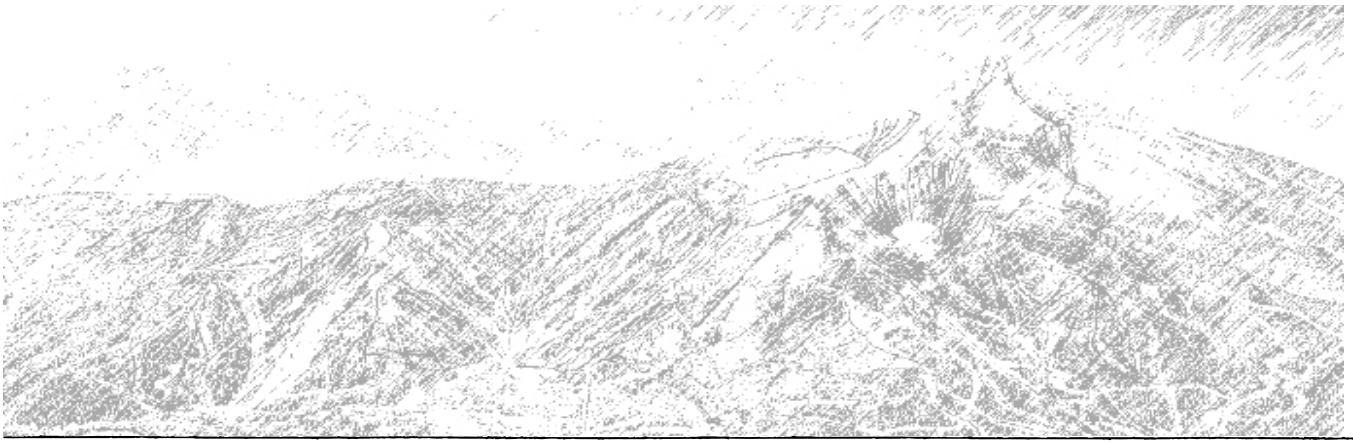




HORN & CATTLE



LUNCH BUFFET 22.

BEET & RADICCHIO SALAD.

red wine vinaigrette, poached figs, macadamia, goat cheese

CHARRED GREEN BEAN SALAD.

fried shallot, poached egg, toasted almond dressing

COUS COUS SALAD .

raisins, apricots, pine nuts, herbs, lemon vinaigrette

GARDEN SALAD.

raddishes, carrots and two dressings

ROTATING SANDWICH OF THE DAY.

FRENCH FRIES.



THE HORN AND CATTLE TEAM would like to thank the following farmers and partners for their continued support of local Montana and northwest sustainability: Montana: Amaltheia Dairy, Yellowstone Grass Fed Beef; South Dakota: Prairie Harvest; Idaho: Snake River Farms.

*Please be advised that the consumption of raw or undercooked meats may increase the risk of foodborn illness. If you have any dietary restrictions or requests, please let your server know