

SMALL PLATES

Fried Brussels Sprouts — 17

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

Montana Egg Rolls — 19

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

Duck Drumettes — 19

Crispy fried duck drumettes tossed in an orange and sweet chili sauce

Crab Cakes — 25

Three pan-seared cakes featuring lump claw crab meat served with house-made roasted garlic aioli topped with chili oil

Burrata — 22

Burrata cheese served with basil-walnut pesto and fig puree topped with basil chiffonade served with crostini

Wrapped Halibut — 22

House-cut bacon wrapped around tender halibut, served with a mixed berry gastrique sauce

Ceviche — 16

Fresh diced salmon and halibut cured with fresh lemon and lime juice, mixed with a mango and jalapeño salsa served with wonton crisps

Shrimp Cocktail — 22

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

Fresh Mussels — 24

A Steakhouse favorite, fresh mussels steamed in lemon, fresh garlic, white wine and butter!

FROM THE GARDEN

House Salad — 9 | 15

*Mixed greens with shredded carrots, cucumbers, cherry tomatoes, thin sliced red onion and house-made croutons
choice of dressing*

Grilled Caesar Salad — 10 | 16

Grilled romaine heart, Caesar dressing, house-made croutons, and shredded parmesan topped with fried capers

Iceberg Wedge — 11 | 17

Iceberg lettuce, diced tomatoes, thick cut candied bacon, bacon bits, fresh herbs topped with bleu cheese dressing and blue cheese crumbles

The Greek — 15 | 21

Crisp romaine lettuce, marinated feta cheese chunks, diced tomato, cucumber, thin sliced red onion, Kalamata olives, and house-made croutons

Add sliced New York steak - 23 | Add grilled shrimp - 14 | Add grilled chicken - 11

CARBON COUNTY STEAKS

Our hand-cut steaks and select entrées are served with seasonal vegetables and choice of starch- baked potato, mashed potato, pomme frites, or wild rice. Well done steaks are not recommended or guaranteed.

New York Strip — 47
12 oz cut

Tenderloin — 48
6 oz cut

Chateaubriand — 55
8 oz cut

Ribeye — 55
16 oz cut

Cowboy Coffee Ribeye — 57
Our signature blend of seasonings paired with a spiced rum coffee sauce
16 oz cut

Delmonico — 112
Bone-in beef tomahawk chop prepared medium-rare 38-40 oz -serves two
Takes up to 45 minutes to cook

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-5 | Au Poivre-5 | Cowboy-5 | Bleu Cheese Crumbles-4
Flight of three sauces-14
Compound butter-5 | Mushrooms-6 | Sautéed onions-5

ENTRÉES

Bone-In Pork Chop — 38
Bone-in 12 oz pan seared pork chop finished with fresh house-made berry gastrique sauce

Elk Medallions — 45
6 oz seared elk medallions, sourced regionally, medium-rare on a bed of wild rice with red wine-mushroom cream sauce

Grilled Salmon — 40
Fresh-caught 6 oz pan-seared salmon filet with a delicate beurre blanc sauce

Pan-Seared Halibut — 45
6 oz pan-seared wild halibut with fresh mango salsa

PASTA

Sacchetti "Beggar's Purse" — 36
Sacchetti pasta stuffed with porcini and portobello mushrooms, ricotta, fontina and parmesan cheese tossed in fresh basil and walnut pesto

Bolognese Pasta — 36
Fresh ground beef, house-made pork sausage & pancetta in a slow roasted tomato sauce, served with pappardelle egg noodles topped with shaved parmesan

Alfredo — 25
Traditional cream sauce with parmesan and linguine pasta
Add chicken - 11 or shrimp - 14

Beef Stroganoff — 38
Sautéed beef tips and wild mushrooms in sherry cream sauce served with linguine pasta

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