



BLUE CANYON

RESTAURANT

LUNCH

Brick-Oven

BBQ Chicken Pizza 20

Montana Berry BBQ Sauce · Fresh Cheeses
Pickled Red Onion · Chives

Margherita Pizza 20

Tomato · Fresh Mozzarella · Basil · Olive Oil

Pepperoni or Cheese Pizza 18

House-Made Marinara · Mozzarella
Pepperoni optional

Mushroom and Sausage 20

House-Made Marinara · Fresh Cheeses · Wild
Montana Mushrooms · Arugula · Sausage

Blue Canyon Pizza 20

Cherve · Poached Pear · Prosciutto · Arugula · Walnut
Gremolata

Meat Lover's Pizza 22

House-Made Marinara · Pepperoni
Sausage · Salami · Pancetta · Chive

Classic Caprese 15

Tomato · Fresh Mozzarella · Basil
Extra Virgin Olive Oil · Balsamic

Sirloin Steak Salad 16

Arugula & Mixed Greens · Chèvre
Toasted Walnut · Cider Vinaigrette

House Special 12

Mixed Greens · Tomato · Cucumber
Red Onion · House Vinaigrette

Soup of the Day 12

Local Favorites

All items served with truffle parmesan fries and gochujang ketchup

Caprese Chicken 18

Grilled chicken breast · Fresh Mozzarella · Basil
Thick Sliced Heirloom Tomato · Balsamic Glaze

Pork Belly BLT 18

Seared Pork Belly · Garlic Aioli · Mixed Greens
Thick Sliced Heirloom Tomato · Balsamic Glaze

BC Veggie Sandwich 16

Wild Mushrooms · Peppers · Olive Oil Tomatoes
Garlic Aioli · Onion Jam · Melted Cheese

Blue Canyon Deli 16

Turkey Breast · Bacon · Mixed Greens · Garlic
Aioli · Heirloom Tomato · Pickled Red Onion

Traditional Burger 18

Beef Patty · Havarti · Onion Jam · Pickle
Heirloom Tomato · Mixed Greens · Garlic Aioli

Bison Burger 22

Smoked Gouda · Berry BBQ · Crispy Onions
Pickle · Garlic-Herb Aioli

Smash Burger 18

Cheddar · Smash Sauce · Crispy Onions · Pickle

Steak Sandwich 20

Sirloin · Peppers · Pickled Red Onion
Garlic Aioli · Melted Cheese · Au Jus

From the Kitchen

Steak Frites 28

Grilled 8oz Sirloin · Carrot Top Chimichurri
Truffle Parmesan Fries · Gochujang Ketchup

Fish and Chips 23

Tempura Fried Cod · Truffle Parmesan Fries
House-Made Tartar Sauce · Yuzu-Ginger Slaw
Gochujang Ketchup

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



BLUE CANYON

RESTAURANT

DINNER

TO BEGIN

Crab Cake 16

*Yuzu-Ginger Slaw · White Miso Crème Fraîche
Chile Oil*

Fire-Gilled Shrimp 24

*Sambal Beurre Blanc · Charred Sourdough
Citrus Herb Salad*

Wild Boar Chops 22

Fig Mostarda · Pickled Red Onion · Arugula

Grilled Endive 15

*Whipped Chèvre · Walnut Gremolata
Montana Honey-Cider Vinaigrette*

Garden Board 15

*Hummus · Muhammara · Seasonal Vegetables
Brick-Oven Pita*

Elk Meatballs 14

*Montana Porter Glaze · Crispy Onions · Pickled
Mustard Seed · Horseradish Crème Fraîche*

SOUP AND SALAD

Shrimp Bisque 14

Sherry · Crème Fraîche · Chive

Potato & Leek 12

*Yukon Gold Potato · Charred Leek Oil · Chive
House Made Stock*

Roasted Butternut Squash 12

Brown Butter · Smoked Salt

Poached Pear Salad 16

*Arugula & Mixed Greens · Chèvre
Toasted Walnut · Cider Vinaigrette*

Classic Caprese 15

*Tomato · Fresh Mozzarella · Basil
Extra Virgin Olive Oil · Balsamic*

House Special 12

*Mixed Greens · Tomato · Cucumber · Red
Onion · House Vinaigrette*

LOCAL FAVORITES

Traditional Burger 18

*Beef Patty · Havarti · Onion Jam · Pickle
Heirloom Tomato · Mixed Greens · Garlic Aioli*

Bison Burger 22

*Smoked Gouda · Berry BBQ · Crispy Onions
Pickle · Garlic-Herb Aioli*

Parpadelle Pasta 18

*Potato-Leek Sauce · Wild Montana
Mushrooms · Grilled Peppers and Onions*

Blue Canyon Pizza 20

*Chèvre · Poached Pear · Prosciutto · Arugula
Walnut Gremolata*

Meat Lover's Pizza 22

*House-Made Marinara · Pepperoni
Sausage · Salami · Pancetta · Chive*

Pepperoni or Cheese Pizza 18

*House-Made Marinara · Mozzarella
Pepperoni optional*

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DINNER

The Water

Fire-Roasted Wild Salmon 32

Mixed Grain · Wild Mushrooms · Seasonal Green · Brown Butter

Brick Oven Steelhead Trout 28

Potato Pavé · Roasted Heirloom Carrots · Botanist Gin Beurre Blanc

Pacific Halibut 45

Sweet Corn · Seasonal Vegetables · Light Corn Broth

Cioppino 22

*Pacific Fish · Shrimp · Mussels · Tomato-Fennel
Broth · Brick-Oven Sourdough*

The Wild

Elk Tenderloin 42

*Parsnip Purée · Charred Leek · Crispy Parsnip
Juniper Jus*

Braised Bison Short Ribs 36

*Crispy Polenta Cake · Swiss Chard · Roasted Butternut Squash
Montana Porter Demi*

Roasted Duck Breast 28

Seared Endive · Roasted Pear · Walnut Gremolata · Cider Jus

The Ranch

Half Chicken 28

*Juniper Brined · Yukon Gold Potato Purée ·
Fire-Blistered Green Beans · Chicken Jus*

Open-Fire 16oz Ribeye 55

*White Bean & Swiss Chard Ragout · Olive-Oil
Cherry Tomatoes · Chef's Choice Butter*

8oz Filet of Beef 48

*Ember-Roasted Carrots · Carrot-Top
Chimichurri · Fig Jus*

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~ SPECIALITY COCKTAILS ~

HUCK WILD

Huckleberry vodka, fresh lime juice and ginger beer floated with huckleberries

\$14

ESPRESSO MARTINI

Vanilla Vodka, Coffee Liqueur, Craven's Cold Brew, simple syrup, coffee beans

\$14

MIDNIGHT MAPLE OLD FASHIONED \$16

Buffalo Trace, infused bitters, maple syrup, orange twist

BLUE CANYON MAI TAI

Bacardi, Dark Rum, Pineapple Juice, Orgeat syrup, Orange juice,

\$14

~ Noteworthy Liquors ~

WHISKEY

Woodford Reserve Double Oaked
Booker's 2025 Small Batch
Michter's Small Batch
Old Forester 1897
Four Roses Single Barrel
Eagle Rare 10yr.
Fanged Pursuit
Whistle Pig Old World Rye 12yr
Blanton's
Jefferson's Ocean

SCOTCH

Lagavulin 12yr Artist Special
Lagavulin 16yr
McCallan 18yr
Glenmorangie 12yr
Laphroaig 10yr
Glenlivet 18 yr
Ardbeg
Talisker 10yr

TEQUILA

Gran Cormino Cristalino
Don Julio 1942
Reserva De La Familia Anejo Cristalino
Clase Azul Reposado
Clase Azul Plata
Casamigos Mezcal

RUM

Ron Zapaca 23yr
Planteray 20th Anniversary
Kirk and Sweeney Grand Reserve
Appleton 12yr
Diplomatico Exclusiva

GIN

Hendrix
Botanist
Hayman's
Whyte Laydie





BLUE CANYON

RESTAURANT

— HAPPY HOUR —

4PM – 6PM



\$2 OFF
WINE BY
THE GLASS



\$2 OFF
WELL
LIQUOR



\$2 OFF
DRAFT
BEER



BLUE CANYON
SMASH BURGER &
DRAFT BEER **\$20**



\$2 OFF
APPETIZERS

~ FROM THE TAP ~

DRAUGHT WORKS MY RUCA
AMERICAN PALE ALE

BITTERROOT BREWING
BARLEY RIDGE BROWN ALE

DRAUGHT WORKS UP WITH LAGER

MICHELOB ULTRA

BIG SKY BREWING SUMMER HONEY

GREAT BURN ITALIAN PILSNER

OUTLAW BREWING
YUPPY HAMMER HAZY IPA

BLACKFOOT RIVER BREWING
SINGLE MALT IPA

JEREMIAH JOHNSON
MOUNTAIN MAN SCOTCH ALE

LUIS AND CLARK BREWING
MINER'S GOLD

~ BOTTLES & CANS ~

	CORONA -----	\$6
\$7	HEINEKEN-----	\$6
	HEINEKEN N/A-----	\$6
	BLUE MOON-----	\$6
\$7	BAYERN AMBER -----	\$6
	BAYERN PILSNER-----	\$6
\$7	GUINNESS STOUT-----	\$6
	BITTERROOT SAWTOOTH	
\$7	GOLDEN ALE-----	\$7
	WESTERN CIDER RANCH HAND-----	\$6
\$8	ATHLETIC GOLDEN ALE N/A-----	\$6
\$7	ATHLETIC IPA N/A-----	\$6
	MANGO WHITE CLAW-----	\$6
\$7	PEACH WHITE CLAW-----	\$6
	BLACKBERRY WHITE CLAW-----	\$6
\$7	BLACK CHERRY WHITE CLAW-----	\$6
	GRAPE WHITE CLAW-----	\$6
\$7	STELLA ARTOIS-----	\$6
	BUDWEISER-----	\$6
	BUD LIGHT -----	\$7
\$7	COORS BANQUET-----	\$5
	COORS LIGHT-----	\$5
	MILLER LIGHT-----	\$5
	MICHELOB ULTRA-----	\$5
	O'DOUL'S LAGER N/A-----	\$5



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BAR BITES & BOARDS

Elk Meatballs 14

Montana Porter Glaze · Crispy Onions · Pickled Mustard Seed · Horseradish Crème Fraîche

Crispy Pork Belly 18

*Carrot-Top Chimichurri · Pickled Pear
Pork Crackling*

Potato & Pancetta Croquettes 16

Muhammara · Charred Leek Oil · Chive

Bacon-Wrapped Shrimp 24

*Chèvre-Stuffed Jalapeño · Tomatillo Salsa
· Charred Corn & Red Pepper Relish*

Blue Canyon Charcuterie 18

*Chef's Select Meats and Cheese · Fig
Mostarda · House Picklings · Montana
Honey · Brick-Oven Sourdough*

Cold Smoked Salmon 20

*Fried Capers · Pickled Red Onion · Sweet Dill
Mustard · House-Made Flatbread*

Wild Mushroom Crostini 16

*White Bean Purée · Fried Garlic · Herb Oil
Pickled Red Onion*

Dinner Menu available upon request



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