



SHARABLES

CHEESE FONDUE 25

Traditional Cheese Fondue
Flavored with Flathead Cherry Bourbon
Apples, Pears, Pickled Vegetables
Buttered Brioche

CHEESE & CHARCUTERIE BLOCK 36

Chef Selection of Artisan Cheese, Cured and Smoked Meats
Whole Grain Dijon, House Pickled Vegetables
Fruit Compote, Country Bread

TRIO OF GAME TARTARE 34

Sampling of Bison, Red Deer, Wagyu Beef Tartare
Pink Salt Block, Dijon, Capers, Roasted Garlic Aioli
Arugula Pesto, Toasted Baguette *

CHILLED SEAFOOD PLATTER 96

12 oz Alaskan King Crab Legs, 4 Jumbo Pacific Shrimp
Whole Split Maine Lobster Tail, Yuzu Sriracha Cocktail Sauce
Horseradish Crema, Dijon Aioli, Lemon

WILD GAME SAUSAGE SAMPLER 36

Chef Daily Sampling including:
Grilled Wild Game Sausages
Bacon-Onion Jam, Whole Grain Mustard
Pickled Vegetables, Toasted Country Bread



BLOCK 3

KITCHEN & BAR

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

Parties of 6 or more are subject to a 20% auto-gratuity



STARTERS

JUMBO SHRIMP COCKTAIL 26

Yuzu Sriracha Cocktail, Grilled Lemon

SMOKED TROUT DIP 22

Hickory Smoked Steelhead Trout, Pickled Onion
Everything Crackers

FRESH PARKER HOUSE ROLLS 10

Whipped Honey Butter

CRISPY BRUSSELS SPROUTS 18

Capers, Bacon Lardon, Creamy Lemon Vinaigrette, Parmesan



TRUFFLE MAC & CHEESE 24

Parmesan Cream, Black Truffle, Herb Bread Crumb
Add Lobster \$12



SOUP & SALAD

LOBSTER CHOWDER 20

Maine Lobster, Corn, Smoked Bacon, Potatoes

ROMAINE HEART CAESAR 16

Grana Padano, Garlic Croutons
White Anchovy, Caesar Dressing *

BABY ICEBERG WEDGE 18

Glacier Blue Cheese, Bacon Lardons, Roasted Tomato
Crispy Onions, Blue Cheese Dressing

DUCK CONFIT 26

Amaltheia Goat Cheese, Candied Pecans, Spinach
Frisée Lettuce, Black Truffle Vinaigrette

Salad Add On: Shrimp 16 or Chicken 8

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LAND & SEA

CRISPY SKIN STEELHEAD TROUT 38

Montana Spelt Risotto, Oven Roasted Tomato Pesto
Arugula, Shaved Fennel, Charred Lemon

BLOCK 3 WAGYU BURGER 25

Cheddar, Iceberg Lettuce, Tomato, Dijon Aioli, Brioche Bun
Add Bacon 3 Sautéed Mushrooms 2 Substitute Beyond Burger Patty *

BRAISED BONELESS SHORT RIB 42

Yukon Gold Mash, Brussels Sprouts, Horseradish Cream, Crispy Onion

ROASTED CHICKEN 28

Root Vegetable Smash, Grilled Asparagus, Apple Brandy Sauce

SEAFOOD BUCATINI ARRABIATA 40

Jumbo Shrimp, Lobster, Bucatini Pasta
Spicy Tomato Sauce, Spinach, Pepperonata

MONTANA FARRO RISOTTO 26

Grilled Asparagus, Crispy Root Vegetables
Parmesan, Oven Roasted Tomato Pesto, Charred Lemon

MAINE LOBSTER & PETITE FILET 85

Whole Butter Poached Maine Lobster Tail
5oz Prime Filet Mignon, Roasted Mushrooms
Yukon Gold Whipped Potatoes, Grilled Asparagus
Black Truffle Butter *

SUBSTITUTE 8 OZ FILET 96



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BUTCHER BLOCK

BEEF

PETITE PRIME FILET MIGNON 5 oz 36 *

PRIME FILET MIGNON 8 oz 58 *

AMERICAN WAGYU STRIPLOIN 12 oz 68 *

28 DAY DRY AGED RIBEYE 14 oz 75 *

GAME

RED DEER SIRLOIN 8 oz 65 *

BISON TENDERLOIN 8 oz 68 *

BISON RIBEYE 14 oz 78 *

SEAFOOD

JUMBO PACIFIC SHRIMP 8 oz 40

ALASKAN KING CRAB LEGS 12 oz 68

MAINE LOBSTER TAIL 8 oz 58

FINISHING TOUCHES

HUCKLEBERRY DEMI GLACE 6

HORSERADISH CREMA 4

OVEN ROASTED TOMATO PESTO 4

TRUFFLE BUTTER 8

ROASTED GARLIC-HERB BUTTER 4

BLUE CHEESE CRUST 6

A LA CARTE SIDES

YUKON GOLD WHIPPED POTATO 10

ROASTED DOMESTIC & WILD MUSHROOMS 15

TRUFFLE MAC & CHEESE 18

GRILLED ASPARAGUS 10

TRUFFLE PARMESAN FRIES 10

ROOT VEGETABLE SMASH 10

CRISPY BRUSSELS SPROUTS 10