



ENTREES

Elk Tenderloin

Montana Elk tenderloin is lightly seasoned, pan seared then oven roasted. Finished with a sauce of caramelized apples and onions, cream and Gewurztraminer.

Canard au Cassis

One-half roast duckling, boned and rendered, served crisp and tender topped with a Cassis and black Currant glaze.

The Pork Chop

A huge double thick cut pork chop that has been brined with apple cider vinegar, juniper berries, star anise and a peppercorn mélange. Grilled and finished in the oven, smothered with a Marsala and wild mushroom cream.

Rack of Lamb

Fresh, local lamb racks frenched, pan seared and roasted. Red onion marmalade tops the lamb, which is then served on a bed of mixed greens with huckleberry vinaigrette.

Buffalo Tenderloin

Pan seared served with a red grape, wild mushroom and Port wine sauce.

Curried Chicken and Mango

Chicken breast seasoned with a curried flour, seared and simmered in a mango coulis served over ginger scallion Basmati rice.

Rio Chicken Ancho

Whole chickens are delicately seasoned and hand rubbed with Ancho chili, then lightly smoked, split and served with a Chipotle Beurre Blanc.

Seafood Pasta

Pan seared Scallops, fresh seafood and vegetables, tossed in a light creamy Vermouth sauce with egg and spinach Fettuccine.

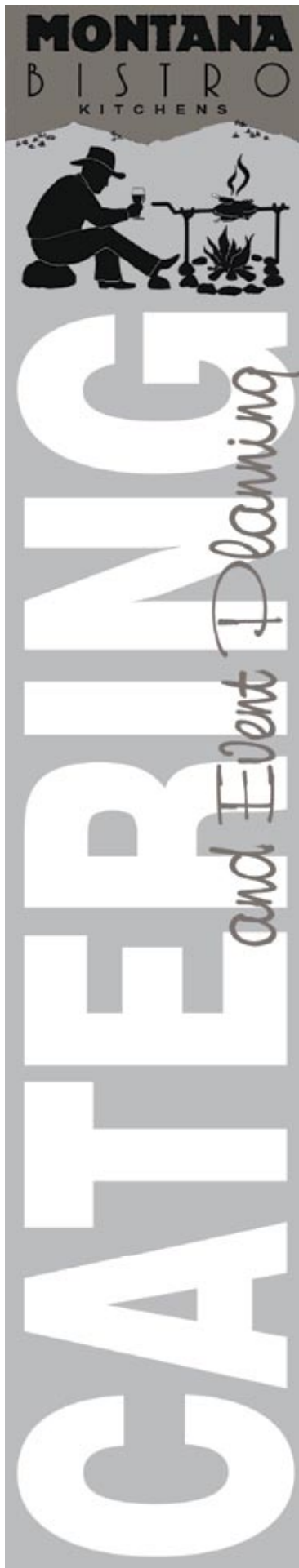
Cioppino Monterey

Clams, mussels, prawns, crab and fresh fish served in a tomato based sauce with red wine, fennel, garlic and fresh herbs. Accompanied by garlic toast.

Capellini Pomodoro

Angel hair pasta tossed with Roma, pear and grape tomatoes, fresh basil, olive oil and garlic. Topped with fresh Grana Parmesan.

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Tofu en Croute

Firm Tofu is marinated and grilled then placed on a layer of julienne marinated vegetables, wrapped in a puff pastry shell and baked. The tofu is then served on a bed of mixed greens tossed with a huckleberry vinaigrette, surrounded by sautéed artichoke hearts, wild mushrooms and caramelized pineapple then topped with a sweet chili sauce.

Paella Fruita de Mare

Risotto Milanese with fresh seafood, Andouille sausage, vegetables and tomatoes.

Chicken Breast with Sundried Tomato and Basil Cream

Pan seared chicken breast smothered in a sauce of sundried tomatoes, fresh basil, pancetta, white wine, cream and Parmesan cheese.

Prime Rib Roast

Prepared rare to medium-rare, served with creamy horseradish and pan jus.

Beef Tenderloin

Portioned or grilled whole and served with Sauce Chasseur.

Chateaubriand

A cut taken from the "head" of a Tenderloin, and prepared according to the method made famous by the 19th century French statesman, Francois Chateaubriand. Grilled or broiled and served with Béarnaise sauce.

Flame Grilled Flank Steak

Marinated, grilled and sliced, served with a wild mushroom jus.

Fresh Seafood

Alder Planked Salmon

Local Whitefish

Dover Sole Meuniere

Chilean Sea bass

Ahi Tuna