



Starters

Smoked Trout Dip

A blend of smoked trout, roasted red pepper, and horseradish cream cheese topped with dill and panko crust served with pita chips \$11

Sautéed Mushrooms and Game

A variety of mushrooms sautéed then finished with madeira cream sauce and gremolata served in a sizzling iron skillet ~ add a combination of elk, bison, and beef mushrooms - \$9 add game - \$12

Rocky Mountain Oysters

Fried Rocky Mountain oysters over prosciutto creamed corn topped with roasted red pepper coulis \$11

320 Deviled Eggs

Dungeness crab topped deviled eggs with chive, house smoked salt, pickled vegetables, and crostini \$11



Saloon Menu

All sandwiches are served with one choice of hand cut french fries, onion rings or small green salad

Buffalo Chicken Wrap

Buffalo chicken strips, blue cheese dressing, red onion, and chopped romaine in a honey-wheat wrap \$12

Chicken Caesar Wrap

Chicken strips, Dailey's bacon, Caesar dressing, parmesan cheese, and chopped romaine in a honey-wheat wrap \$12

8 Oz Certified Angus Burger or Chicken Sandwich

Hand-pattied in-house blend ground beef burger or chicken breast on a grilled bun with lettuce, tomato and onion ~ add cheese, bacon, sautéed onions or mushrooms \$12

Steak Frites

Pan-seared hanger steak topped with caramelized onions and red wine demi-glace served over hand cut french fries \$18

Hot Wings

Moose Drool beer braised chicken wings tossed in house made hot sauce served with celery, carrots and choice of ranch or blue cheese dressing \$10

Loaded Baked Potato

Idaho Russet potato loaded with 320 Ranch chili, cheese, chives, Dailey's bacon and served with sour cream and butter \$9

320 Nachos

Corn tortilla chips layered with roasted garlic green chili queso and 320 beans all topped with pico-de-gallo, buttermilk sour cream and avocado mousse \$10

Add grilled chicken or hanger steak \$6

Soups & Salads

Caesar Salad

Romaine lettuce tossed in house Caesar dressing with parmesan and croutons \$9

Beet Carpaccio

A variety of poached beets, mixed greens, candied walnuts, goat cheese and white balsamic honey dressing \$10

Lettuce Wedge

Wedge of iceberg topped with candied Dailey's bacon, cherry tomatoes, fresh chives, and blue cheese dressing \$10

Soup or Chili

Ask your server about today's soup or try our 320 Ranch chili with braised bison, elk, and beef chili topped with cheddar cheese and sour cream \$4/\$7

Main Offerings

We proudly serve Certified Angus Beef. Main offerings are served with a garden salad, cup of soup or chili

Beef Filet

Grilled 8oz tenderloin served with Yukon Gold mashed potatoes and asparagus served with your choice:

Oscar: Topped with Pacific crab and béarnaise sauce

Ranch Style: Topped with a hunter's mushroom sauce

\$39

Wild Sockeye Salmon

Pan seared salmon, tomato beurre blanc, and charred lemon served with Montana wild grains and roasted garlic haricot verts finished with french-fried shallots \$37

Rocky Mountain Elk

7oz Coffee and brown sugar rubbed cast-iron seared elk, Montana wild grains, seasonal vegetable topped with a Montana chokecherry butter, crushed pecans and dried cranberries \$47

Rustic Tomato and Wild Game Gnocchi

House made gnocchi, seasoned ground elk and bison with a creamy parmesan tomato and herb sauce finished with clove oil, Dailey's bacon, and almonds \$31

Montana Highland Lamb

Braised lamb shank topped with a rosemary demi-glace served with buttermilk herb and celery root mashed potatoes and seasonal vegetables \$33

Cowboy Ribeye

Blackened and cast-iron seared 22-24oz bone-in ribeye served over horseradish Boursin cheese mashed potatoes and seasonal vegetables \$44

Pistachio Pork Tenderloin

Pan seared pork tenderloin dusted in crushed pistachios served with vanilla-carrot puree, sautéed Dailey's bacon and brussel sprouts finished with an apple-maple glaze \$31

Cast Iron Seared Bison

Cast-iron seared 7oz bison filet wrapped in Dailey's bacon topped with melted gorgonzola cheese and crispy sage served over Yukon Gold mashed potatoes with seasonal vegetables \$36

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

A gratuity of 18% may be added to large parties