



Dinner Menu

STARTERS

MUSHROOMS GRATINEE

warm spinach, artichoke and Boursin cheese, grilled garlic bread \$8

CALAMARI

corn floured, deep fried, pea shoot slaw, ginger sesame dressing \$14

CRAB CAKES

Alaskan crab meat, pistachio pea shoot slaw, remoulade sauce, fried capers \$14

OLIVE B'S OYSTERS

6 broiled oysters, spinach, artichoke, Boursin and Parmesan cheeses, crispy prosciutto ham \$15

HUDSON VALLEY FOIE GRAS

2 ounce seared medallion, pumpkin bread, pear compote, buckleberry port sauce \$23

BLEU CHEESE CRÈME BRÛLÉE

smoked duck breast, vanilla pears, baby arugula with shallot vinaigrette, ciabatta crisps \$18

LEMON HERB HUMMUS

grilled pita bread, fresh vegetables, cured olives \$12

CLASSIC FRENCH ONION

sherry-laced caramelized onions, beef broth, crouton, Gruyere and Emmentaler cheeses \$7

SOUP OF THE DAY

house made daily

TRADITIONAL CAESAR SALAD

crisp romaine lettuce, garlic croutons, Parmigiano-Reggiano cheese, caesar dressing \$7

OLIVE B SALAD

mixed greens, Kalamata olives, feta cheese, cucumber, tomato, garlic croutons, oregano vinaigrette \$7

CHOP SALAD

iceberg lettuce, bacon, red onion, tomato, cucumber, bleu cheese or ranch dressing \$7

SPINACH SALAD

celery root, candied pecans, pickled red onions, gorgonzola cheese, sherry vinaigrette \$7

CAPRESE SALAD

baby wild arugula, mozzarella cheese pearls, yellow and red grape tomatoes, pesto vinaigrette, herbed cheese crostini \$9

SOUPS & SALADS

ENTREES

ROCKY MOUNTAIN ELK

three 2 ounce seared medallions, truffle mashed potatoes, grilled asparagus, buckleberry demi-glaze \$34

NEW ZEALAND LAMB CHOPS

three 4 ounce char-broiled rib chops, truffle mashed potatoes, grilled asparagus, vanilla pears, mint syrup \$36

CHICKEN

Red Bird Farms lemon roasted breast and thigh, grilled broccolini, toasted Israeli Couscous pilaf with summer squash and leeks, \$25

DUCKLING

Maple Leaf Farms crisp roast half duck, peach glaze, sweet potato and spinach hash with pearl onions and red grapes \$29

BEEF TENDERLOIN

6 ounce char-broiled filet, celery root puree, truffle Maine lobster mashed potatoes, grilled asparagus \$37

RIBEYE

16 ounce char-broiled steak, bacon-bleu cheese butter, herbed steak fries with parmesan cheese grilled broccolini \$35

PORK PRIME RIB CHOP

12 ounce char-broiled chop, sweet potato and spinach hash with pearl onions and red grapes, Flathead cherry and apple chutney \$26

VEAL CUTLET PARMESAN

zesty tomato sauce, mozzarella and parmesan cheeses, crispy prosciutto ham, Montana-made linguini, candied garlic, fresh spinach, roasted Roma tomatoes \$28 - Eggplant parmesan \$25

MONTANA VEGETABLE RISOTTO

Montana purple barley and Arborio rice, petit peas, morel mushrooms, asparagus, spinach, Parmesan, Romano, and Asiago cheese, crispy shallots, Balsamic reduction \$26

WILD SALMON NIÇOISE

8 ounce char-broiled fillet, artichoke hearts, roasted Roma tomatoes, red potatoes, green beans, baby wild arugula, green goddess aioli \$29

AHI TUNA

6 ounce sesame crusted, seared rare steak, toasted quinoa, seaweed salad, edamame, wasabi creme, masago, sweet Teriyaki sauce, wasabi \$31

SHRIMP AND GRITS

Gulf Shrimp, Palmetto Farms sweet corn grits, Andouille sausage, bell peppers, cheddar cheese, fried okra \$29

SEAFOOD FETTUCINI

Gulf Shrimp, scallops, mussels, Madeira cream, fresh spinach, Montana-made pasta, garlic bread \$28

SEAFOOD & FISH

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