Filet* -


Our famous rotisserie-fired filet, wrapped in bacon and slow-roasted over hickory wood and basted in our rich bourbon sauce. Served with one side item. 32

- BBQ Ribs -

A full rack of tender baby back ribs, coated with a dry rub. Served wet with our own thick BBQ sauce or dry. Served with one side item. 28

- Cowboy Sirloin* -

A succulent center-cut sirloin lightly seasoned and served just the way you like it. Served with one side item. 22



***Fresh from the rolling hills and pastures of Monroe Co., Kentucky—
Purebred Wagyu Beef. Akaushi cows raised on a unique land that is similar in
latitude and topography as Kumamoto, Japan, the home of Akaushi beef.
Enjoy the smooth, buttery taste of this beef with a melt-in-your mouth texture.***

Hall Farmstead Wagyu Strip Steak*
 A delicious Wagyu Strip Steak, garnished with fresh steamed broccoli
 and your choice of one side item. Recommended Medium-Rare.
 Market Price

(Add a Salad for 7)

- FIRE ROASTED SPECIALTIES -

⌘ Fire Roasted Rotisserie Chicken -

Slow-roasted, seasoned all-natural chicken from our open rotisserie oven. Served with one side item. 21

- West Tennessee BBQ Plate -

Our famous Firebread topped with Spike's Mean Beans and smoked pulled pork, slathered in our thick BBQ sauce. Served with cole slaw and one side item. 20

- Grilled Vegetable Pasta -

Penne pasta in our zesty marinara sauce, sprinkled with Parmesan cheese and fresh seasonings then topped with wood-fired vegetables. 14
Add all-natural Rotisserie Chicken 3 or Grilled Shrimp 7

⌘ Chicken Pot Pie -

An iron skillet overloaded with piping hot, all-natural rotisserie chicken, fresh vegetables and a steaming cream sauce in a golden pastry shell. 19

- Chicken Pasta Alfredo -

Penne pasta blended with our special creamy Alfredo sauce, tender chunks of all-natural chicken, Parmesan cheese and spices. 20

- Tomato Basil Alfredo -

Penne pasta in a special blend of marinara and creamy Alfredo sauces, topped with tender chunks of all-natural rotisserie chicken. 20

- Lemon Chicken Ratatouille -

Tender lemon and rosemary-marinated all-natural chicken breast served over a mixed vegetable Ratatouille of eggplant, yellow squash, zucchini, red bell pepper and spinach. 20

- Thai Chicken -

Two juicy, all-natural chicken breasts marinated and grilled over hickory coals and glazed with a sweet & spicy Thai sauce. Served with one side item. 20

- Fresh Vegetable Platter -

Hickory-smoked grilled zucchini, yellow squash, steamed broccoli and red peppers. Served with mashed sweet potatoes topped with butter and brown sugar. 16

- West Texas BBQ Chicken -

Two tender, marinated all-natural chicken breasts grilled over hickory coals. Basted with our thick BBQ sauce then topped with melted Monterey Jack cheese and crispy bacon. Served with one side item. 19

- BBQ Ribs & Rotisserie Chicken -

A half rack of Baby Back pork ribs and two pieces of hickory-roasted all-natural rotisserie chicken. Served with one side item. 28

- Surf & Turf* -

Bacon-wrapped jumbo shrimp, seared with our tangy Thai sauce. Served with a hickory-grilled 8 oz. rotisserie-fired filet. 42

(Add a Salad for 7)

- FRESH SEAFOOD -

- Grilled Salmon -

A fresh, hand-cut Salmon filet grilled over hickory wood and topped with herb butter. 28

⌘ Lost River Pan Fried Trout -

Polenta-crust, fresh farm-raised trout pan-fried golden brown. Topped with herb butter. 26

- Hickory-Grilled Blackened Mahi -

Served with a pair of cornmeal-fried jumbo shrimp. A bed of creamy cole slaw, capers, red pepper curls, cocktail sauce and fresh lemon. 25

- Fresh Catch -

Our daily selection from what the market has to offer. Ask your server for details. Market Price

(Served with One Side Item / Add a Salad for 7)

- SIDE ITEMS -

Spike's Mean Beans
Creamy Cole Slaw
Baked Potato

Montana's Garlic Mashed Potatoes
Mashed Sweet Potatoes
Steamed Broccoli
Braised Red Cabbage with Goat Cheese

Braised Mushrooms
Grilled Asparagus Spears
Seasonal Vegetable

We fry in 100% refined peanut oil.

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