



SMALL PLATES

Skillet Seared Crab Cakes
shallot dill pickle tartar sauce 11.90

Ozark Forest Mushroom Bruschetta
sautéed mixed mushrooms, roast garlic, white wine butter
sauce, grilled baguette, pea shoots 9.50

NOLA BBQ Shrimp
smoked gouda polenta 12.50

Creamy Tomato Soup
grilled baguette, parmesan, basil oil 5.90

SALADS

Ellie's Salad
romaine lettuce, grape tomatoes, red onions, artichoke hearts,
provolone cheese, sweet and sour dressing 8.50

Shaved Brussels Sprouts & Greens Salad
smoked bacon, grape tomatoes, blue cheese vinaigrette 8.90

Mixed Field Greens
red onion, crouton, red wine herbal vinaigrette 5.50

LARGE PLATES

Pan Seared Rainbow Trout
green beans, grape tomatoes, smoked pear
vinaigrette, goat cheese 25.50 / Sm 17.90

Pan Seared Buttonwood Farm Chicken
smoked bacon mushroom duxelles, truffle roasted fingerlings, broccolini,
whipped rocquefort butter 18.50

Rosemary & Red Wine Braised Pot Roast
naturally raised beef chuck roast slowly braised
in red wine, rosemary, carrots, onions and celery,
served on smoked gouda polenta 19.90

Grilled Honey Soy Glazed Salmon
ginger scallion aioli, roasted fingerlings,
green beans 23.50 / Sm 15.50

specials

Ancho Marinated and Grilled Portobello
with blue cheese and caramelized leeks 8.90

Mixed Mushroom & Toasted Walnut Soup
gruyere cheese, scallions 5.50

Beef Broth Borscht
chives sour cream 5.90

Bangs Island Mussels
fresh herb white wine butter broth, grilled baguette 12.50

specials

Marinated Heirloom Tomato & Shoots
horseradish gremolata, pea shoots, basil infused olive oil;
seasonal celebration of the best tomatoes available 11.50

Rainbow Carrot & Napa Salad
golden raisins, sorrel, radicchio, ginger chili vinaigrette 9.90

Grilled Green Bean Salad
smoked bacon, red onion, cherry tomatoes,
creamy parmesan dressing, asiago 9.50

specials

Grilled Berkshire Chop
smoked red onion marmalade, horseradish dijon
mashed potatoes, brussels sprouts 19.90

Shrimp & Crab Gumbo
andouille sausage, trinity vegetables 23.50 / sm 15.90

**Moroccan Grilled French Horn
Mushrooms & Local Eggplant**
tomato rice, chickpeas, curry tzatziki 17.50

Red Chili Hoisin Yellowfin Tuna
roasted local plums, marinated
cucumber noodles 25.50 / sm. 17.50



FOR SHARING

Creamy Grilled Street Corn
chipotle cream, grilled scallions, cherry tomatoes, cilantro, lime,
mexican cojita cheese 7.90

Cheddar Cheese Macaroni
fresh sage, smoked bacon, toasted panko 7.50

Baked Kale Chips
lemon juice, parmesan 3.90

Grilled Broccolini & Goat Cheese
ancho chili vinaigrette 6.90

Sweet & Sour Roasted Brussels Sprouts
pancetta, pine nuts, feta cheese 7.50

SANDWICHES

choice of creamy kale slaw, kale chips or roasted fingerlings

Big Sky Blue Cheese Burger
naturally raised beef, melted blue cheese, arugula, tomato,
balsamic reduction, brioche bun 13.90

Prairie Breeze Cheddar Bacon Burger
naturally raised beef, bacon, cheddar cheese,
arugula, tomato, brioche bun 13.50

Quinoa & Lentil Burger
smoked mushrooms, fontina cheese, harissa aioli, arugula,
tomato brioche bun 12.90

Roasted Cauliflower Cheddar Grilled Cheese
Prairie Breeze and sharp cheddar cheeses, fresh spinach,
red chili mayo 12.50

Grilled Blackberry BBQ Glazed Salmon Sandwich
curry aioli breadsmith brioche bun 14.50

This menu introduced with pride by Chef Dominic Weiss
and the Big Sky Culinary Team on Sept 16, 2020

V=Vegetarian G=Gluten Free A=Available Gluten Free



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of food-borne illness.





WHITES

S	Vino Pinot Grigio Columbia Valley, WA '18	36	9.5
S	Hobo Wine Co. Folk Machine "White Light" California '18	38	
S	Cannonball Sauvignon Blanc North Coast, CA '19	38	9.5
S	Elk Cove Pinot Blanc Willamette, OR '19	44	
S	Writer's Block Roussanne California '16	40	
O S	Chehalem "Inox" Chardonnay Willamette, OR '18	40	
S	Havenscourt Chardonnay Lodi, CA NV	32	8
S	Silver Peak Chardonnay North Coast, CA '18	38	
S	L' Ecole Chenin Blanc Columbia Valley, WA '18	42	
	Roku Reisling California '18	32	8

SPARKLING

	Diver Sparkling Brut CA NA <i>Chard / Gewurtztraminer / Sauv Blanc</i>	40	
	Covides "Elocuente" Brut <i>Cava Blend</i> Penedes, ESP	32	8
	Jeio Prosecco , ITA '17	36	

ROSÉ

S	A to Z Oregon '19	36	9
S	Tuck Beckstoffer "Hogwash" California '18	38	

REDS

	Grayson Cellars Pinot Noir California '18	36	9
S	Foris Pinot Noir Rogue Valley, OR '18	44	
O S	Dandelion Vineyard Shiraz McClaren Valley, AUS '17	40	
	Cycles "Gladiator" Merlot California '17	34	
S	Peirano Estates Zinfandel Lodi, CA '15	38	9.5
	Entresuelos Tempranillo Castilla Y Leon ESP '16	36	
S	Carlos Basso "Dos Fincas" Malbec Mendoza, ARG '18	38	9
S	Havenscourt Cabernet Sauvignon Lodi, CA NV	32	8
	Hybrid Cabernet Sauvignon Lodi, CA '17	36	
S	Daou "Pessimist" Red Paso Robles, CA '17	42	
S	Shannon Ridge Petite Sirah Lake County, CA '18	44	

FLIGHTS

PATIO PLEASERS

flight three half glasses **13**

	Vino Pinot Grigio Columbia Valley, WA 18
	Cannonball Sauvignon Blanc Willamette, OR '19
	Havenscourt Chardonnay Lodi, CA NV

SHADES OF RED

flight three half glasses **13**

	A to Z Rosé Oregon '19
	Grayson Cellars Pinot Noir California '18
	Carlos Basso "Dos Fincas" Malbec Mendoza, ARG '18



FROZEN IS COOL

Derby Old Fashioned 10.50
slushy for the barrel aged lovers;
kentucky *bourbon*, *ginger beer*, *morello cherries*, *orange*

Big Sky Lemonade 10.90
vodka, *signature honey lemonade*,
creme de cassis

BATCH IS BETTER

Violet Cosmo 9.90
absolut citron, *creme de violette*, *white cranberry*, *lime*

Bleu Sky Martini 10.50
tito's vodka, *dry vermouth*,
bleu cheese olives

Watermelon-Ginger Sangria 9.90
white wine, *fresh watermelon*, *vodka*,
orange liqueur, *ginger*

Basil Bliss 10.50
hayman's gin, *st. elder liqueur*,
lemonade, *basil*

6 BEERS + 1 CIDER

Oskar Blues
"Mama's Little Yellow Pils" 6.50

Stella Artois 6

Founders All Day IPA 6.50

Urban Chestnut Class #6
Commerative Lager for Stan Musial
(Stan the Can) **8**

Logboat Brewing Co.
"Dark Matter" Wheat Porter 6.5

Wellbeing Brewing Hellraiser 5

+ McIntyre Hard Apple Cider 7.5
(gluten-free)



S Sustainably grown. Certified sustainable according to the requirements of the country of origin. **O** Organic – Ask about our wines from organic grapes.

