



CHEF'S TABLE

Reserve an intimate chef's table for family and friends for an experience you and your guests will remember for years to come. Enjoy a customized menu inspired by the rhythm of the seasons.

GRAINS

HOUSE BREADS ^V
daily bread, crackers, butter // 7

SOUP + SALAD

SOUP DU JOUR
ask your server for details // 12

CHOPPED HOUSE SALAD ^{GF, V}
lettuce, red onions, cucumber, tomato, feta,
roasted garlic-poblano ranch // 14

BACON CAESAR ^{*GF, O}
romaine, lardons, hard boiled egg, herbed focaccia croutons,
caesar dressing, parmesan // 16

BABY BEET SALAD ^{GF, V}
mixed greens, marinated beets, candied nuts, honey whipped
chevre, watermelon radish, herb vinaigrette // 15

SMALL PLATES

BURRATA
fresh basil, crispy prosciutto, passion fruit, honey, olive oil,
garlic sourdough // 22

BRUSSEL SPROUTS ^{GF}
caraway creamed brussel sprouts, andouille, cured egg yolk,
lemon zest // 15

OYSTERS ON THE HALF SHELL ^{*GF}
half dozen, seasonal mignonette, lemon // 24

SNOW CRAB LEGS ^{GF}
one pound, herbed butter, charred lemon // 39

VEGETABLE TEMPURA ^V
squashes, asparagus, onion, poblanos, pickled shishito aioli // 17

STEAK TARTARE ^{*}
fresh diced beef, charred onions, pickled shallots, fried
tarragon, béarnaise foam, charred toast points // 25

BUTCHER'S CUTS ^{GF}



locally sourced from Blue Creek Marbled Meat Co., just south of Billings
served with bordelaise sauce, seasonal vegetable and guest's choice of starch

TENDERLOIN ^{*}, 8 oz
grass fed, 14 day dry-aged // 58

RIBEYE ^{*}, 16 oz
grass fed, 14 day dry-aged // 79

NEW YORK STRIP ^{*}, 12 oz
grass fed, 14 day dry-aged // 53

BUTCHER'S CUT ^{*}
ask your server for details // mp

ENTRÉES

CHICKEN + WILD MUSHROOM PASTA
grilled chicken breast, wild mushrooms, farfalle, bourbon
cream sauce, fresh herbs // 35

HARVEST PASTA ^V
butternut squash, brussel sprouts, asparagus, brown butter
mizithra, house-made pappardelle // 30

DUCK CONFIT
duck leg, blackberry reduction, creamy farotto, spinach salad,
blackberries, almonds, sherry, olive oil, fresh herbs, smoked
alderwood salt // 42

PORK FLAT IRON ^{*GF}
honey-orange heirloom carrots, charred onions, chimichurri,
choice of starch // 35

PORK BELLY ^{*GF}
roasted pork belly, orange, tamari, sambal, caramelized apple
puree, pan seared brussels, toasted sesame seeds, chili crisp // 38

SEAFOOD

SCALLOPS ^{*GF}
pan seared scallops, pearl onions, pickled sea beans, chorizo,
rouille sauce // 41

CATCH OF THE WEEK ^{*}
ask your server for details // mp

SIDES

1000 LAYER DUCK FAT POTATOES ^{GF, V}
duck fat, yukon gold potatoes, sea salt // 9

HOT CRUSHED REDS ^{GF, V}
smashed confit red potatoes, butter, salt, pepper, parmesan // 9

SEASONAL VEGETABLE ^{GF, V}
ask your server for today's selection // 9

ENHANCEMENTS

Horseradish Cream Sauce ^{GF, V} // 2

Cave-Aged Bleu Cheese ^{GF, V} // 5

Roasted Wild Mushrooms ^{GF, V} // 6

Scallops ^{GF} // 19

EXECUTIVE CHEF Sarah Seltvedt



CHEF DE CUISINE Michael Partridge

*Eating raw or undercooked meat, poultry, eggs or seafood poses a health risk to everyone, highly susceptible individuals with compromised immune systems. The cooking of such

but especially to the elderly, young children under the age of 4, pregnant women and other animal foods reduces the risk of illness. Split plate fee: \$8. Tickets are subject to a 20% gratuity.