



HORN & CANTLE

SHARABLES

JAPANESE A5 TARTARE 24.
dijon, caper, brioche toast

ELK MEATBALLS 14.
tomato, house ricotta

MUSHROOMS 16.
pickled, smoked, confit, fine herbs,
pine nut hummus

JAPANESE A5 WAYGU 40/OZ.
new york strip, miyazaki prefecture

DUCK LIVER PATE 14.
pickles, stone fruit, grain mustard

STARTERS

PEACHES & CREAM 16.
yuzu compressed blueberry, burrata
baby arugula

BREAD & BUTTER 7.
focaccia, ash butter

HEIRLOOM TOMATO SALAD 15.
whipped feta, cucumber, tomato water vinaigrette

STONE FRUIT SALAD 10.
mixed leafy greens, peaches, plums,
blueberry basil vinaigrette

CREAMED CORN 13.
buttered popcorn grits, cheddar,

MAINS

RIBEYE 55.
poached mushroom, green
peppercorn jus, potato
-BIG TIMBER, MONTANA-

FLATHEAD TROUT 32.
fennel, apple, brown butter
-FLATHEAD LAKE, MONTANA-

LAMB LEG RAGU 32.
smoked hay, tagliatelle, pistachio
-SOLANA FARMS, MONTANA-

ANGUS BURGER 21.
jasper hill cheddar, pickle, lettuce,
tomato, onion, fries

ROASTED DUCK 55.
frenchie's charred carrots,
mole amarillo
-HARLOWTOWN, MONTANA-

CARROT TAGINE 19.
lentil stew, labne

STEAK FRITES 31.
bavette, tarragon rouille, french fries,
poached egg

FRIED CHICKEN 29/46.
pickled cabbage, hot honey butter,
buttermilk biscuit, mashed potatoes

TOMAHAWK 165.
chimmichurri, chef selection of sides
-SEVENTY-ONE RANCH, MONTANA-



SIDES

MASHED POTATOES 8.

MARKET VEGETABLE 8.

SWEET POTATO GRATIN 10.

GRILLED ASPARAGUS & EGG 9.

SWEETS

CHOCOLATE CASHEW CHEESECAKE 9.
passion fruit creme, chocolate sauce

CAST IRON COBBLER 10.
bourbon glazed peaches, huckleberry, brown
butter crumble, vanilla ice cream

