

# DINNER

## STARTERS

GRAZE BOARD \$27

*prosciutto di parma, genoa salami, smoked salmon, burrata, pimento, fresh fruit, honey, almond, ciabatta*

MONTANA TOASTS \$16

*herbed goat cheese, apple, huckleberry, wildflower honey, ciabatta*

TROUT CAKES \$21

*caper garlic aioli\*, melted leeks, fresh herbs*

BRAISED BEEF TACOS \$18

*slow roasted beef chuck, sweet pepper slaw, feta, salsa verde, corn tortillas*

CHARRED BROCOLLI \$16 

*pickled red onion, avocado dressing, spiced pepitas, orange zest*

## SALADS


*+chicken breast \$7 +cold smoked salmon\* \$7 +trout \$11*

ARUGULA SALAD \$17

*strawberries, pickled shallot, spiced pecans, goat cheese, citrus vinaigrette*

CAULIFLOWER CAESAR \$19

*baby kale, roasted cauliflower, parmesan, roasted garlic caesar dressing, croutons*

BEETS \$17 

*roasted red beets, artichoke hearts, lemon quinoa, baby kale, sweet balsamic dressing, mint*

SIDE SALAD \$9 

*mixed greens, tomato, cucumber, ranch or balsamic vinaigrette*

## ENTREE

SEARED TROUT\* \$31

*UC spice rub, couscous, braised greens, fresh mixed herbs, lemon*

HUCKLEBERRY CHICKEN \$32

*herb-roasted half chicken, petite Yukon gold potatoes, roasted carrot salad, huckleberry bbq*

CANVAS BURGER\* \$22

*angus beef patty, bacon, cheddar, pickles, grilled red onion, arugula, spicy bbq, brioche bun, fries*

WILD GAME BOLOGNESE \$32

*ground elk, bison, roasted red pepper - tomato sauce, cavatappi, parmesan, basil, garlic bread*

GRAIN BOWL \$22 

*5-grain blend, roasted eggplant, charred tomato, kale, pepitas, lemon artichoke dressing*

CHICKEN SANDWICH \$20

*crispy chicken breast, pickles, shredded romaine, spicy blue cheese dressing\*, brioche bun, fries*

 PLANT BASED

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Due to shared cooking surfaces our food may contain dairy, eggs, peanuts, tree nuts, shellfish, fish, soybeans, and wheat.