# BLUE CANYON

Savor Montana's Flavors in Every Bite, Served with Mountain Cozy Charm.

## **♣ SHARE ♣**

#### **ELK MEATBALLS \*~**

Mozzarella-stuffed Elk Meatballs / Caramelized Onions / Garlic Focaccia

\$14

#### CALAMARI\* ~

Crispy Calamari / Lemon Pepper Butter Sauce / Lemon Aioli \$18

#### **CHICKEN WINGS \*~**

Choice of sauces: Traditional Buffalo / Hot Honey Ranch/ Honey Ginger / Garlic Parmesan 6 for \$14/12 for \$24

#### **BEETS & BURRATA**

Fresh Burrata / Braised Beets / Crispy Prosciutto \$15

#### **PASTA POPPERS**

Golden macaroni and cheese bites / Hot Honey Ranch \$12

#### **BIG SKY FRY \***

Trio of Fries with Trio of Sauces: Hot Honey Ranch / Canyon Cheese / Shack Sauce \$10 / Malt Vinegar Fry \$3

## **♣ SALADS ♣**

#### **MIXED GREENS \***

Classic mixed green salad with Fresh Cucumbers, Carrots, Grape Tomatoes, Goat Cheese and your choice of dressing.

Half \$8 | Whole \$14

#### CAESAR\*

\*Crispy romaine tossed in Caesar dressing and topped with crispy Parmesan crisps. Half \$8 | Whole \$14

#### FRIED SALMON BLT SALAD\*

Crispy Salmon on top of Bacon Vinaigrette-dressed Spinach, Goat Cheese and Caramelized onions \$18

#### **ENHANCEMENTS** ~

10 oz. NY Strip \$15 / Grilled Shrimp \$10 / 8 oz. Salmon \$12 8 oz. Grilled Chicken \$8 / Local Daily's Bacon \$4

## **♣ FLATBREADS ♣**

#### CHEESE / PEPPERONI\*

Crowd favorites. \$16

Sweet and savory combination with huckleberry BBQ, elk sausage and pork belly.

\$20

#### **SMOKEHOUSE\***

\$16

### **ENHANCEMENTS: ~**

FIRESIDE FENNEL\*

Grilled flatbread topped with roasted fennel, crisp apple

and kalamata olives.

Elk Sausage \$2 / Pork Belly \$2 / Local Daily's Bacon \$2 / Candied Jalapeños \$1 / Huck BBQ \$1 / Hot Honey \$1 / Extra Cheese \$1 Gluten-Free Flatbread +\$3



#### **GRILLED RIBEYE \*~**

Cast Iron Seared 14 oz. Grilled Ribeye Served with Garlic Mash, Seasonal Vegetables, and Topped with Garlic-Scallion Butter.

\$42

#### HIP STRIP \* ~

12 oz. Grilled NY Strip with Crispy Yukon Potatoes and Fresh Seasonal Vegetables.

\$40

#### **WARDENS CHICKEN \* ~**

Fall-Off-the-Bone Chicken Served with Seasonal Vegetables, Garlic Mash & Our Herbed Tomato Sauce.
\$34

#### **ELK MEATLOAF \* ~**

Savory Elk Meatloaf Served with Seasonal Vegetables, Garlic Mash and Our Coldsmoke Gravy \$32

#### **PAN-SEARED SALMON ~**

8 oz Pan-Seared Salmon served with Crispy Parmesan Potatoes, Fresh Seasonal Vegetables and BLT Salad. \$32

#### **MONTANA DIP\***

Hot Roast Beef Sandwich with Melted Burrata and Caramelized Onions with Scratch Made Au Jus and Creamy Horseradish.

\$24

#### FISH & CHIPS \*

8 oz Hand-Dipped and Fried Cod with Crispy Malt Vinegar Fries and Tarter.

\$24

#### TAVERN PASTA BOWL

Penne with your choice of sauce: Bison Bolognese, Pesto, Alfredo, Canyon Cheese Sauce or Garlic Parmesan Alredo \$18

#### **ENHANCEMENTS: ~**

Daily's Bacon \$2 / Pork Belly \$2 / Grilled Chicken \$8 / Grilled Shrimp \$10 / NY Strip \$15

## **♣ BURGERS ♣**

#### THE 406 \*~

Two Bison Smash Patties cooked in Huckleberry BBQ Sauce with Smoked Cheddar and Fried Pickles.

\$18

#### THE CLASSIC \*~

Beef Smash Patties with Cheddar, Lettuce, Tomato, Pickle and Onion.

\$16

#### **ENHANCEMENTS: ~**

Daily's Bacon \$2 / Hot Honey Ranch \$1 / Huckleberry BBQ \$1 / Caramelized Onions \$1 / candied Jalapenos \$1 / Canyon Cheese Sauce \$1 / Fried Egg \$1 / Gluten-Free Bun +\$3

## **♣ DESSERT ♣**

#### FLOURLESS CHOCOLATE TORTE

Dark Chocolate Torte with Citrus Pastry Cream and Sweet Cherries (wf)

\$12

#### TRIPLE THREAT BLONDIE

Peanut Butter Blondie with Marshmallow Fluff and a scoop of Vanilla Ice Cream

\$12

#### **BEIGNET GEMS**

Deep-fried Beignets Drops covered in Powdered Sugar and filled with Caramel Served with Huckleberry Dipping Sauce.

\$12

#### SUNDAE

Two scoops of Vanilla Ice Cream
Add-ons: Marshmallow fluff, Chocolate sauce,
Caramel sauce, Huckleberry sauce, Sweet cherries,
and peanut butter blondie pieces

\$12

\*Wheat Free Options - Blue Canyon Tavern and Kitchen may use wheat, egg, soybean, milk, peanuts, tree nuts and fish. Please be aware that normal operations involve shared cooking and preparation areas, including common fryer oil. The possibility exists for food items to come in contact with other food products. Due to these circumstances, we are unable to guarantee that any menu items can be completely free of allergies.