

SMALL PLATES

Fried Brussels Sprouts — 14

*Tossed in a honey balsamic glaze with fried onions
~Add bacon 2*

Chicken Lollipops — 15

Crisp all natural chicken drumsticks served with huckleberry barbecue sauce

Burrata — 19

Basil-walnut pesto, fig puree, burrata with basil chiffonade and crostini

Fresh Mussels

*A Carbon County Steakhouse classic!
Cast-iron seared, fresh mussels cooked in lemon, garlic, wine and butter
Full - 21 Half - 13*

Croquettes — 14

Panko crusted fried potato, chives and parmesan cheese served with Romesco sauce

Montana Egg Rolls — 18

Chopped steak, onions, wild mushrooms and sage served with spicy mustard sauce

Shrimp Cocktail — 20

Jumbo shrimp with our house-made Old Bay and dill cocktail sauce

Crab Cakes — 22

Pan seared lump claw meat, house-made roasted garlic aioli, and Szechuan chili oil

FROM THE GARDEN

House Salad — 7

Mixed greens with carrots, cucumber, cherry tomato, red onion, and house made croutons

Arugula Salad — 8

A bed of arugula with candied walnuts, blueberries and goat cheese, with a creamy poppy seed and turmeric dressing

Iceberg Wedge — 8

Iceberg lettuce, candied bacon, caramelized onion and confit tomatoes, topped with blue cheese dressing

Grilled Caesar Salad — 8

Grilled romaine with fried capers, fresh parmesan, croutons and creamy Caesar dressing

Spinach Salad — 9

Spinach tossed in a warm bacon vinaigrette topped with red onion, tomato, bacon and hard boiled egg

Salad Adds

*Sirloin steak - 17 | Grilled shrimp - 12 | Grilled chicken - 10
Entrée size add 8*

CARBON COUNTY STEAKS

Our hand-cut steaks are served with seasonal vegetables and choice of baked potato, mashed potato, french fries, or rice. Well done steaks are not recommended or guaranteed.

Ribeye — 49
16 oz cut

Tenderloin — 45
6 oz cut

New York Strip — 42
12 oz cut

Sirloin — 39
12 oz cut

Cowboy Coffee Ribeye — 51
Our signature blend of seasonings paired with a sweet-spiced rum coffee sauce - 16 oz cut

Delmonico — 92
Bone-in beef tomahawk chop served medium-rare - 38-40 oz cut, serves two

Gallagher's Cut of the Day

Sustainable grass fed, grain finished, aged a minimum of twenty one days, natural beef featured from our local partner ranch in Clark, Wyoming

Steak Adds

*Sauces: Béarnaise 4 | Blue Cheese 4 | Cowboy 4
Flight of three sauces 10
Beartooth butter 3 | Crab 8 | Mushrooms 5 | Sautéed onions 3*

ENTRÉES

Grilled Salmon — 39
Fresh caught 8 oz grilled salmon filet topped with a delicate beurre blanc sauce

Lobster Mac and Cheese — 36
Tender pieces of lobster tossed with cavatappi pasta in a creamy blend of white sharp cheddar, cheddar and gruyere cheeses

Bone-In Pork Chop — 35
Bone-in 12 oz seared pork chop finished with a fresh berry gastrique sauce

Seafood Pasta — 35
Shrimp and mussels served over linguine in zesty red sauce

Beef Stroganoff — 34
Sautéed beef tips, wild mushrooms in a sherry cream sauce served over linguini pasta

Sacchetti "Beggar's Purse" — 32
Sacchetti pasta stuffed with porcini and portobello mushrooms, ricotta, fontina and parmesan cheeses served with a black truffle cream sauce

Chicken Alfredo — 29
Tender seared all natural chicken breast served over linguine in a creamy alfredo sauce

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