

THE LANDING

EARTH & GARDEN

Tomatoes Herbed Ricotta Thyme Sumac Turmeric Balsamic (GF) (V)	29
Wood Fired Broccoli Oregano Feta Toasted Pine Nut (GF) (V) (N)	22
Coal Roasted Carrot Salad Green Tomato Yogurt Pumpkin Seed Sumac (GF) (V)	21
Cabbage Salad Ginger-Lime Dressing Cashew Radicchio Mint Puffed Rice (GF) (V)	24
Hearth Roasted Cauliflower Tahini Marcona Almond Capers Medjool Date (GF) (N)	24
Charred Eggplant Spread Saj Bread Herbs Tahini (V)	25

SEMOLINA & GRAIN

Mexicali Grain Salad Avocado Cotija Lime Radish Roasted Poblano (V)	27
Mushroom Pasta Morel Peas Pecorino (V)	31
Chorizo Verde Campanelle Cilantro Preserved Lemon Cotija Green Chorizo Ragu	33
Clam Shell Pasta Braised Lamb Olive Rosemary Braised Greens	42

STONE OVEN HEART

Funghi Pizza Wild & Cultivated Mushrooms Thyme Boursin Cheese (V)	33
Five Cheese Pizza Mountina Cheese Bechamel (V)	29
Diavola Pizza Spanish Style Chorizo Roasted Jalapeño 'NDuja	35
Truffle-Egg Khachapuri Mozzarella Summer Truffle Sea Salt	53

(GF) GLUTEN-FREE, (V) VEGETARIAN, OR CAN BE (VG) VEGAN, OR (N) CONTAINS NUTS

CONSUMING RAW OR UNDERCOOKED FOODS MAY INCREASE THE RISK OF FOODBORNE ILLNESS.

A 20% SERVICE CHARGE IS INCLUDED IN EVERY BILL – AN ADDITIONAL \$5.00 FEE APPLIES IN EACH SPLIT DISH



RANCH & PASTURE

Black Pepper Pork Belly Beet Glaze Peanut Radish (N)	26
Tater Tot Beef Tartare Caper Urfa Chili Japanese Mayonnaise (GF)	39
Buffalo Carpaccio Pickled Mustard Horseradish Saj Crisps Manchego	38
Bison Smash Burger Pickle Aioli Montana Jack Roasted Mushrooms Fries	39
Steak Frites Potato Wedges Roasted Tomato Béarnaise	72
Flat Iron 8oz	67
Wagyu NY Strip 16oz	105
Lamb Porterhouse 12oz	58
Pork Ribeye 12oz	52
Half Chicken Schnitzel Alpine Catsup Fresh Pickles	54

SEA & SURF

Smoked Fish Dip Crème Fraîche Potato Chips (GF)	28
Bluefin Tuna Olive Oil Chive (GF)	50
Frog Legs Pepperoncini Relish	33
Baby Octopus A la Plancha 'Nduja Vinaigrette Fingerling Potato Black Olive (GF)	36
Coal Roasted Prawns Harissa-Lemon Relish Caper	43
Poached Halibut Sweet Corn & Chanterelle Ragu	68

SWEET

Tiramisu Roly-Poly Coffee Mascarpone Whip Genoise Sponge (GF)	14
Peanut Butter Tart Salted Caramel Peanut Butter Mousse Oreo Crust	16
The Beignet Strawberry-Basil Jam	28

OUR MONTANA FARMERS, RANCHERS, AND PARTNERS

Amaltheia Dairy – Kalispell Creamery – ST Bar Ranch – Tangen Draw – Highland Harmony – Cascade Colony – Living River
Beaverhead Honey – Spore Attic – Straight From The Farm Fresh Eggs – Grand View Sheep Cheese – Wickens Ranch
Blue Marbled Beef – Lifeline Farm – Mountina Cheese – Native Fish Keepers – Little Belt – Daily's Bacon – Old Salt – Chance Farm –
Roly-Poly Coffee – 406 Lamb – LF Ranch – Plate & Pantry – Montana Roots – Cream of the West – Montana Flour & Grains – Tandem Bakery

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Choice of three appetizers and three entrees – served family style

APPETIZERS

Tomatoes | Herbed Ricotta | Thyme | Sumac | Turmeric Balsamic
Coal Roasted Carrot Salad | Green Tomato Yogurt | Pumpkin Seed | Sumac Vinaigrette
Hearth Roasted Cauliflower | Tahini | Marcona Almond | Capers | Medjool Date
Charred Eggplant Spread | Saaj Bread | Herbs | Tahini
Black Pepper Pork Belly | Beet Glaze | Peanut | Radish
Smoked Fish Dip | Crème Fraiche | Potato Chips
Buffalo Carpaccio | Pickled Mustard | Horseradish | Sa'aj Crisps | Manchego
Frog Legs | Pepperoncini Relish

MAIN COURSES

Mushroom Pasta | Morel | Peas | Pecornio
Chorizo Verde Campanelle | Cilantro | Preserved Lemon | Cotija | Green Chorizo Ragu
Clam Shell Pasta | Braised Lamb | Olive | Rosemary | Braised Greens
Funghi Pizza | Wild & Cultivated Mushrooms | Thyme | Boursin Cheese
Five Cheese Pizza | Mountina Cheese Bechamel
Diavola Pizza | Spanish Style Chorizo | Roasted Jalapeno | N'Duja
Half Chicken Schnitzel | Alpine Catsup | Fresh Pickles
Flat Iron | 8oz | Roasted Tomato Bearnaise
Coal Roasted Prawns | Harissa-Lemon Relish | Caper

SWEET

The Beignet | Strawberry-Basil Jam

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