



HORN & CANTLE

SHARABLES

SMOKED ELK MEATBALLS 14.
amaltheia ricotta, sicilian sauce,
garlic oil, basil

SMOKED TROUT SPREAD 15.
warm olives, arugula pesto, crusty bread

LODGE POLE MUSHROOMS 16.
cedar planked, smoked & confit foraged mushrooms, thyme,
goat cheese, pine nuts

BISON TARTARE 19.
montana bison, fresno hot sauce, house mustard,
micro salad, zapps chips

STARTERS

BYZANTINE SALAD 15.
kale, crispy parmesan, shaved parmesan, sourdough croutons
red curry caesar dressing, fried chickpeas

CARROT QUINOA SALAD 12.
heritage carrots, red quinoa, spicy blood orange coconut yogurt

SEA SCALLOPS & GRITS 18.
garlic cheese grits, bacon crisps, huckleberry gastrique

VEGAN CHILI 13.
cauliflower, pablano, torilla strips



FEASTS

HORN AND CANTLE FRIED CHICKEN WHOLE 46. | HALF 29.
buttermilk biscuit, peppercorn honey butter, creme fraiche mashed potato
creamed spinach, barrel aged maple drizzle mustard drizzle

32 OZ "TOMAHAWK" BONE-IN BEEF RIBEYE 107.
creamed spinach, creme fraiche mashed potato, herbed butter, sauce béarnaise

BEEF SHORT RIB DOUBLE 69. | SINGLE 39.
creme fraiche mashed potato, root vegetable, gremolata,
curry apple sauce

MAINS

BAVETTE FRITES 51.
horseradish aioli, truffled french fries

VEGETABLE RISOTTO 36.
seasonal vegetables, kale, vegetable stock, cream to finish

HALIBUT 32.
braised fennel, apple, brown butter, celery root puree

BISON TENDERLOIN 44.
cast iron seared, cranberry thyme savory oats, port wine sauce,
raisin tapenade, crispy shallots

VEGAN ENCHILADAS 29.
white beans, cashew basil cheese, cauliflower
spinach, tomato, pickled red onion, corn tortillas

SIDES

CREAMED SPINACH 7.

TRUFFLED HOUSE FRIES 9.

MAC N CHEESE 12.

CRISP BRUSSEL SPROUTS 15.
fried, maple, lemon

THE HORN AND CANTLE CULINARY TEAM

would like to thank the following farmers and partners for their continued support of local Montana and northwest sustainability: Montana: Amaltheia Dairy, Stone Ranch Montana Waygu, Montana Trout Culture, Yellowstone Grass Fed Beef; South Dakota: Prairie Harvest; Idaho: Snake River Farms.

*Please be advised that the consumption of raw or undercooked meats may increase the risk of foodborne illness.
If you have any dietary restrictions or requests, please let your server know.