

# SMALL PLATES

## **Fried Brussels Sprouts — 14**

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

## **Montana Egg Rolls — 18**

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

## **Salmon Board — 20**

*House-smoked salmon, herb cream cheese, cucumbers, tomatoes, and crostini*

## **Elk Medallions — 22**

*Pan-seared elk medallions served with creamy red wine mushroom sauce*

## **R. M. O. — 18 / 30**

*Rocky Mountain oysters cornmeal-crust and fried, served with cocktail sauce*

## **Burrata — 19**

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

## **Shrimp Cocktail — 20**

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

## **Crab Cakes — 24**

*Three pan-seared lump claw meat, house-made roasted garlic aioli, and chili oil*

### **Fresh Mussels**

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

# FROM THE GARDEN

## **House Salad — 7**

*Mixed greens with carrots, cucumbers, cherry tomatoes, red onion and house-made croutons*

## **Grilled Caesar Salad — 8**

*Grilled romaine hearts, Caesar dressing, house croutons, parmesan and fried capers*

## **Halloumi Salad — 8**

*Arugula, mint, parsley, fried Halloumi cheese, Kalamata olives, cherry tomatoes, cucumber and pistachios with honey-garlic vinaigrette*

## **Iceberg Wedge — 8**

*Iceberg lettuce, candied bacon, caramelized onion, and confit tomatoes with bleu cheese dressing*

## **Steakhouse Cobb — 8**

*Romaine, iceberg, spring lettuce, bacon, hard boiled egg, avocado, cherry tomatoes, and goat cheese with red wine vinaigrette*

### **Salad Adds**

*Make any salad an entrée size - add \$4*

*Add New York steak - 19 | Add grilled shrimp - 12 | Add grilled chicken - 10*

### **Soup Du Jour — 6 / 9**

*Chef's Choice - Refer to your server for the nightly feature*

# CARBON COUNTY STEAKS

Our hand-cut steaks and select entrées 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*

## **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 | Bleu cheese-4 | Cowboy-4*

*Flight of three sauces-10*

*Beartooth butter-3 | Mushrooms-5 | Sautéed onions-3*

# ENTRÉES

## **Elk Medallions — 42**

*6 oz seared elk medallions, sourced regionally, prepared medium rare on a bed of wild rice with red wine-mushroom cream sauce*

## **Grilled Salmon — 39**

*Fresh caught 8 oz grilled salmon filet 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 gruyère cheeses*

## **Bone-In Pork Chop — 35**

*Bone-in 12 oz seared pork chop finished with fresh berry gastrique sauce*

## **Beef Stroganoff — 34**

*Sautéed beef tips and wild mushrooms in sherry cream sauce served over linguine pasta*

## **Sacchetti "Beggar's Purse" — 32**

*Sacchetti pasta stuffed with porcini and portobello mushrooms, ricotta, fontina and parmesan cheese served with black truffle cream sauce*

## **Shrimp and Grits — 30**

*Smoked gouda grits topped with Cajun style shrimp & chorizo sausage with black beans, corn and tomato finished with lime zest*

## **Chicken Alfredo — 29**

*Tender seared all-natural chicken breast served over linguine in creamy Alfredo sauce*

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