



STARTERS

- CALAMARI PICCATA** (GF) 16
lemon + white wine + capers + butter + garlic
- MUSHROOM TOAST** 14
mixed mushrooms + crème fraiche + ciabatta + herbs
- TUNA*** 17
yellowfin + foie gras + toasted baguette + chives + olive oil

SALADS & SOUPS

- TRADITIONAL CAESAR** 11
romaine lettuce + parmesan + garlic croutons + chives
add marinated anchovies \$4
- BEET** (GF) 13
roasted and sliced beets + arcadian greens + candied walnuts + red onion + goat cheese + balsamic vinaigrette
- THE WEDGE** 13
iceberg wedge + bacon lardon + tomato + red onion + bleu cheese dressing
- HOUSE CHOP SALAD** 8/12
arcadian greens + romaine + tomato + cucumber + carrot + red onion + lemon vinaigrette
- CITRUS CARROT SUNSHINE** (GF/DF) 10
carrot + coconut + onion + fresh citrus + ginger + chili + lemon basil oil

SHAREABLE SIDES

- MERCANTILE MAC N CHEESE** 14
cheddar + american + parmesan + panko + chives
add lobster \$15
add smoked prime rib bites \$8
- WILTED SPINACH** 8
garlic + butter + cream
- YUKON GOLD MASHED POTATOES** (GF) 8
brown butter + sage
- ROASTED AND LOADED FINGERLINGS** (GF) 10
bacon + white cheddar + butter + herbs + creme fraiche + chives
- GRILLED ASPARAGUS** (GF) 12
side of béarnaise
- HAND CUT FRIES** (GF) 11
parmesan + garlic + truffle
- BRUSSELS SPROUT HASH** (GF) 8
apple cider gastrique + bacon + garlic + shallots

ENTREES

- KM WAGYU BURGER** 16
Western Montana Farms, wagyu + garlic aioli + arcadian greens + tomato + red onion + aged white cheddar + ciabatta + house fries
add confit bacon + \$4
- SHORT RIB** (GF) 36
mashed potatoes + bordelaise + horseradish gremolata
- SEAFOOD PASTA** 32
house made lobster butter + shrimp + bay scallops + house made tagliatelle
- LION'S MANE MUSHROOM 'STEAK'** (GF/V) 27
Sun Hands Farms, Kalispell - chestnut mushrooms + asparagus + black garlic gastrique
- FISH SPECIAL** MP
inquire with your server abouts today's fresh offering!

STEAKS + CHOPS

- served a la carte with maitre d'butter
add sauteed mushrooms \$6
add caramelized onions \$5
add foie gras \$9
oscar style \$15
- 8OZ COULOTTE** 29
top choice/prime grade angus
- 17OZ BONE-IN BISON RIBEYE** 62
dry-aged 14 days
- 8OZ FILET MIGNON** 51
top choice/prime grade angus
- 14OZ CENTER CUT NY STRIP** 47
top choice/prime grade angus
- SMOKED PRIME RIB** MP
limited supply, please inquire with your server

SAUCES

steaks & chops each include choice of sauce.
additional sauces are \$2 each

- BÉARNAISE** (GF)
- STEAK SAUCE** (GF/DF)
- BRANDY PEPPERCORN** (GF)
- CHIMICHURRI** (GF/DF)

COCKTAILS | 14

THE GOOD STUFF

templeton rye whiskey + demerara + peychaud's & aromatic bitters + cardamom + absinthe wash + lemon

NEGRONI BIANCO

botanical gin + bitter bianco + cocchi americano + blood orange + orange bitters + lemon

HAVANA BANANA

havana club rum + banane du brésil + velvet falernum + angostura bitters + smoked salt

CATALINA WINE MIXER

grapefruit & rose vodka + grapefruit shurb + pamplemousse + aperol + fresh lime + thyme

PAPER PLANE

four roses bourbon + amaro nonino + aperol + fresh lemon

SIREN SONG

blended rum + maraschino liquor + fresh oj + fresh lemon + orgeat + angostura bitters

GIN FLOWER

islay gin + chamomile + fresh lime

PRETTY IN PEACH

peach vodka + contratto bianco + limoncello + prosecco

WHITES

BIANCA VIGNA, PROSECCO VALDOBBIADENE, ITALY	10
HARTFORD COURT, CHARDONNAY RUSSIAN RIVER, CALIFORNIA	16
DIATOM, CHARDONNAY SANTA BARBARA, CALIFORNIA	15
OYNOS, PINOT GRIGIO TERRE SICILIANE, ITALY	10
AUNTSFIELD, SAUVIGNON BLANC MARLBOROUGH, NEW ZEALAND	13
RICCITELLI, 'HEY ROSE' MENDOZA, ARGENTINA	12

REDS

GROCHAU, COMMUTER'S CUVÉE PINOT NOIR WILLAMETTE VALLEY, OREGON	13
POSEIDON, PINOT NOIR NAPA VALLEY, CALIFORNIA	16
SIGNORELLO, "THE EDGE" CABERNET ALEXANDER VALLEY, CALIFORNIA	15
LEVIATHAN, RED BLEND CALIFORNIA	18
ARUMA, MALBEC MENDOZA, ARGENTINA	11
BIALE, PARTY LINE ZINFANDEL NORTH COAST, CALIFORNIA	16

DRAFT+BOTTLES+CANS

DRAFT - SEASONAL FAVORITES	MP
PBR TALL BOY	4
RAINIER TALL BOY	4
KOKANEE TALL BOY	4
BUD LIGHT	4
COORS LIGHT	4
COORS BANQUET	4
FOUNDERS ALL DAY IPA	4
LAUGHING DOG HUCK CREAM	5
MICHELOB ULTRA	5
MODELO ESPECIAL	5
BOULEVARD WHEAT	6
DESCHUTES BLACK BUTTE PORTER	6
IRONHORSE "IRISH DEATH"	7
GHOSTFISH GRAPEFRUIT IPA ^{GF}	7
BREAKSIDE WHAT ROUGH BEAST HAZY	8

BOTTLES+CANS (IMPORTED)

GUINNESS	6
STIEGL GRAPEFRUIT RADLER	6
OKACIM PALE ALE	6
BAVIK SUPER PILSNER	7
DUVEL BELGIUM ALE	7
ORVAL TRAPPIST ALE	7
OMMEGANG HENNEPIN SAISON	7
ST BERNARDUS ABT 12	9

SELTZER+CIDER+SOUR

WHITE CLAW MANGO SELTZER	6
DRAUGHTWORKS MTN BERRY SELTZER	6
DRAUGHTWORKS CITRUS COWBOY SELTZER	6
WESTERN POOR FARMER CIDER	6
BOULEVARD MANGO SOUR	6
ROUGH CUT RHUBARB CIDER	7