

BREAKFAST

MEAT AND POTATOES

Choice of Bacon, Ham or Sausage, two farm fresh eggs, country potatoes & choice of toast. 12

COUNTRY FRIED STEAK

8 oz. Cubed sirloin, chicken fried to a golden brown topped with sausage gravy.
Includes two farm fresh eggs, country potatoes & choice of toast. 15

STEAK AND EGGS

6 oz. Montana strip steak, two farm fresh eggs, country potatoes & choice of toast. 16

HOMEMADE BISCUITS AND GRAVY

Two Buttermilk biscuits topped with sausage gravy.
Includes two eggs cooked any style, country potatoes & choice of toast. 12

BAR N BREAKFAST SANDWICH

Grilled English muffin topped with a choice of bacon, grilled ham or sausage topped with one egg and cheddar cheese. Served with country potatoes & choice of toast. 10

MONTANA FLAPJACKS

Served with a Blueberry/Huckleberry Sauce

Short stack of two pancakes 8 | Tall stack of three 12

BUTTERMILK FLAPJACKS

Short stack of two pancakes. 7

Tall stack of three. 10

GRILLED FRENCH TOAST

Two slices of bread dipped in our cinnamon batter grilled to a golden brown, topped with candied pecan butter and sautéed apples. 12

BAR N OATMEAL

Hot oatmeal served with brown sugar on the side.
Includes a choice of sautéed apples or peaches & cream. 6
Add fresh berries 2

BAR N PARFAIT

Layers of granola & yogurt topped with fresh fruit 6

FIREHOLE OMELET

Sautéed onions, peppers, andouille sausage and cheese in a three egg omelet topped with fresh pico de gallo. Served with country potatoes & choice of toast. 14

MADISON OMELET

Bacon, grilled onions, mushrooms, and cheddar cheese in a three egg omelet.
Served with country potatoes & choice of toast. 14

YELLOWSTONE OMELET

Sautéed vegetables, tomatoes, roasted garlic and feta cheese in a three egg omelet.
Served with country potatoes & choice of toast. 13

 *Gluten Free Option Available*

 *Vegetarian*

18% gratuity included for parties of 6 or more. A split plate charge of \$10 comes with a choice of soup or salad, vegetable and starch.

Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Please alert your server of any allergy concerns.

SIDES

Bacon, Ham or Sausage 4

Country Potatoes 3

Toast 3

Cold Cereal 3

Fresh Fruit cup 4

Sausage Gravy 4

DRINKS

Coffee 3

Hot Chocolate 3

Hot Tea 2

Juice 3

Milk 3

Soft Drink 3

Bloody Mary 6

Mimosa 6

Schofferhofer Grapefruit Hefewzen Breakfast Beer 6

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A DAY IN THE PARK MENU

ROASTED TURKEY WRAP

Turkey, lettuce, tomato, onion, pepper jack cheese & Dijon mustard. 14

ROAST BEEF WRAP

Roast beef, lettuce, onion & horseradish cheese spread. 14

ROASTED VEGETABLE WRAP

Roasted and marinated seasonal vegetables with a roasted garlic chipotle hummus spread. 14

BEARTOOTH BREAKFAST BURRITO

Stuffed with eggs, cheese, potatoes & sausage. 14
(available with roasted vegetables instead of sausage)

BAR N PARFAIT

Layers of granola & yogurt topped with fresh fruit. 6

*All lunches include chips, fruit, dessert of the day & a bottle of water.
Gluten free wrap available upon request.*

Please contact your concierge by 9 pm to place orders for the following day.



UNDER CANVAS®

DINNER MENU

ENTRÉES

STUFFED HERB ROASTED CHICKEN

Free-range chicken stuffed with a trio of cheeses and finished with a white wine herb sauce.
Served with Chef's seasonal side. 28

Recommended Pairing: Stellina di Notte Pinot Grigio or Harvest Moon Beltian White Beer

PANKO CRUSTED SALMON

Panko crusted salmon topped with a basil cream sauce.
Served with a choice of wild rice medley or potato and Chef's seasonal side. 28
Recommended Pairing: Pine Ridge Chenin Blanc Viognier or Big Hole Brewing Company Mythical White

PECAN TROUT

Seasonal trout with pecans, roasted garlic, and lemon tarragon butter.
Served with a choice of wild rice medley or potato and Chef's seasonal side. 28
Recommended Pairing: Willamette Valley Vineyards Riesling or Big Sky Brewing Trout Slayer Wheat Ale

BISON MEATLOAF

Freshly ground bison and savory herb blended meatloaf topped with a rich red wine demi-glace. Served with garlic mashed potatoes and Chef's seasonal side. 22
Recommended Pairing: Beran Zinfandel or Red Lodge Jack's 90 Scottish Ale

THE BAR N RIBEYE

A choice cut dry aged 14oz. ribeye, served with choice of potato and Chef's seasonal side. 30
Recommended Pairing: Fabre Montmayou Reserva Malbec or Bayern Dragon's Breath Dunkelweizen

FILET MIGNON

A 9oz. hand cut tender beef filet, served with choice of potato and Chef's seasonal side. 35
Recommended Pairing: Fabre Montmayou Gran Reserva Malbec or Kettle House Cold Smoke Scotch Ale

MONTANA STRIPLOIN

Hand cut, cast iron seared, 14oz Black Angus strip. Served with choice of potato and Chef's seasonal side. 28
Recommended Pairing: Intrinsic Cabernet Sauvignon or Big Sky Brewing Moose Drool Brown Ale

BEEF STRONGANOFF

Beef filet sautéed with mushrooms, onions, red wine demi-glace, and pappardelle noodles.
Topped with green onions and sour cream. 23
Recommended Pairing: Brooks Runaway Red Pinot Noir or Bozeman Brewing Bozone Watershed Pale Ale

THE GARDEN VARIETY

Baked phyllo purse, stuffed with sautéed mushrooms and spinach,
served on a bed of herbed couscous and a selection of grilled vegetables. 23
Recommended Pairing: Emmolo Sauvignon Blanc or Fort Collins Brewery Major Toms Pomegranate Wheat

SALADS & SOUP

CAESAR SALAD

Romaine lettuce tossed with fresh parmesan, and croutons
5 | 11 Add Shrimp 6 | Chicken 5 | Grilled Salmon 8

HOUSE SALAD

Tossed greens, red onion, tomatoes, carrot, cucumber
5 | 10 Add Shrimp 6 | Chicken 5 | Grilled Salmon 8

DAILY SOUP

Chef's daily selection
6 | 8

DESSERTS

MONTANA MUD PIE

Layered chocolate cookie crumbs and flourless cake crust filled with chocolate mousse
and topped with vanilla bean whipped cream. 8

CRÈME BRULEE BREAD PUDDING

French bread soaked in a creamy custard and baked to perfection.
Topped with caramel and whipped cream. 8

FRUIT CRISP

Seasonal fruit bubbling with a house made streusel topping, served with vanilla ice cream. 8

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BAR MENU

TWO SPURS (V)

Hand breaded zucchini and mushrooms fried and served with a garlic sriracha ranch dressing
10

SMOKED TROUT CAKES

Grilled smoked Montana trout cakes with a roasted garlic chipotle aioli 12

BAR N BLUE BREAD

House-made blue cheese blend melted on a toasted baguette and topped with fresh scallions
7 | 11

COUGAR CREEK CHILI

Bison and beef chili topped with cheddar cheese, onion, and sour cream.
Served with roasted jalapeno corn bread
6 | 8

SOUTH FORK BURGER

8oz. bison burger with lettuce, red onion, tomato, and pickles. Served with Idaho hand-cut fries. 15
Add Cheese 2 | Bacon 2
Recommended Pairing: Kettle House Brewery Cold Smoke Scotch Ale

WESTERN STANDARD BURGER

8oz. beef burger served with lettuce, red onion, tomato, and pickles. Served with hand-cut Idaho fries. 13
Add Cheese 2 | Bacon 2
Recommended Pairing: Big Sky Brewery IPA

STEAK UNDER CANVAS

7oz. striploin steak sandwich topped with caramelized onions, roasted peppers and jalapenos served with an herb roasted garlic chipotle aioli and hand-cut Idaho fries. 17

VEGGIE BURGER

Grilled veggie burger layered with sliced cucumber, tomato, red onion, and lettuce topped with herb roasted garlic chipotle hummus and hand-cut Idaho fries. 13

BAR N TRI TIP SALAD

Sliced tri tip steak served over a bed of mixed greens, spinach, grilled red onions, artichoke hearts, and blackened tomatoes. 13
Add shrimp 6

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LIL' WRANGLERS MENU



Each selection comes with a beverage and choice of hand-cut Idaho fries, chefs seasonal side or fresh fruit cup and huckleberry ice cream.
\$14

CHICKEN FINGERS

Hand breaded chicken tenders deep fried to a golden brown.

LIL' WRANGLERS PASTA

Pasta cooked with butter & topped with parmesan cheese.

Add roasted chicken 2

Add shrimp 4

COWBOY STEAK DINNER

Grilled Handcut 6 oz strip-loin.

RANCH HAMBURGER

Certified Angus beef patty served with lettuce, tomato and pickle.
Add cheese upon request.

MADDIE'S MAC-CHEESE

Extra creamy macaroni and cheese

Add roasted chicken 2

Add shrimp 4

