



# DINNER at EVERETT'S

Table reservations available 5:30-8:30pm

Bar open until 9:00pm

Offered Wednesday through Saturday evenings during ski season.

Ramcharger 8 Lift operates 5:30-10:30 pm.

Winter footwear and clothing required during transit

RESERVATIONS: everetts8800.com

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## BEGINNINGS

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### BACON BOARD

house made heritage pork  
bacon and pork belly

22

GF

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### HONEY BRULEE

Tucker family farm  
Bjerg Tomme cheese,  
thyme infused honey,  
roast squash compote,  
chai hazelnut butter

19

V

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### PIEROGI

South Dakota goose confit,  
Flathead cherry agrodolce,  
braised fennel,  
herb crème fraiche

22

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### MOREL MUSHROOMS VIN ROUGE

mushroom demi-glace butter,  
grilled sourdough

23

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### ELK TARTARE

quail egg,  
pickled mustard seed,  
cornichons, popcorn shoots,  
pickled mushrooms,  
crostini

24

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### VEGETARIAN SOUP

chef's weekly feature

15

GF, V

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### WINTER WEDGE

Butter lettuce, bacon,  
Tucker family farms  
aged bleu cheese,  
honey comb poached pear,  
kracklin kamut

14

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### ROASTED BEET SALAD

Baby kale crispy parsnip ribbons,  
candied hazelnut vinaigrette,  
Amaltheia chevre

16

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### CEASAR SALAD

Romaine hearts croutons,  
shaved parmesan,  
garlic anchovy dressing

15

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## ENTREES

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### HERITAGE PORK PORTERHOUSE

cider brined, grilled leeks,  
smashed fried fingerlings,  
cranberry pepper jam

36

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### BRAISED ELK SHANK

rocky mountain American elk,  
roasted parsnip duchess,  
green bean and garlic pickle,  
red wine jus

42

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### WILD ALASKAN IVORY KING SALMON

rye and horseradish crusted,  
sautéed spinach,  
roasted beets and fingerlings,  
lemon dill crema

36

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### ANGUS RIBEYE CAP STEAK

Mushroom and sage bread,  
pudding, blistered green beans,  
fried leeks, red-eye demi

59

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### BROASTED GUINEA FOWL

sweet potato gratin,  
grilled broccolini,  
blood orange veloute

41

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### MONTANA NATURAL LAMB RIBS

Celery root puree,  
charred baby carrots,  
fried mint leaves,  
mint chimichurri

39

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### CHEVRE AND BEET TART

Warm herbed local goat cheese,  
braised beetroot,  
candied hazelnuts,  
roasted brussel sprouts,  
Balsamic dill vinaigrette

31

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## FOR THE KIDS

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12 and under please

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### GARDEN SALAD

seasonal greens,  
vegetable crudité and dip

10

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### ROAST GUINEA FOWL

Roasted sweet potato, sautéed  
spinach roasted garlic veloute

26

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### BISON SKIRT STEAK

mashed potatoes, green beans  
mushroom demi

28

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### IVORY KING SALMON

Fingerling potatoes,  
glazed baby carrots  
lemon butter

26

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## DESSERTS

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### VALRHONA PREMIER CRU CHOCOLATE SACHER TORTE

elderflower crème anglaise

14

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### RUSSIAN HONEY CAKE

14

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### WINTER CLAFOUTIS

15

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### COOKIES AND CREAM

house made chocolate chip cookies,  
choose vanilla, chocolate, or  
huckleberry ice cream

13

Farm to Restaurant: member of  
Western Sustainability Exchange

\*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. We will do our best  
to accommodate. Items available as GF  
(Gluten Free) and/or V (Vegetarian) are  
noted on menu.

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