

APPETIZERS

Fresh Mussels

One and a half pounds seared with a lemon and butter sauce. \$16.95

Kasseri

Greek cheese flamed table side with Sambuca liqueur and lemon. \$13.95

Sizzling Steak

Garlic & herb oil marinated medallions of New York Strip loin served with a sizzling hot skillet for you to sear. \$10.95

French Onion Soup

Caramelized onions, herbs and broth topped with croutons and melted Montana made Swiss cheese. \$4.25

Zesty Shrimp Cocktail

Chilled and served with our spicy horseradish sauce. \$14.95

Sautéed Mushrooms

Quartered mushrooms sautéed with garlic, thyme, sherry and butter. \$8.95

Beef Skewers

Seasoned tips skewers grilled and served over coleslaw and a balsamic reduction. \$8.95

Artichoke and Crab

Sous Vide Artichoke served with a King Crab drawn butter. \$11.95

PASTA AND SALAD

Beef Stroganoff

Beef tips sautéed with mushrooms, onions and sherry in a traditional stroganoff cream sauce. Served over a bed of fettuccini. \$22.95

Pescadori

Scallops, shrimp, and salmon served over Fettuccini with spinach and a lemon-herb butter sauce. \$23.95

Chicken Penne

Sautéed chicken, mushrooms, garlic and tomatoes in a white wine sauce, served over a bed of penne pasta. \$19.95

Spinach Salad

Spinach tossed with toasted hazelnuts, bacon, red onion, hard boiled egg with a honey stone ground mustard vinaigrette. \$9.95

Steakhouse Caesar Salad

Hearts of romaine with a traditional Caesar dressing, Italian cheeses, parmesan crisps and croutons. \$9.95

ADD: Chicken or Grilled Sirloin Steak for \$3.00 ADD: Three Shrimp for \$6.00

COWBOY CUISINE

Carbon County Steakhouse proudly serves beef that has been raised without the use of growth hormones or antibiotics; each steak is hand-cut in house.

The Ribeye

12oz \$27.95 18oz \$34.95

The Sirloin

9oz \$22.95

The New York

12oz \$29.95

The Tenderloin

5oz \$27.95 8oz \$35.95

Cowboy Coffee Ribeye

Our award winning ribeye rubbed with our spicy blend of seasonings. Charbroiled then finished with a sweet spiced rum demi-glace. 12oz \$29.95 18oz \$34.95

Cast Iron Pressed Chicken

Half chicken with an orange-rosemary rub, seared & pressed with a sizzling cast iron press & served with wild rice pilaf.

Beef Tenderloin Medallions

Pan seared Black Angus tenderloin with a Makers Mark Whiskey demi-glaze. \$36.95

Baby Back Ribs

Slow roasted with our homemade BBQ sauce and locally brewed 'Red Lodge Ales'. half rack \$21.95 full rack \$28.95

Bison Meatloaf

Free range, all natural ground bison loaf baked with smoked bacon and topped with brown gravy. \$23.95

Rack of Lamb

Mustard crusted rack of lamb served with an apple compote. \$36.95

**Saddle Up with "jumbo prawns", "grilled shrimp" or "Alaskan king crab"
~market price~**

SEAFOOD

Featured Fish

Let our chefs tantalize your taste buds with a fresh fish creation. ~market price~

Jumbo Prawns

Hand battered in a Malibu rum and coconut panko; served with a spicy mango sauce. \$24.95

Mountain-Man Poached Salmon

Fresh Atlantic fillet foil wrapped & poached with fresh dill, honey and lemon. \$27.95

Alaskan King Crab

20 ounces-steamed; served with butter & lemon. ~market price~

Grilled Shrimp

Seasoned with Montana Barbeque spices & grilled to perfection. \$28.95

Our Entrées are served with a house salad and choice of baked potato, red mashed potato or rice blend. Caesar salad, spinach salad and french onion soup are available for an extra \$1.95