



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.

G R A I N S

HOUSE BREADS^V

daily bread, crackers, butter // 7

S O U P + S A L A D

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

S M A L L P L A T E S

BURRATA

fresh basil, crispy prosciutto, honey-parsley gastrique, toast points // 19

BRUSSEL SPROUTS^{GF}

crispy brussels, dates, pickled fresnos, lardons, cotija cheese // 15

OYSTERS ON THE HALF SHELL^{*GF}

half dozen, sweet habanero mignonette, charred lemon // 24

SNOW CRAB LEGS^{GF}

one pound, herbed butter, charred lemon // 39

STEAK TARTARE^{*}

fresh diced tenderloin, egg yolk, cornichon, shallots, capers, dijon, crushed red pepper, giardinera, parsley, toast points // 25

B U T C H E R ' S C U T S^{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

E N T R É E S

TUSCAN CHICKEN PASTA

grilled chicken breast, wild mushrooms, garganelli, sun dried tomato, spinach, parmesan, shallots, garlic, white wine cream sauce // 35

RADIATORI CAJUN PASTA

andouille, peppers, onions, cajun cream sauce // 31

add shrimp +14 // add chicken +10 // add steak +20

DUCK CONFIT

duck leg, red wine braised pear, chorizo lentils, pan jus // 42

DUCK STROZZAPRETI

mushroom, onion, garlic, fresnos, baby tomatoes, tomato brodo, fresh basil, // 37

PORK FLAT IRON^{*GF}

fried brussels, chimichurri, choice of starch // 35

S E A F O O D

SCALLOPS^{*}

pan seared scallops, cous cous, crispy prosciutto, pickled shimeji mushrooms, herbed gastrique // 43

CATCH OF THE WEEK^{*}

ask your server for details // mp

S I D E S

WHIPPED POTATOES^{GF}

garlic, fresh herbs // 9

HOT CRUSHED REDS^{GF}

smashed confit red potatoes, butter, salt, pepper, parmesan // 9

SEASONAL VEGETABLE

ask your server for today's selection // 9

E N H A N C E M E N T S

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.