

Old Piney Dell

Appetizers

Peel and Eat Shrimp- $\frac{3}{4}$ pound of lemon garlic poached & chilled shrimp with traditional cocktail sauce **11**

Salami Crudit  - dried Soppressata salami served with marinated artichoke hearts, olives and smoked Gouda cheese with a side of crackers **12**

Chicken Skewers- rosemary marinated and seared chicken skewers served with a purple cabbage slaw **9**

Smoked Trout- hickory smoked trout served with a potato salad and dill cr  me fraiche **12**

Three Cheese Fondue- melted Swiss, brie and parmesan cheese dip served in a bread bowl **9**

**Consuming raw or undercooked meats, fish, seafood, poultry or eggs may increase your risk of food-borne illness*

Soup & Salad

Soup of the Day- our team of chefs creates a daily soup special

12 oz bowl **5**

Crab-Artichoke Soup- blue claw crab folded into a creamy artichoke soup with fresh herbs and hints of lemon

12 oz bowl **7**

Garden Salad- baby mixed greens, cucumber, carrots, grape tomatoes, croutons and choice of dressing **8**

Caesar Salad- romaine lettuce, red onion, grated parmesan and a garlicky-lemon dressing topped with anchovies **10**

For Salads add-

grilled chicken **6** sautéed shrimp **8** sautéed mushroom **5**

**Consuming raw or undercooked meats, fish, seafood, poultry or eggs may increase your risk of food-borne illness*

Entrees

*Entrees served with choice of Soup or Salad & daily
accompaniments with select entrees*

Add: Caesar salad or cup of crab-artichoke soup 3

Montana Cut- center cut trimmed Black Angus
ribeye steak **32**

Flat Iron Steak- Black Angus top blade roast,
grilled to temperature **25**

Bison Butcher's Steak- 8 oz hanger steak house seasoned
and pan seared **28**

BBQ Beef Brisket- seasoned & hickory smoked beef brisket
served with a Jack Daniels barbeque sauce **21**

Pepi's Wiener Schnitzel- lightly pounded and breaded veal
served with lingonberry jam, lemon wedge and
apple-bacon braised purple cabbage **26**

BBQ Spare Ribs- barbeque seasoned and mesquite smoked
pork ribs served with a honey barbeque sauce **23**

Steak Sauces-

sautéed mushrooms, tarragon aioli, cabernet demi-glace,
truffle-herb butter or blue cheese cream to your steaks **4**

Fish & Seafood

Fish of the Day- creative specials from our culinary team utilizing a variety of fish and shellfish **Market Price**

Snow Crab Clusters- pound & a half of cold water crab poached & served with drawn butter and lemon **28**

Walleye- served golden fried or broiled; served with house tartar sauce **26**

Shrimp Scampi- 8 baked shrimp tossed with garlic, lemon, sun dried tomatoes, Parmesan & bread crumbs **25**

Pastas

Bratwurst & Spaetzle- pork sausage over German dumplings and garlic-herb butter sauce **16**

Raviolis- cheese stuffed ravioli tossed with mushrooms, caramelized onion and sun-dried tomato pesto **18**

Pasta Alfredo- fettuccini pasta tossed with a garlic-parmesan cream sauce **14**

For Pastas add-

grilled chicken **6** sautéed shrimp **8** sautéed mushroom **5**

Smaller Portioned Meals

Kids Raviolis- cheese stuffed ravioli tossed in butter sauce **9**

Kids Alfredo- fettuccini pasta & parmesan cream sauce **8**

Petit Montana Cut- 5 oz cut of center cut ribeye grilled to order **17**

Short BBQ Spare Ribs- seasoned and mesquite-smoked pork ribs served with a honey barbeque sauce **14**

Grilled Chicken- grilled chicken breast topped with a honey barbeque sauce **14**

Kids Grilled Cheese- whole wheat bread and American cheese **6**

Add soup or salad **4**

**Consuming raw or undercooked meats, fish, seafood, poultry or eggs may increase your risk of food-borne illness*