



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

STARTERS

FRESH BAKED BAGUETTE

Herb marrow butter

8

FOIE GRAS & MONTANA WAGYU

Foie gras butter candle, wagyu

flatiron with savory scone

25 GF OPTION

MOREL MUSHROOMS

VIN ROUGE

mushroom demi-glace, butter

grilled sourdough

19

GRILLED BEEF MARROW

Confit roasted fennel, garlic, baby

cipollini onion with grilled artisan

bread

18 GF OPTION

BLEU CHEESE & PEAR

RAVIOLI

House cured guanciale, roasted tomato, sage brown butter sauce

25

CHARCUTERIE & ARTISAN CHEESE BOARD

Chef's selection of house & local cured meats, artisan cheeses &

accompaniments

32 GF OPTION

SOUPS

Cup 9

Bowl 16

ELK CHILI

FRENCH ONION SOUP

SOUP DU JOUR

BUCKAROO MENU

12 and under please

MACARONI & CHEESE

8

PASTA WITH MEAT SAUCE

10

CHICKEN FINGERS & FRIES

9

CHEESEBURGER

SLIDERS & FRIES

12

SALAD

FINGER CAESAR

Grilled baby romaine heart,

Parmigiano Reggiano, grilled artisan bread, white anchovies, crostini

18 GF OPTION

BUTTER CRUNCH WEDGE

Neuske's bacon lardon, candied

pistachios, English Shropshire bleu

cheese, baby heirloom tomato,

cucumber, onion, bleu cheese

dressing

16 GF

FIELD GREENS

Mixed greens, baby heirloom

tomato, cucumber, watermelon

radish, shaved baby carrots,

roasted tomato sherry vinaigrette

14 GF

SALAD ADDITIONS

Grilled Wagyu Flatiron Steak [+] 18

Grilled Wild Salmon [+] 16

Grilled Chicken Breast [+] 12

Vegan chickpea Falafel [+] 12

ENTREES

BISON AMATRICIANA

Braised bison short rib, amatriciana

sauce, white polenta, mission fig,

Amalthea goat cheese polenta,

pine nut gremolata served with

roasted seasonal vegetables

49 GF OPTION

ELK & LOBSTER OSCAR

Grilled elk loin chop, Maine lobster

claw medallion, smoked local

trout foyot, butternut squash purée

with truffle salted grilled asparagus

55 GF

ENGLISH WINTER PIE

Long Island duck, Montana

Berkshire pork, morel mushroom,

huckleberry Demi, flageolet bean

cassoulet & pea shoots

36

RACK OF LAMB

Grilled coriander- cumin

crusted Montana highland lamb,

kumut, roasted baby beets, & fresh

dill tzatziki

59

POUSSIN CHASSEUR

Pan Seared whole Poussin, foraged

mushrooms, fresh herbs, garlic

gnocchi, served with root vegetables

32 GF

FIELD & STREAM

Grilled Venison strip loin with

Montana Flat Head cherries,

Pan seared Montana trout with

Serrano ham, tomato, sage-brown

butter sauce with Montana farro

46

WALLEYE

Potato crusted walleye, pear butter

gastrique, house cured duck ham &

celery root hash with Swiss chard &

Belgian endive

38 GF OPTION

ROMANESCO AU POIVRE

Peppered romanesco, grilled hen of

the woods mushrooms, celery root

purée, vegan demi glacé with

roasted baby carrots

35 GF, V

MADISON RIVER RANCH

BISON TENDERLOIN

8oz Center cut, Whipped garlic

potatoes, seasonal vegetables

52 GF

DESSERTS

ALMOND APPLE STRUDEL

vanilla ice cream & fresh apple slices

14

EVERETT'S MERINGUE COOKIE

2 EACH GF

CHERRY CHOCOLATE TART

chestnut cream & chocolate stick

12 GF

PROFITEROLES

filled with huckleberries; vanilla ice

cream & poppy seed crumble

14

"ZOOKIE PIE"

chocolate chip skillet cookie, vanilla

ice cream & chocolate sauce

12