

# STACKED

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## A MONTANA GRILL

### Burgers\*\*

with Pub Fries

Make it a Buffalo Burger – add \$5 per patty.

Make your Beef Burger a Double for just \$4 more.

#### Rancher Burger

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

#### Baby Blue Burger

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

#### ZooM Burger

World Championship Burger for our own Zoo MT: Espresso rub, goat cheese, fried green tomatoes.

#### Make-it-Bacon Burger

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

#### Western Buffalo Burger

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

#### Caprese Burger

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

#### Best Bite Burger

World Championship Burger: pepperjack, goat cheese, bacon jam, sriracha bourbon, tomatoes, pickles, greens.

#### Western Burger

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

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#### Filet

8 oz. Tenderloin Filet.

#### Ribeye

14 oz. Ribeye.

#### Baseball Sirloin

8 oz. Sirloin.

### Steaks\*\*

Served after 5 p.m.

#### Tasty Add-ons:

Blackened or Espresso Rub.

Sauteed Mushrooms.

Grilled Onions.

Gorgonzola.

#### 5 Star Stack

Our basic burger with pickles, onions,

All Steaks served with creamy

Ranch style mashed potatoes and fried Brussels.

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### Dinner Entrees\*\*

Served After 5 p.m.

#### Pan Seared Pesto Salmon

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

#### Stir Fry Yakisoba

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

#### Smoked Bacon Gnocchi

Tender Potato gnocchi, cremini mushrooms, thick smokey bacon

#### Bacon Wrapped Meatloaf

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

#### Chicken and Waffles

Belgian Waffles layered with crispy breaded chicken breast topped with honey, wing sauce,

#### BBQ Brisket Mac

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

#### Cajun Shrimp Mac

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

#### Fettucine Baseball Sirloin

Grilled and sliced Baseball Sirloin on a bed of a creamy parmesan

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### Desserts

#### New York Style Cheesecake

New York Style Cheesecake topped with the Chef's weekly topping creation.

#### Country Bread Pudding

#### Bananas Foster Crème Brulé

Sweet creamy Crème Brulé topped with caramelized bananas and sugar.

#### Chef's Layer Cake

The Chef's seasonal weekly layer cake.

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\*\*Eating raw or undercooked food is associated with increased risk of foodborne