

STACKED

A MONTANA GRILL

Burgers

Make it a Buffalo Burger – add \$4

Rancher Burger

Fried Mozzarella, bacon, pepper jack, roasted red peppers, fried onion tanglers, creamy ranch aioli. 16

Baby Blue Burger

Espresso rub, melted gorgonzola, thick slab bacon, and balsamic glaze. 16

ZooM Burger

World Food Championships Burger for our own Zoo MT: Espresso rub, goat cheese, fried green tomatoes, honey, cheddar cheese, blackberry roasted jalapeno sauce. 15

Make-it-Bacon Burger

Our 5 Star Burger with two layers of bacon and cheddar. 15

Beer Cheese Double

Double 2/3 lb. burger with 2 layers of cheddar, double grilled onions, and spicy IPA Beer Cheese. 17

Western Buffalo Burger

1/3 lb. Western Buffalo Company Burger, double provolone, fried onion shreds, and zesty BBQ sauce on a grilled ciabatta bun. 18

Caprese Burger

Espresso rub, fresh mozzarella, tomatoes, house pesto, balsamic glaze, and fresh greens. 14

Best Bite Burger

World Food Championships Burger: goat cheese, bacon jam, sriracha bourbon, tomatoes, pickles, greens. 16

Western Burger

The cowboy way: cheddar, bacon, bread and butter pickles, and zesty BBQ. 13

5 Star Stack

Our basic burger with pickles, onions, tomatoes, and lettuce. 11

Filet

8 oz. Certified Angus Beef. 40

Ribeye

14 oz. Certified Angus Beef. 42

Baseball Sirloin

8 oz. Certified Angus Beef. 30

Porterhouse Pork Chop

10 oz. Porterhouse Pork Chop. 28

Steaks

Served after 5 p.m.

Tasty Add-ons:

Blackened or Espresso Rub. 2

Sauteed Mushrooms. 3

Grilled Onions. 3

Gorgonzola. 4

Buffalo Ribeye

12 oz. Cast Iron Buffalo Ribeye with Black Garlic Cream, roasted truffle potatoes, and chef's choice vegetable. 38

Served with choice of Garlic Mash, Cheddar Mash or Fries and the Vegetable of the day.

Dinner Entrees

Served After 5 p.m.

Pan Seared Pesto Salmon

Pan Seared Salmon, bacon/cremini wild rice risotto, fresh nut free basil pesto and balsamic glaze. 29

Stir Fry Yakisoba

Yakisoba noodles, zesty chicken broth, fresh vegetables, cilantro, peanuts. Chicken. 22 Spicy Shrimp. 24

Smoked Bacon Gnocchi

Tender Potato gnocchi, cremini mushrooms, thick smokey bacon, creamy parmesan sauce. 24

Bacon Wrapped Meatloaf

Stacked Meatloaf, wrapped in premium bacon, topped with mushroom gravy. 25

BBQ Brisket Mac

Smoked gouda mac and cheese, BBQ house brisket, onion tanglers, queso fresco and green onions in a cast iron skillet. 27

Cajun Shrimp and Mac

Smoked gouda mac and cheese, Cajun shrimp, fresh green tomato Pico de Gallo. 27

Tuscan Chicken

Creamy Tuscan parmesan sauce with blistered tomatoes, fresh vegetables, and grilled chicken over wild rice. 23

Desserts

New York Style Cheesecake

New York Style Cheesecake topped with the chef's weekly topping creations. 9

Country Bread Pudding

Country style bread pudding made fresh in varying flavors. 8

Bananas Foster Crème Brulee

Sweet creamy Crème Brulee topped with caramelized bananas and sugar. 9

Chocolate Layer Cake

Dark chocolate stout cake with Buttery Cream Cheese Frosting. 10