



## *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*