



# Chet's BAR & GRILL

## STARTERS

<b>Smoked Wings</b> smoked chicken wings, dry rub, house BBQ or buffalo	<b>18</b>	<b>Mountain Board</b> Chef's selection of charcuterie and cheese	<b>28</b>
<b>Hot Peppered Shrimp</b> marinated shrimp, grilled baguette, arugula	<b>20</b>	<b>Bison Bites</b> Creole-seasoned tenderloin, chimichurri	<b>20</b>
<b>Seared Scallops</b> sauteed leek and fennel, citrus	<b>22</b>	<b>Bison Chili</b> beans, jalapeño, cheese, green onion, crème fraîche	<b>10/17</b>

## SALADS

<b>House Salad</b> mixed greens, smoked bacon, cheddar cheese, tomato, carrot, cucumber, croutons, ranch dressing	<b>12</b>	<b>Chopped Salad</b> iceberg, smoked bacon, cherry tomatoes, candied nuts, pickled red onion, crumbled bleu cheese, bleu cheese dressing	<b>15</b>
<b>Classic Caesar Salad</b> romaine, croutons, parmesan cheese, tomatoes, classic Caesar dressing	<b>15</b>	<b>Protein Add-Ons</b>	
		grilled chicken	8
		shrimp	12
		salmon	12

## SANDWICHES

<b>Pulled Pork</b> smoked pork shoulder, slaw, pickle, brioche bun, fries	<b>18</b>	<b>Grilled Chicken Sandwich</b> 6 oz. chicken breast, cheddar cheese, lettuce, tomato, red onion, pickle, toasted brioche, fries	<b>18</b>
<b>Bison Burger</b> 8 oz. ground bison, gouda, lettuce, tomato, bacon jam, brioche bun, fries	<b>20</b>	<b>Fish &amp; Chips</b> Icelandic cod filets, tartar sauce, fries	<b>20</b>
<b>substitute:</b> Beyond Burger			

## ENTRÉES

<b>Morel Papparadelle</b> sherry cream, wild mushrooms	<b>28</b>	<b>Prawns and Polenta</b> smoked cheddar polenta, smoked bacon, onion, chive	<b>34</b>
<b>Double-Cut Pork Rib Chop</b> apple glaze, herbed potatoes, seasonal vegetables	<b>40</b>	<b>Beef Long Bone</b> smoked short rib. molasses-Tabasco glaze, slaw, fries	<b>59</b>
<b>Ora King Salmon</b> beurre blanc, fingerling potatoes, asparagus	<b>34</b>	<b>Dry-Aged Ribeye</b> herbed potatoes, seasonal vegetables, huckleberry demi	<b>65</b>

## KIDS 12 and under only please

Served with choice of side: fries, herbed potatoes, or market vegetable

**Grilled Cheese | 8**  
classic grilled American cheese sandwich

**Chicken Tenders | 12**

**Grilled Chicken Breast | 14**  
GF

**Grilled Salmon | 14**  
GF

## DESSERT

**Crème Brulee | 12**  
vanilla bean, seasonal berries

**Fudge Brownie | 12**  
Devil's Fudge icing, huckleberry ice cream

**Ice Cream | 6**  
vanilla, chocolate, huckleberry, strawberry sorbet

**Strawberry Shortcake | 12**  
shortbread cake, macerated stawberries, strawberry sorbet, creme anglaise

## CHET'S SUMMER COCKTAILS

<b>Levinsky Lemonade</b> Cold Spring huckleberry vodka, lemonade, huckleberries, lime	<b>13</b>	<b>Gallatin Gold Rush</b> 5 Drops Bourbon, lemon, honey	<b>16</b>	<b>Spicy Explorer</b> Camarena Silver Tequila, Cointreau, mango, lime, jalapeño	<b>14</b>
<b>Chet's Old Fashioned</b> Willie's Bighorn Bourbon, huckleberry syrup, orange bitters	<b>15</b>	<b>Green River</b> Ruby River Gin, elderflower liqueur, lemon, cucumber	<b>14</b>	<b>Poolside Punch</b> Bacardi Rum, Goslings Dark Rum, pineapple, orange, lime, grenadine	<b>14</b>
<b>Basecamp Lemonade Non-alcoholic</b> lemon juice, honey, thyme and ginger	<b>8</b>				

## BEERS

### Montana Drafts

<b>Swiftly Session Pale Ale</b> MAP Brewing	<b>7.50</b>	<b>Pot Shot Pilsner</b> Red Lodge Ales	<b>7.25</b>
<b>Strange Cattle NEIPA</b> MAP Brewing	<b>7.50</b>	<b>Miner's Gold Session Wheat</b> Lewis & Clark Brewing	<b>7.50</b>
<b>Midas Crush IPA</b> MAP Brewing	<b>7.50</b>	<b>Backcountry Scottish Ale</b> Lewis & Clark Brewing	<b>7.50</b>
<b>Party Mexican Lager</b> MAP Brewing	<b>7.50</b>	<b>Shadow Caster Amber Ale</b> Draught Works	<b>7.25</b>
<b>Patio Pounder</b> Outlaw Brewing	<b>7.50</b>	<b>Salmon Fly Honey Rye</b> Madison River Brewing	<b>7.25</b>

### Cans

<b>Bud Light</b>	<b>6</b>
<b>Michelob Ultra</b>	<b>6</b>
<b>Coors Light</b>	<b>6</b>
<b>Coors Banquet</b>	<b>6</b>

### Craft Cans

<b>Czechmate Pilsner</b>	<b>7</b>
<b>Party Lager</b>	<b>7</b>
<b>Midas Crush</b>	<b>7</b>
<b>Halo Huckleberry Hefeweizen</b>	<b>7</b>

### Seltzer & Cider

<b>Poor Farmers</b>	<b>8.00</b>
<b>Water Works 'Mountain Berry'</b>	<b>7.00</b>
<b>Water Works 'Citrus Cowboy'</b>	<b>7.00</b>
<b>Zesty 'Huckleberry Mimosa' Kombucha</b>	<b>8.00</b>
<b>Zesty 'Party Hard Tea'</b>	<b>6.00</b>

### Non-Alcoholic Brews

<b>Free Wave Hazy IPA</b> Athletic Brewing	<b>7.00</b>
<b>Upside Dawn Golden Ale</b> Athletic Brewing	<b>7.00</b>
<b>Huckleberry Lemonade Kombucha</b> Zesty Booch	<b>8.00</b>

## WINE BY THE GLASS

<b>Red</b>	<b>glass/bottle</b>	<b>White</b>	<b>glass/bottle</b>	<b>Sparkling</b>	<b>glass/bottle</b>
<b>6049 Rascal</b> Pinot Noir, OR	<b>11/44</b>	<b>516 Hedges CMS</b> Sauvignon Blanc, Columbia Valley, WA	<b>13/52</b>	<b>3107 Lunetta</b> Prosecco 187 mL	<b>13/NA</b>
<b>5505 Revelry</b> Merlot, Columbia Valley, WA	<b>10/40</b>	<b>1701 A to Z</b> Pinot Gris, OR	<b>10/40</b>		
<b>5058 K-Vintners 'Wines of Substance'</b> Cabernet Sauvignon, Columbia Valley, WA	<b>12/48</b>	<b>1055 Milbrandt Vineyards</b> Chardonnay, Columbia Valley, WA	<b>12/48</b>		
		<b>4010 Elk Cove</b> Rosé, Willamette Valley, OR	<b>11/44</b>		