

## Martinis

10.00

### Lemon Drop

ABSOLUT Citron Vodka  
and Sour Mix

### Metropolitan

Skyy Raspberry, Triple Sec,  
Lime Juice, and Cranberry

### Apple Martini

Skyy Vodka, Apple Pucker,  
and Triple Sec

### French Martini

Grey Goose Vodka, Chambord  
Raspberry Liqueur and Pineapple Juice

### Mango Fusion

ABSOLUT Mango fusion Vodka,  
Mango Puree, splash of  
Sweet and Sour

### Flirtation

Midori Melon Liqueur,  
Peach Schnapps,  
and Pineapple Juice

### Sweet Tart

ABSOLUT Citron, Raspberry  
Liqueur, Midori, Grenadine,  
Sprite, and Sweet and Sour

### Absolut Pears Garden

ABSOLUT Pears Vodka, Cranberry  
Juice, Lemon Juice, splash of  
Chambord Raspberry

### ULTIMAT Chocolate Martini

ULTIMAT Vodka,  
Bailey's Irish Cream, and  
Godiva Dark Chocolate Liqueur

### Cosmopolitan

ABSOLUT Vodka,  
Triple Sec, Cranberry,  
and Lime Juice

### Orange Cosmopolitan

Grey Goose L'Orange Vodka,  
Triple Sec, Cranberry  
and Lime Juice

### Godiva Brownie

ABSOLUT Vanilla, Bailey's Irish Cream,  
Godiva Chocolate, Godiva White  
Chocolate and Godiva Caramel

### Seasonal Martini

Ask your server for details

## Draft Beers

Shock Top • Stella Artois • Miller Lite  
Bud Light • Seasonal Draft & Craft Selections (ask your server)

## Bottled Beers

Bud Light • Miller Lite • Budweiser • Blue Moon  
Coors Light • Corona Extra • Corona Light • Killian's • Guinness  
Dos Equis Amber • Amstel Light • Stella Cidre  
Michelob Ultra • Heineken • Samuel Adams  
Shiner Bock • O'Douls • Buckler • Lost 40 Pale Ale

## Wines

A complete Wine List is available  
on the last page of our menu.

## After Dinner Delights

### Wine

Grahams 6 Grape Port  
Jackson Triggs Ice Wine

### Liqueurs

Bailey's Irish Cream • Bailey's Salted Caramel  
Godiva Chocolate • Godiva White Chocolate • Grand Marnier  
Chambord Raspberry • Di Saronno Amaretto • Drambuie  
Frangelico • Kahlua • Southern Comfort  
(Served up or with your coffee)

## *Starters*

### **Hickory Smoked Salmon Fillet**

House cured Atlantic Salmon fillet, served with red onions, capers, lemon, toast points and Lui Sauce ..... 11.95

### **Montana Tanglers**

Thinly sliced sweet white onions, lightly breaded, golden fried, and served with a spicy dipping sauce..... 6.95

### **Coconut Shrimp**

Five jumbo shrimp dipped in beer batter, hand rolled in coconut, flash-fried and served with mango chutney..... 10.95

### **Crab Cakes**

Twin lump crab cakes, served with field greens and remoulade sauce..... 11.95

### **Classic Potato Wedges**

Baked potato wedges filled with bacon, mixed cheeses and scallions, served with sour cream and ranch for dipping ..... 7.95

### **Sweet Chili Calamari**

Lightly breaded, flash fried and tossed in a sweet chili sauce ..... 9.95

### **Steak Nachos**

Hand cooked tostada, pureed black beans, grilled sirloin, mixed cheeses, served with sour cream and salsa ..... 10.95

### **Spinach & Artichoke Dip**

Classic, creamy blend of spinach and artichoke, topped with cheese, served with tortilla chips..... 8.95

### **Soup of the Day**

Ask your server for today's selection..... 5.95

## *Woodfired Pizzas*

### **Margherita Pizza**

Roma tomatoes, basil, mozzarella cheese and roasted garlic ..... 11.95

### **Pepperoni Pizza**

Sliced pepperoni, marinara sauce and mozzarella cheese..... 11.95

### **"Big Sky" Pizza**

Loaded with ground beef, pepperoni, mushrooms, Applewood smoked bacon, roasted red peppers, red onions and mozzarella cheese..... 13.95

## *Salads*

### **BLT Salad**

Applewood smoked bacon, tomatoes, iceberg and romaine lettuce, tossed with roasted garlic ranch dressing..... 6.95

### **House Salad**

Mixed greens, candied chili pecans, and cherry tomatoes, tossed with cilantro lime vinaigrette..... 6.95

### **Caesar Salad**

Classically prepared with romaine lettuce, shredded parmesan, homemade Caesar dressing and croutons..... Classic 6.95  
with Grilled Chicken 11.95  
with Grilled Shrimp 13.95  
with Grilled Salmon 15.95

### **Classic Wedge Salad**

Iceberg wedge topped with bleu cheese dressing, diced tomatoes, Applewood smoked bacon and bleu cheese crumbles..... 6.95

### **Steak and Bleu Cheese Salad**

Woodfired grilled sirloin, mixed greens, button mushrooms, Roma tomatoes, Applewood smoked bacon, sliced red onions, bleu cheese dressing and topped with tobacco onions ..... 14.95

### **Chicken Club Salad**

Grilled chicken breast served over mixed greens, Applewood smoked bacon, red onions, avocado, tomatoes, Mandarin oranges, walnuts and croutons. Served with bleu cheese dressing ..... 13.95

**18% Gratuity added to groups of 6 or more**

## *Steaks & Chops*

All our steaks are hand-cut USDA Choice, aged a minimum of 21 days, seasoned to perfection, grilled over open flames of hickory and oak, and served with choice of side and choice of House, BLT or Caesar Salad.

### **Kansas City Strip Steak**

12 oz. New York Strip steak seasoned to perfection ..... 24.95

### **Sirloin Steak**

10 oz. aged, choice, center-cut sirloin ..... 16.95

### **Wolf Creek Ribeye**

14 oz. choice, aged ribeye steak. Our most flavorful steak, hand-cut and cooked over an open flame ..... 27.95

### **Filet Mignon**

9 oz. Tenderloin filet, wrapped with Applewood smoked bacon, cooked over hickory and oak ..... 25.95

6 oz. .... 23.95

### **Maple-Mustard Glazed Pork Chop**

Hickory smoked Double Crown chop with maple-mustard glaze ..... 21.95

### **Montana Ribeye**

Hand-cut and marinated in pineapple and soy sauce, grilled over an open flame ..... 24.95

### **Saddle Creek Surf and Turf**

6 oz. Tenderloin of beef served with your choice:

Grilled shrimp, coconut shrimp, grilled or blackened salmon..... 29.95

The Ribeye is a flavorful cut of beef because it is well marbled with fat. Do not order if you want a lean cut of beef.

<b>Red Cool Center  RARE</b>	<b>Red Warm Center  MEDIUM RARE</b>	<b>Hot Pink Center  MEDIUM</b>	<b>Broiled Throughout Slight Pink  MEDIUM WELL</b>	<b>Charred Outside Broiled Throughout No Pink  WELL DONE*</b>
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\*Not responsible for well done steaks.

Our Prime Rib is Herb and Pepper encrusted and slow roasted. Served with horseradish sauce and au jus, plus our Garlic Mashed Potatoes or a Baked Potato. Served with choice of House, BLT or Caesar Salad.

### LIMITED AVAILABILITY

12 oz. Roasted Prime Rib..... 23.95

16 oz. Roasted Prime Rib..... 26.95

## *Saddle Creek Favorites*

### **Saddle Creek Slow Smoked Ribs**

Full rack of pork ribs rubbed with house spices and slow smoked to perfection.

Served with fries and Saddle Creek slaw ..... 23.95

### **Sirloin and Ribs**

7 oz. sirloin and 1/3 smoked ribs served with choice of side..... 20.95

### **Cheyenne Woodfired Chicken**

Woodfired chicken breast, smoked bacon, mushrooms, scallions,

cheddar and Monterey Jack cheese, and garlic mashed potatoes ..... 14.95

### **Malibu Chicken**

Marinated and grilled chicken breast, lump crab, avocado, Monterey Jack cheese,

and basil cream sauce, served with garlic mashed potatoes ..... 16.95

### **Pasta Alfredo**

Applewood smoked bacon, broccoli and penne tossed in our Alfredo sauce ..... 11.95

add Chicken 15.95

add Shrimp 16.95

add Salmon 17.95

**Add 1/3 Rack of Ribs to any Entree.....8.95**

**Ask your Server about our Banquet Rooms**

# Fish and Seafood

Served with choice of House, BLT, or Caesar salad for 3.95

## Blackened Salmon Fillet

Woodfired blackened Salmon with citrus-honey glaze, rice pilaf and vegetable medley..... 19.95

## Jumbo Coconut Shrimp

Eight jumbo shrimp dipped in beer batter, hand-rolled in coconut, flash fried and served with mango chutney and French fries ..... 18.95

## Cedar Plank Salmon

Roasted in our wood-burning oven, served with garlic mashed potatoes and garnished with asparagus..... 20.95

## Ahi Tuna Steak

Sashimi Ahi-Tuna, pan-seared rare with our special seasonings, served with corn raqout, garlic mashed potatoes and green bean garnish ..... 25.95

# Sandwiches

Served with French Fries, Saddle Creek Slaw, and a pickle.

## Prime Rib Sandwich

Shaved prime rib, Swiss cheese, and caramelized onions served on a toasted baguette..... 12.95

## Montana Burger

10 ounces of grilled Angus beef, with cheddar cheese, smoked bacon, lettuce, tomato and tobacco onions ..... 9.95

## Blackened Chicken Sandwich

Marinated and blackened served with Monterey Jack and Applewood smoked bacon..... 10.95

## Black and Bleu Burger

10 ounces of blackened Angus beef topped with bleu cheese and grilled onions ..... 10.95

# Sides

Offered Separately 3.95

Garlic Mashed Potatoes

Loaded Baked Potato

Rice Pilaf

Herb Roasted Mushrooms

Creamed Spinach

Grilled Corn-on-cob

Vegetable Medley

Asparagus (add 1.00)

French Fries

Pecan Spiced Green Beans

Baked Sweet Potato



Gift cards available from your server

# Wines

Our Wine Selections are subject to change.

## CHAMPAGNE AND SPARKLING WINE

		<b>Glass</b>	<b>Bottle</b>
Kenwood "Yulupa" Brut NV	California	8	24
Veuve Clicquot	France		90

## BLUSH & LIGHTER WINES

Beringer White Zinfandel	California	7	18
Hogue Cellars "Late Harvest" Riesling	Washington State	8	30
Bollini Pinot Grigio	Italy	8	34
Santa Margherita Pinot Grigio	Italy		44

## SAUVIGNON BLANC

Sterling	North Coast California	9	35
Honig Vineyards	Napa Valley		40

## CHARDONNAY

Woodbridge by Robert Mondavi	California	7	
Kendall-Jackson "Vintner's Reserve" Estate Bottled	California	8	30
Chalone	Monterey County	8	32
Sonoma Cutrer	Russian River	11	44
Cambria "Katherine's Vineyard"	Santa Maria Valley		48

## PINOT NOIR

Pepperwood Grove	California	7	22
Mark West	California	8	34
Belle Glos Meiomi	Sonoma Coast	10	40
La Crema Winery	Sonoma Coast		44

## INTERESTING REDS

6 <sup>th</sup> Sense Syrah	Lodi Appellation	8	32
Petite Petit Red Blend	Lodi	9	36
Gascon Malbec	Argentina	8	32
Calina Carmenere	Chile	7	26
Cain Cuvee	Napa Valley		60

## MERLOT

Woodbridge by Robert Mondavi	California	7	
Castle Rock	Central Coast	8	34
Kendall-Jackson "Vintner's Reserve"	California	8	34
Columbia Crest "Grand Estates"	Washington State		36
Franciscan Vineyards	Napa Valley		46

## CABERNET SAUVIGNON

Woodbridge by Robert Mondavi	California	7	
Micheal David Freakshow	Lodi	10	39
Kendall-Jackson "Vintner's Reserve"	California	9	35
Ferrari-Carano	Alexander Valley	13	46
Silverado	Napa Valley		80

# Half Bottle Selections

## HALF BOTTLE SELECTIONS

		<b>Half Bottle</b>
King Estate Pinot Gris	Oregon	16
Landmark Overlook Chardonnay	Sonoma County	25
King Estate Pinot Noir	Oregon	23
Francis Coppola Diamond Merlot	California	16
J Lohr Cabernet	Central Coast	18