

SMALL PLATES

Fried Brussels Sprouts — 15

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

Montana Egg Rolls — 18

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

Duck Drumettes — 18

Crisp duck drumettes tossed in an orange and sweet chili sauce

R.M.O. — 19 / 30

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

Burrata — 20

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

Shrimp Cocktail — 21

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

Seafood Stuffed Mushrooms — 24

Shrimp & crab stuffed portabello mushroom caps, ricotta, mozzarella, panko, garlic & onions, served with remoulade & lemon wedge

Crab Cakes — 24

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

Fresh Mussels

A Steakhouse classic! Steamed fresh mussels cooked in lemon, garlic, white wine and butter-served on hot cast iron

Half order - 15 Full order - 23

FROM THE GARDEN

House Salad — 9

Mixed greens with carrots, cucumbers, cherry tomatoes, red onion and house-made croutons & choice of dressing

Grilled Caesar Salad — 10

Grilled romaine heart, Caesar dressing, house croutons, shredded parmesan and fried capers

Iceberg Wedge — 10

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

Winter Salad — 12

Burrata, sliced apple, roasted butternut squash & pomegranate arils on a bed of arugula, topped with candied pecans & pepitas with a pomegranate vinaigrette

Halloumi Salad — 10

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

Soup Du Jour — 6 / 9

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

Make any salad an entrée size - add 5

Add sliced New York steak - 20 | Add grilled shrimp - 13 | Add grilled chicken - 10

CARBON COUNTY STEAKS

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

New York Strip — 45

12 oz cut

Tenderloin — 46

6 oz cut

Ribeye — 53

16 oz cut

Cowboy Coffee Ribeye — 55

Our signature blend of seasonings paired with a spiced rum coffee sauce

16 oz cut

Delmonico — 110

Bone-in beef tomahawk chop prepared medium-rare 38-40 oz -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-4

ENTRÉES

Shrimp and Grits — 32

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

Elk Medallions — 44

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

Pan-Seared Ahi Tuna — 46

Expertly pan seared 7oz ahi tuna, cooked to perfection, with a zesty lemon-caper sauce

Pan-Seared Salmon — 40

Fresh caught 8 oz pan seared salmon filet with a delicate beurre blanc sauce

Pan-Seared Duck Breast with Plum Sauce — 42

Pan-seared duck breast with a red wine plum sauce served with choice of starch

Bone-In Pork Chop — 37

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

Beef Stroganoff — 36

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

Alfredo — 24

*Traditional cream sauce with parmesan and linguine pasta
Add chicken 10 or shrimp 13*

Sacchetti "Beggar's Purse" — 32

Sacchetti pasta stuffed with porcini and portobello mushrooms, ricotta, fontina and parmesan cheese tossed in fresh basil and walnut pesto

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

STEAKHOUSE DESSERT MENU

Cheesecake — 14

*Rotating house-made cheesecake.
Please ask your server for today's selection*

Chocolate Mousse — 13

*Belgian chocolate mousse topped with
vanilla whipped cream and fresh berries*

Cow Pie — 12

*Oreo cookie crust, chocolate ice cream, Moose
Tracks ice cream finished with King's
Cupboard caramel and chocolate sauces
+ this item contains peanut butter +*

Crème Brulee — 13

Rotational flavors made in-house

White Chocolate Bread Pudding — 13

*Warm bread pudding with
vanilla cream cheese frosting and
King's Cupboard caramel sauce*

Gelato — 7

Vanilla Bean, Espresso or Spumoni

Sorbet — 7

Lemon, Raspberry