

BLUE CANYON

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

APPETIZERS

SUNSET ELK MEATBALLS \$20

Tender elk meatballs glazed in sweet-tart huckleberry barbecue sauce, balanced by spicy peppadew peppers and fresh sunflower sprouts.

HUCKLEBERRY SMOKEHOUSE WINGS \$18

Smoky mesquite wings paired with sweet huckleberry barbecue sauce, cooling ranch and crisp zucchini sticks.

GOLDEN FRIED CALAMARI* ~ \$18

Crispy calamari accompanied by bright Vietnamese vinaigrette with crunchy local kohlrabi, carrots, scallions, and toasted peanuts for a flavorful crunch.

BIG SKY BEETS & BURRATA \$16

Warm baguette with creamy burrata meets sweet roasted beets, drizzled with tangy balsamic glaze and peppery arugula—a perfect harmony of earthy and fresh.

CRISPY MAC N CHEESE BITES \$12

Golden-fried macaroni and cheese squares filled with an assortment of cheeses, served with our House made Ranch

GARLIC ROMANO FRIES \$12

Crispy fries tossed in fragrant garlic oil, sharp Romano cheese, and fresh parsley, delivering savory, crunchy bites that keep you reaching for more.

SALADS

Add protein to your salad - 8 oz. New York Steak \$18 8 oz. Salmon \$12 6oz. Chicken \$9

MONTANA LITTLE GEM HOUSE SALAD \$12

Tender Montana grown little gem lettuce with tangy red wine vinaigrette, peppery radishes, fresh chives, and a sprinkle of parmesan.

CAESAR SALAD \$15

Crisp romaine hearts tossed in house-made Caesar dressing with crunchy croutons, shaved parmesan, and anchovies for bold flavor.

BURGERS

THE 406 BISON SMASH BURGER*~ \$21

Savory bison burger topped with smoky gouda, huckleberry barbecue sauce, and crispy fried pickles for a bold Montana bite.

BLUE CANYON SMASH BURGER *~ \$18

Juicy burger on a soft potato bun with melted American cheese, classic burger sauce, tangy pickles, and crispy fried onions.

Stone Oven Pizza

Finished with garlic oil & maldon salt

CLASSIC CHEESE / PEPPERONI* \$18

Rich, house-made tomato sauce layered with melted mozzarella, topped with curling pepperoni that delivers a smoky, spicy kick.

MONTANA MUSHROOM \$22

Parmesan cream sauce sets the stage for nutty fontina cheese, fresh local Montana mushrooms, and peppery arugula, a creamy, umami rich delight

SAVORY SAUSAGE & FENNEL \$20

House Made savory Italian sausage and aromatic fennel mingle over house tomato sauce and gooey fontina cheese, baked to bubbling perfection.

HIGH COUNTRY SALAMI \$20

Olive oil-brushed crust layered with fresh mozzarella, fontina, and a sweet-tangy tomato garlic honey, finished with bright Italian parsley.

ENTREES

FIRE-GRILLED RIBEYE \$48

Grilled 16 oz ribeye served with chive-crusting fingerling potatoes tossed in sour cream, alongside tender grilled zucchini

MONTANA STRIP \$38

Tender New York steak slices on creamy rosemary polenta with sherry jus, tomato salad, parsley, and flaky Maldon salt

ATLANTIC SALMON \$37

Salmon served with black rice, grilled zucchini salad, lemon beurre blanc, pea shoots, and olive oil for bright, clean flavors.

HERB GRILLED PORK LOIN \$32

Juicy Pork loin paired with crispy fried mac and cheese and sweet honey berry chutney, finished with fresh pea shoots.

ISLAND COCONUT SHRIMP \$28

Crispy coconut shrimp atop black rice with carrots, scallion, and a sweet mango lemongrass sauce.

TUSCAN CREAM PASTA \$23

Spaghetti tossed in creamy ricotta sauce with sun-dried tomatoes, Romano cheese, and fresh parsley for a comforting, layered pasta.

Add protein to your Pasta - 8 oz. New York Steak \$18 8 oz. Salmon \$12 6oz. Chicken \$9

MONTANA FRENCH GREEN LENTILS \$23

Earthy lentils in ricotta cream with sautéed local mushrooms, sweet tomato salad, arugula, and delicate microgreens.

Add protein to your Lentils - 8 oz. New York Steak \$18 8 oz. Salmon \$12 6oz. Chicken \$9

+Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

*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.