

Old Piney Dell

Tastings

Smoked Trout- Apple smoked rainbow trout served with a horseradish potato salad and tarragon aioli 6

Goat Cheese and Cherry Jam- Served warm in a puff pastry shell 5

Pierogies- Polish dumpling filled with shredded potato and Gruyere cheese served with herb butter 5

Spicy Shrimp - Garlic and chili seared & served with a yellow tomato cocktail sauce 8

Prosciutto wrapped Artichoke – Quartered hearts of artichoke wrapped in prosciutto with a balsamic reduction 5

Crab Cakes- Blue Claw crab cakes, pan seared and served with a mango puree and arugula 8

Bison Meat Loaf- A slice of ground bison and bacon meatloaf served with a cabernet tomato spread 6

Soups & Salads

Soup of the Day-Our team of chefs create a daily soup special 12 oz bowl 6

Crab-Artichoke Bisque-Blue claw crab folded into a creamy artichoke and wild rice soup with fresh herbs and hints of lemon 12 oz bowl 8

Garden Salad-Baby mixed greens, cucumber, carrots, grape tomatoes, croutons and choice of dressing 9

Caesar Salad-Romaine lettuce, grated parmesan and a garlicky-lemon dressing topped with anchovies 11

Arugula Salad-Peppery greens with a roasted shallot vinaigrette, toasted pine nuts, dried cherries & goat cheese 13

Add grilled chicken- 7, sautéed shrimp- 9 or Mushrooms 5

Entrees

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

Add: Caesar salad or Crab-artichoke soup 3

Montana Cut- 9 oz center cut trimmed Black Angus ribeye steak with an herb compound butter 35

14 oz. Ribeye- 28 day aged Black Angus beef grilled to temperature 36

Jaeger Schnitzel- Rocky Mountain Elk medallions, breaded and pan seared with a mushroom demi-glaze 31

Flat Iron Steak- Black Angus top blade roast, grilled to temperature 28

Bison Butcher's Steak- 8oz hanger steak whiskey-molasses marinated and grilled to order 31

BBQ Beef Brisket- Seasoned and hickory smoked beef brisket served with a Jack Daniels barbeque sauce 23

Pepi's Wiener Schnitzel- Lightly pounded and breaded veal served with lingonberry jam, lemon and apple-bacon braised purple cabbage 28

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 & half of cold water crab poached & served with drawn butter and lemon *31*

Stuffed Shrimp- Blue crab stuffed shrimp baked and topped with a lemon herb butter *29*

Walleye- Served golden fried or broiled; served with a house tartar sauce *28*

Pastas

Wild Mushroom Raviolis- Montana mushroom, parmesan cheese raviolis tossed with basil pesto, tomatoes & toasted pine nuts *21*

Pork Tenderloin- Brown sugar spiced and pan seared medium with an apple chutney over German dumplings and arugula *24*

Pasta Alfredo- Fettuccini pasta & garlic-parmesan cream sauce *15*

Add grilled chicken- *7*, sautéed shrimp- *9* or Mushrooms- *5*

Petit Menu

Add: soup or salad for 5

Petit Montana Cut- 5 oz cut of center cut ribeye grilled to order 18

Half Fried Walleye- Panko crusted and served with house tartar sauce 12

Raviolis- Cheese stuffed ravioli tossed butter sauce 10

Bison Meatloaf- Slices of ground bison and bacon meatloaf served with a mushroom demi-glaze 15

Pasta Alfredo- Fettuccini pasta tossed with a garlic-parmesan cream sauce 9

Desserts

Chocolate Lava Cake 7

Huckleberry Ice Cream Cake 8

Crème Brule 6

Crème Brule of the Day 6

Cheese Cake with Mountain Berry Sauce 6