

APPETIZERS

BISON PASTY

ground bison, flaky pastry crust,
onion, potatoes, demi-glace

9

THAI CALAMARI

flash fried tubes & tentacles, cilantro-lime sweet chili sauce,
Asian slaw, peanuts, cilantro

12

OPD SHRIMP COCKTAIL

5 large sugar-brined gulf shrimp, old bay spices,
vodka cocktail sauce, pesto

14 gf

GOAT CHEESE LOLLIPOPS

MT Amaltheia Dairy goat cheese, pecan-walnut crust,
mountain berry sauce, balsamic reduction

8 gf

MARINATED RIB EYE SKEWERS

Asian sauce, red + yellow peppers, onion, cilantro

15 gf

COLOSSAL CRAB CAKE

jumbo lump king crab + blue crab claw meat, stone ground
mustard, lemon aioli, baby green salad

14

ARTICHOKE & SPINACH DIP

artichoke hearts, parmesan, garlic, baby
spinach, grilled crostini

12

SOUPS

SOUP OF THE DAY

house made creations by our chefs
4 cup | 6 bowl

ARTICHOKE & THYME CRAB SOUP

blue claw crab, artichokes, cream,
lemon, butter, fresh thyme
6 cup | 8 bowl gf

SALADS

GARDEN SALAD

mixed spring greens, cucumbers, shredded carrots,
grape tomatoes, pickled red onion
5 small | 9 entrée gf

CHOICE OF HOUSE MADE GF DRESSINGS: Herb Ranch, Bleu Cheese,
Balsamic Vinaigrette, Strawberry Vinaigrette, or 1,000 Island

CAESAR SALAD

romaine hearts, parmesan, roasted garlic, lemon,
roasted garlic dressing, peppered croutons
7 small | 11 entrée gf
ADD ANCHOVIES 1

SIDES AND ADDITIONS

Add any of these to accompany your salad

- LARGE GULF SHRIMP (4) 12
- GRILLED CHICKEN BREAST 7
- SAUTÉED WILD MUSHROOMS 8
- STEAK TIPS 9

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
may increase your risk of foodborne illness

ENTREES

All entrees come with bread, soup or house salad, and chef's accompaniments
Substitute a Small Caesar Salad or cup of Artichoke & Thyme Crab Soup 5

WALLEYE

hand breaded in panko or broiled (gf),
rice pilaf, house tartar sauce, lemon
28

FETTUCCINI ALFREDO

fettuccini noodles, butter, garlic, heavy
cream, parmesan, fresh parsley
18

ALASKAN SALMON

8 oz. pan seared salmon, cilantro-lime
sweet chili sauce, pearl
couscous, cilantro
32 gf

GARDEN PESTO PASTA

fresh pesto, garlic, red + yellow
peppers, spinach, sundried tomatoes,
mushrooms, artichokes
22

PORK TENDERLOIN

8 oz. blackened tenderloin, Dijon
cream sauce, sautéed cremini + wild
mushrooms, parsley
24 gf

OPD SHRIMP SCAMPI

5 large gulf shrimp, garlic, roasted
cherry tomatoes, red pepper
flakes, lemon, basil, parsley
29 gf

PEPI'S WIENER SCHNITZEL

lightly breaded veal, lingonberry jam, apple braised purple cabbage,
parsley fingerling potatoes, lemon wedge
28

SIDES AND ADDITIONS

Add any of these to accompany your dinner entrée

- LARGE GULF SHRIMP (4) 12
- GRILLED CHICKEN BREAST 7
- SAUTÉED WILD MUSHROOMS 8
- STEAK TIPS 9

A 20% gratuity will be added to parties of 6 or more, no separate checks please! Thank you!

STEAKS

All steaks come with bread, soup or house salad, and chef's accompaniments
Substitute a Small Caesar Salad or cup of Artichoke & Thyme Crab Soup 5

28-DAY AGED RIB EYE

14 oz. Certified Black Angus,
charbroiled, clarified butter

36

FLAT IRON

8 oz. Certified Black Angus, Asian
marinated, charbroiled

32

BASEBALL CUT TOP SIRLOIN

USDA prime grade, compound butter

10 oz. 28 | 5 oz. 24

CLASSIC TENDERLOIN

8 oz. USDA prime grade, gorgonzola
sauce, port demi-glace

39

ADDITIONS TO YOUR STEAK

Add any of these to accompany your dinner entrée

- GARLIC GULF SHRIMP (4) 12
- GORGONZOLA SAUCE 3
- SAUTÉED WILD MUSHROOMS 8
- HERBED COMPOUND BUTTER 3

WILD GAME

ELK TENDERLOIN

8 oz. tenderloin of CO Elk, huckleberry demi-glace, fried carrots

39 gf

BISON SHORT RIBS

braised Montana bison, mashed potatoes, red wine jus

36

ROASTED PARTRIDGE

brined, fresh herb butter pan sauce, garlic

28 gf

DESSERTS

VANILLA CRÈME BRULE
vanilla flavored custard, sugar gratinee
6 gf

HUCKLEBERRY CRÈME
BRULE
7 gf

MOLTEN LAVA CAKE
rich chocolate cake, molten center,
vanilla ice cream
7 gf

OPD S'MORES
meringue, Ghirardelli chocolate, fudge
sauce, graham crackers
8 gf

CHOCOLATE TORTE
imported chocolate + chocolate
ganache
7 gf

HUCKLEBERRY ICE
CREAM CAKE
huckleberry ice cream, brownie crust,
mountain berry sauce
7

SUMMER HOURS

Bar Hours Tues. - Thurs. 4:30 - 10:00 pm Fri. - Sat. 4:30 - 11:00 pm
Dining Room Hours Tues. - Thurs. 5:00 - 9:00 pm, Fri. - Sat. 5:00 - 9:30 pm