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## BEGINNINGS

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### CHARCUTERIE & CHEESE PLATE

cured and smoked salumi  
artisanal cheeses  
whole grain mustard  
truffle honey  
cracked wheat bread  
22

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### TRUFFLED POMMES FRITES

french fries  
parmesan  
truffle aioli  
12

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### MOREL MUSHROOMS

mushroom demi-glace  
butter-grilled sourdough  
23

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### FRESH MOZZARELLA

baby spinach  
Himalayan pink salt  
fig balsamic  
16

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### CRAB COCKTAIL

mustard cream sauce  
16

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## SOUP

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### ELK CHILI

stewed rocky mountain elk  
cannellini, black beans  
ancho chili  
roasted tomatoes  
Wisconsin cheddar cheese  
cilantro crème fraiche  
18

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### FRENCH ONION SOUP

sweet onions  
veal broth  
dry sherry  
crostini  
gruyere  
15

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## SALADS

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### CAESAR

romaine hearts  
croutons  
shaved parmesan  
garlic anchovy dressing  
13

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### SPINACH, ARUGULA & WARM CHEVRE

blueberries  
red onion  
local goat cheese  
croutons  
house smoked bacon  
warm sherry vinaigrette  
13

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## SALADS

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### QUINOA

gem lettuce  
chickpeas  
tomatoes  
pea sprouts  
broccoli  
13

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### LOCAL FIELD GREENS

fresh vegetables  
red onion  
cucumber  
roma tomato  
boiled egg  
Everett's vinaigrette  
11

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### ADD:

shrimp  
[+] 9

chicken cutlet  
[+] 11

angus hanger steak  
[+] 16

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## SANDWICHES

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### KÄSESCHNITTE GRILLED CHEESE

French bread  
green apple  
tomato  
raclette-fontina cheese  
fried egg  
19

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### ADD (RECOMMENDED):

black forest ham  
house smoked bacon  
[+] 3.50

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### MONTANA WAGYU STEAKBURGER\*

8 oz locally raised  
Wagyu beef chuck  
brioche bun  
pommes frites  
19

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### EVERETT'S VEGETARIAN BURGER

black beans  
legumes  
chipotle  
roasted corn  
caramelized onions  
spinach  
brioche bun  
pommes frites  
16

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### CHICKEN

natural cutlet  
smoked gouda cheese  
caramelized onion  
bacon  
telera roll  
18

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### SUBSTITUTE:

truffled frites  
[+] 8

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### ADD:

cheese:  
cheddar  
Swiss  
gruyere  
pepperjack  
[+] 2.50

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### ADD:

caramelized onions  
pickled mushrooms  
fried egg  
[+] 2.00

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## ENTREES

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### "ROSTI ZURICHOISE" SWISS POTATO GRATIN

pancetta  
chicken  
onion  
crimini  
bechamel  
28

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### GAME BOLOGNESE

elk  
bison  
pancetta  
spaghetti  
marscapone  
basil  
tomato  
32

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### HANGER STEAK

10 oz angus  
roasted garlic mashed  
potatoes  
34

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### MONKFISH

banana curry sauce  
Israeli herbed couscous  
32

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## DESSERT

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### VALRHONA PREMIER CRU CHOCOLATE SACHER TORTE

vanilla bean sauce  
12

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### PEACH STRUDEL

crème anglaise  
9

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### HUCKLEBERRY TART

pastry cream  
whipped cream  
12

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\*Please be advised that the consumption of raw or undercooked meats may increase the risk of food-borne illness. If you have any dietary restrictions or requests, please let your server know. Some items subject to change based on availability of ingredients. *Parties of 8 or more no split checks please.*



AMERICAN ALPINE FARE

SERVING:  
10:00 am-3:00 pm

V.11/09/16



Everett Kircher

For Everett Kircher, life was delectable. He loved the taste. And his appetite was insatiable. Over the course of his 85 years, Everett followed that appetite from one passion to the next — savoring each moment while continually dreaming of the next big adventure.

Fly fishing around the world, big game hunting, designing and building famed golf courses, serial business start-ups, — he loved it all. But one passion — alpine skiing — held Everett’s attention, and never let go. And when he caught his first glimpse of Lone Peak, he understood exactly what he had been looking for. Lone Peak was Everett’s Matterhorn — a mountain dramatic enough to match his own boundless spirit. That spirit lives on today in everything we do.

Welcome to Everett’s. We’re pleased you could join us at 8800’ — and we’re eager to share an experience that measures up to your elevated expectations. Savor the food, drink in the view and most of all, enjoy the experience of life from Everett’s perspective. At 8800’ everything is possible.

Everett Kircher founded Boyne Resorts in Michigan in 1948, and purchased Big Sky Montana in 1976. The family-owned company is now the 2<sup>nd</sup> largest ski resort company in the United States. Everett passed away in 2002, leaving the company under the direction of his sons, John and Stephen.

## FOR THE KIDS

12 and under please

### STEAK\*

4 oz angus hanger  
pommes frites  
16

### MAC & CHEESE WEDGES

pommes frites  
9

### CUP OF ELK CHILI

11

### SMALL SALAD

8

### CHICKEN TENDERS

pommes frites  
13

### CHOCOLATE CHIP COOKIE ICE CREAM SANDWICH

hot fudge dipping sauce  
9

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*Parties of 8 or more no split checks please.*

## EVENING AT EVERETT’S

On Thursdays, Fridays and Saturdays, stay for après or make a reservation for an unforgettable dinner. Ask your server for details.

