

Starters

Smoked Trout Bruschetta

smoked trout, leeks, lemon, cucumber, capers, red onion on a crostini finished with dill \$10

Sautéed Mushrooms and Game

a variety of mushrooms sautéed then finished with madeira cream sauce and a 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

Honey Glazed Pork Belly

braised and seared pork belly with star anise, soy sauce and honey bourbon glaze served over apple sauerkraut topped with chive crème fraiche \$10 topped with chive crème fraiche \$10



Saloon Menu

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

Bison Reuben

in-house brined bison brisket, gruyere cheese, caraway studded sauerkraut, and russian dressing served on montana wheat marbled rye

\$13

8 Oz Angus Burger or Chicken Sandwich

hand pattied sitz angus ranch ground chuck or chicken breast on a grilled bun with lettuce, tomato and onion ~ add cheese, bacon, sautéed onions or mushrooms

\$12

Flank Steak Sandwich

sitz angus ranch flank steak, porter mustard, house smoked provolone and caramelized onions served on a hoagie roll

\$14

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

320 Nachos

corn tortilla chips layered with roasted garlic green chili queso and montana 6-bean blend, topped with pico-de-gallo, buttermilk sour cream and avocado mousse

\$10

add grilled chicken or steak \$6

Soups & Salads

Caesar Salad

romaine lettuce tossed in house caesar dressing with parmesan and croutons \$9

Spinach Salad

spinach salad with dried cranberries and blueberries, candied pecans, almathea goat cheese, and drizzled with raspberry champagne vinaigrette \$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

All Main Offerings are served with a garden salad, cup of soup or chili.

Sitz Angus Butcher's Block

We proudly offer Hand-Cut Steaks from Sitz Angus Ranch in Harrison, Montana. All Butcher's Block entrées are served with choice of baked potato, mashed potato, or hand-cut fries and seasonal vegetables.

Beef Filet

grilled 8oz tenderloin with a wild mushroom port sauce \$37

New York Strip

grilled 14oz new york strip with a truffle compound butter sauce \$35

Cowboy Ribeye for Two

grilled 32oz center-cut cold smoked ribeye with 320 red wine demi-glace \$55

Composed Plates

Rough Rider Tenderloin Trio

pan seared bison with truffle compound butter, elk with 320 red wine demi-glace and beef tenderloin with a wild mushroom port sauce served with pine nuts, heirloom tomato, and mushroom risotto with seasonal vegetables \$42

Rancho Picante Montana Bison

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

Cornmeal Crusted Paradise Valley Trout

roasted rainbow trout encrusted in cornmeal, topped with a oyster mushrooms and roasted garlic served with succotash and creamed spinach \$30

Truffled House Made Pasta

house made pasta served with wild mushrooms and spinach tossed with a champagne and tarragon cream sauce finished with fresh truffles \$26

Montana Highland Lamb Shank

braised highland farms lamb shank with a cardamom, caper, and raisin jus served with roasted root vegetable mashed potatoes \$28

Pistachio Pork Tenderloin

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

Pan Seared Chicken

airline chicken breast topped with a creamy honey butter pan sauce topped with huckleberry and served with montana kamut and barley \$29

Desserts

Molten Chocolate Cake and Macerated Berries \$7

Apple Crisp and Vanilla Ice Cream for Two \$10

Vanilla Bean Crème Brulee \$7

Nutella Cheesecake \$8

Hand Spun Ice Creams and Sorbets \$4/\$6

A gratuity of 18% will be added to large groups

Menus Subject to Change

Wines By The Glass

RED

	Glass	Btl
Merlot, Steele - Lake County, CA 11	\$9.25	\$33
Pinot Noir, Lander-Jenkins - CA 13	\$9.25	\$33
Malbec, Felino - Mendoza, Argentina 14	\$10.50	\$38
Syrah, "Farrah" Klinker Brick - Lodi, CA	\$9.00	\$32
Cabernet Sauvignon, Liberty School - CA 12	\$9.00	\$32
Cabernet Sauvignon, Rock Horse Ranch, OR 13	\$10.75	\$39
Zinfandel, Four Vines" Old Vine Truant" - CA 12	\$7.50	\$25
Dunham Cellars "Three Legged Red"- WA 13	\$11.50	\$42

WHITE

Chardonnay, Mer Soleil Reserve – CA 13	\$12.50	\$48
Laforet Bourgogne, Joseph Drouhin - France 13	\$8.50	\$30
Pinot Gris, Kings Ridge – OR 14	\$7.50	\$26
Riesling, Essence – Germany 13	\$7.75	\$27
Sauvignon Blanc, Whitehaven - NZ 14	\$9.25	\$33
Sparkling, Blanc de Blanc NV, Michael Servin - France(.375 ml)	\$10.50	

Sleigh Rides

Escape to the 320 Guest Ranch for a night of true Montana hospitality. Whether it is a romantic getaway, family fun or a girls' night out, join us on a Sleigh ride along the Gallatin River pulled by the 320 Ranch draft horses.

Sleigh Rides Run December 12 – March 25 (pending snow conditions)

Monday through Saturdays (Sundays through holidays)

1 Hour Trips

Three available times:

– 5:30pm – Appetizer Sleigh Ride

– 7:00pm – Appetizer Sleigh Ride

– 9:00pm – Dessert Sleigh Ride

\$35 per Adult ~ \$20 per Child under 12 ~ Under 3 Free

Appetizer Ride Includes: Sleigh ride to Mountain Man Campsite along the Gallatin River, bowl of wild game chili, popcorn, hot chocolate & cider, ranch stories by a bonfire, sleigh ride back to front office

Dessert Ride Includes: Sleigh ride to Mountain Man Campsite along the Gallatin River, hot & delicious wild berry cobbler, popcorn, hot chocolate & cider, ranch stories by a bonfire, sleigh ride back to front office

Reservations Required.

6th Annual Ski Joring

February 4th & 5th, 2017

COME ON DOWN AND SEE SOME TRUE MONTANA WINTER FUN! - **FREE for Spectators**

Join in on a winter tradition and bring the family to watch the skier and horse riding teams compete. Ski Joring is a race where a horse and rider pull a skier on the action packed course filled with curves and jumps racing against the clock to compete for cash prizes. The fun starts Saturday, February 4th with races beginning at 1 pm with the finals held on Sunday, February 5th at 11 am.

After Saturday's races, join us for a free concert.

Guaranteed Bonus Money for Racers.

Races are not sanctioned races. \$15.00 per night horse boarding available, call or visit our Facebook event page for more info.

The 320 Ranch is located at Mile Marker 36 on
HWY 191 toward Yellowstone Park
406.995.4283



320 Steakhouse & Saloon Winter Menu 2016-2017



**Complimentary Shuttle Available!
Call for reservations!**

406.995.4283
www.320ranch.com

205 Buffalo Horn Creek ~ Gallatin Gateway ~ MT ~ 59730
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