



## 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** <sup>V</sup>  
daily bread, crackers, butter // 7

### SOUP + SALAD

**SOUP DU JOUR**  
ask your server for details // 12

**CHOPPED HOUSE SALAD** <sup>GF, V</sup>  
lettuce, red onions, cucumber, tomato, feta,  
green goddess dressing // 14

**BACON CAESAR** <sup>\*GFO</sup>  
romaine, lardons, hard boiled egg, herbed focaccia croutons,  
caesar dressing, parmesan // 16

**WATERMELON SALAD** <sup>GF, V</sup>  
compressed watermelon, sweet pickled watermelon rind, cucumber,  
tomato, mixed greens, mint, fried haloumi, roasted cashews, olive oil,  
feta, black pepper lime dressing // 17

### SMALL PLATES

**BURRATA FLATBREAD**  
'nduja passata, olive oil, mozzarella, basil, parmesan,  
lavash flatbread // 17

**BRUSSEL SPROUTS** <sup>GF</sup>  
crispy brussels, kimchi seasoning, confit garlic, lardon, cotija  
cheese, citrus tahini // 17

**OYSTERS ON THE HALF SHELL** <sup>\*GF</sup>  
half dozen, bloody mary mignonette, charred lemon // 24

**SNOW CRAB LEGS** <sup>GF</sup>  
one pound, herbed butter, charred lemon // 39

**TUNA TARTARE** <sup>\*</sup>  
fresh diced tuna, avocado, cucumber, toast points // 25

### BUTCHER'S CUTS <sup>GF</sup>



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** <sup>\*</sup>, 8 oz  
grass fed, 14 day dry-aged // 63

**RIBEYE** <sup>\*</sup>, 16 oz  
grass fed, 14 day dry-aged // 74

**NEW YORK STRIP** <sup>\*</sup>, 12 oz  
grass fed, 14 day dry-aged // 56

**BUTCHER'S CUT** <sup>\*</sup>  
ask your server for details // mp

### ENTRÉES

**TUSCAN CHICKEN PASTA**  
grilled chicken breast, wild mushrooms, fusilli pasta,  
sun dried tomato, spinach, parmesan, shallots,  
garlic, white wine cream sauce // 35

**PASTA PRIMAVERA** <sup>V</sup>  
cream sauce, onions, red peppers, shallots, garlic, peas, mint  
// 31

**POLLO A LA BRASA**  
papas bravas, salsa brava, garlic aioli, asparagus,  
fried garlic, chile oil // 41

**PORK FLAT IRON** <sup>\*GF</sup>  
mango-peach salsa, roasted red potatoes, seasonal vegetable // 35

**WAYGU SHORT RIBS**  
risotto, asparagus, pan jus // 43

### SEAFOOD

**SCALLOPS** <sup>\*GF</sup>  
pan seared scallops, sweet corn risotto, lardons,  
chili oil, parsley // 53

**CATCH OF THE WEEK** <sup>\*</sup>  
ask your server for details // mp

### SIDES

**WHIPPED POTATOES** <sup>GF</sup>  
garlic, fresh herbs // 9

**HOT CRUSHED REDS** <sup>GF</sup>  
smashed confit red potatoes, butter, salt, pepper, parmesan // 9

**SEASONAL VEGETABLE**  
ask your server for today's selection // 9

### ENHANCEMENTS

Horseradish Cream Sauce <sup>GF, V</sup> // 2

Cave-Aged Bleu Cheese <sup>GF, V</sup> // 5

Roasted Wild Mushrooms <sup>GF, V</sup> // 6

Scallops <sup>GF</sup> // 19

EXECUTIVE CHEF Sarah Seltvedt



CHEF DE CUISINE Michael Partridge