

SMALL PLATES

Fried Brussels Sprouts — 15

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

Montana Egg Rolls — 18

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

Salmon Board — 20

*House-smoked salmon, herb
cream cheese, cucumbers,
tomatoes, and crostini*

Wrapped Halibut — 20

*House cut bacon wrapped around
tender halibut served with a
mixed berry gastrique*

R.M.O. — 19 / 30

*Rocky Mountain oysters
cornmeal-crusted and fried,
served with cocktail sauce*

Burrata — 20

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

Shrimp Cocktail — 21

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

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, 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 hearts, Caesar dressing, house croutons, shredded parmesan
and fried capers*

Halloumi Salad — 10

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

Iceberg Wedge — 10

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

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

Châteaubriand — 52
8 oz cut

Cowboy Coffee Ribeye — 55
Our signature blend of seasonings paired with a sweet-spiced rum coffee sauce - 16 oz cut

Delmonico — 110
Bone-in beef tomahawk chop served medium rare - 38-40 oz cut, 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

Alfredo — 24
Traditional creamy Alfredo sauce with linguine pasta
Add shrimp - 13 Add chicken - 10

Cioppino Pasta — 39
Mussels, salmon, halibut and shrimp in a tomato-fennel broth of white wine, garlic, red pepper and onions with linguine

Beef Stroganoff — 34
Sautéed beef tips and wild mushrooms in sherry cream sauce served over linguine pasta

Grilled Salmon — 40
Fresh caught 8 oz grilled salmon filet with a delicate beurre blanc sauce

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 Halibut — 43
6 oz pan seared wild halibut with basil, cherry tomatoes, garlic and olive oil

Bone-In Pork Chop — 37
Bone-in 12 oz seared pork chop finished with fresh berry gastrique sauce

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.