

ENTREES

CHICKEN FRIED STEAK

A battered cutlet of ground beef steak, deep fried until golden brown and topped with a classic white country gravy. Also served with mashed potatoes. 15.70
Or try our 16 ounce chicken fried steak for 18.85

TWELVE PRAWN DINNER

Twelve prawns rolled in panko breading deep fried until golden brown, served with basmati rice, homemade cocktail sauce, and lemon. 16.75

*HOUSE SIRLOIN DINNER

An eight ounce choice top sirloin cooked to your liking and served with baby baked potatoes. 16.75

*MONTANA GROUND BEEFSTEAK

A 12 ounce ground Angus beef steak broiled and topped with grilled onions and beef gravy. Served with baby baked potatoes. 16.75

PASTA

ALFREDO

Your choice of fettuccine or penne pasta with chicken, blackened chicken, or shrimp tossed in traditional or cajun alfredo sauce. Served with warm focaccia bread. 16.75

*Notice: The consumption of raw or undercooked eggs, meat, poultry, seafood, or shellfish may increase your risk of food borne illness.

ENTREE ITEMS ARE AVAILABLE AFTER 4PM and are served with your choice of soup, salad, or steamed vegetables.

*CEDAR PLANK SALMON

An Alaskan Sockeye salmon filet baked on a cedar plank with a fresh cucumber dill sauce. Served over a bed of basmati rice and steamed vegetables. 17.60

DAN'S CHICKEN CORDON BLEU

A chicken breast stuffed with Swiss cheese and country ham lightly dredged in Caribbean jerk seasoned flour, pan fried and topped with a creamy hot pepper sauce. Served over basmati rice and steamed vegetables. 15.70

COCONUT PRAWN DINNER

Jumbo hand breaded shrimp fried to golden brown, served with basmati rice, and a spicy orange dipping sauce. 17.80

ELK MEATLOAF

An 8oz portion of homemade meatloaf with Texas toast and mashed potatoes, topped with brown gravy. 17.80

All pasta dishes are served with warm focaccia bread and a side salad.

SPAGHETTI & MEATBALLS

A bowl of fresh steaming spaghetti noodles topped with three Italian pork and beef meatballs, drenched in marinara sauce. Served with garlic toast. 15.70

