

- 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
Fresh Fruit Cup

Braised Mushrooms
Grilled Asparagus Spears
Seasonal Vegetable

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