
Starters

Hickory Smoked Salmon Fillet

House cured Atlantic Salmon fillet, served with red onions, capers, lemon, toast points and Lui Sauce. 10.95

Montana Tangles

Thinly sliced sweet white onions, lightly breaded, golden fried, and served with a spicy dipping sauce. 5.95

Coconut Shrimp

Five jumbo shrimp dipped in beer batter, hand rolled in coconut, flash-fried and served with mango chutney. 9.95

Crab Cakes

Twin lump crab cakes, served with field greens and remoulade sauce. 10.95

Classic Potato Wedges

Baked potato wedges filled with bacon, mixed cheeses and scallions, served with sour cream and ranch for dipping7.95

Sweet Chili Calamari

Lightly breaded, flash fried and tossed in a sweet chili sauce8.95

Steak Nachos

Hand cooked tostada, pureed black beans, grilled sirloin, mixed cheeses, served with sour cream and salsa10.95

Spinach & Artichoke Dip

Classic, creamy blend of spinach and artichoke, topped with cheese, served with tri-color tortilla chips. 7.95

Chowder of the Day

Our Chef's house-made specialty. Ask your server for today's selection4.95

Soup of the Day

Ask your server for today's selection. 4.95

Woodfired Pizzas

Margherita Pizza

Roma tomatoes, basil, mozzarella cheese and roasted garlic. 11.95

Pepperoni Pizza

Sliced pepperoni, marinara sauce and mozzarella cheese. 11.95

Chicken Bacon Ranch

Grilled chicken, Applewood smoked bacon, red onions, marinated Roma tomatoes, creamy ranch and mozzarella13.95

"Big Sky" Pizza

Loaded with ground beef, pepperoni, mushrooms, Applewood smoked bacon, roasted red peppers, red onions and mozzarella cheese. 13.95

Salads

BLT Salad

Applewood smoked bacon, tomatoes, iceberg and romaine lettuce, tossed with roasted garlic ranch dressing. 6.95

House Salad

Mixed greens, candied chili pecans, and cherry tomatoes, tossed with cilantro lime vinaigrette. 6.95

Caesar Salad

Classically prepared with romaine lettuce, shredded parmesan, homemade Caesar dressing and croutons. Classic 6.95
with Grilled Chicken 9.95
with Grilled Shrimp 10.95
with Grilled Salmon 12.95

Classic Wedge Salad

Iceberg wedge topped with blue cheese dressing, diced tomatoes, Applewood smoked bacon and blue cheese crumbles. 6.95

Steak and Bleu Cheese Salad

Woodfired grilled sirloin, mixed greens, button mushrooms, Roma tomatoes, Applewood smoked bacon, sliced red onions, bleu cheese dressing and topped with tobacco onions. 13.95

Sashimi Tuna Salad

Pan-seared sesame encrusted rare tuna with mixed greens, carrots, red onions and avocado, tossed with cilantro lime vinaigrette. 13.95

Chicken Club Salad

Grilled chicken breast served over mixed greens, Applewood smoked bacon, red onions, avocado, tomatoes, Mandarin oranges, walnuts and croutons. Served with bleu cheese dressing.. 11.95

18% Gratuity added to groups of 6 or more

Steaks & Chops

All our steaks are **hand-cut USDA Choice, aged a minimum of 21 days**, seasoned to perfection, grilled over open flames of hickory and oak, and served with choice of side and choice of House, BLT, or Caesar Salad.

Kansas City Strip Steak

14 oz. New York Strip steak seasoned to perfection. 23.95

Sirloin Steak

10 oz aged, choice, center-cut sirloin. 14.95

Wolf Creek Ribeye

16 oz. choice, aged ribeye steak. Our most flavorful steak, hand-cut and cooked over an open flame24.95

Filet Mignon

9 oz. Tenderloin filet, wrapped with Applewood smoked bacon, cooked over hickory and oak23.95

6 oz. 19.95

Grilled Pork Fillet

8 oz. Applewood bacon wrapped tenderloin of pork served with a red pepper and mushroom demi-glaze.....13.95

Maple-Mustard Glazed Pork Chop

Hickory smoked Double Crown chop with maple-mustard glaze.17.95

Montana Ribeye

Hand-cut and marinated in pineapple and soy sauce, grilled over an open flame.21.95

Saddle Creek Surf and Turf

6 oz. Tenderloin of beef served with your choice:
Grilled shrimp, scampi, coconut shrimp, grilled or blackened salmon.....24.95

The Rib Eye is a flavorful cut of beef because it is well marbled with fat. Do not order if you want a lean cut of beef.
*Not responsible for well done steaks.

RARE	MEDIUM RARE	MEDIUM	MEDIUM WELL	WELL DONE*
Red, Cool Center	Red, Warm Center	Pink, Hot Center	Broiled Throughout	Charred Outside, Broiled Throughout

Roasted Prime Rib

Our Prime Rib is Herb and Pepper encrusted and slow roasted. Served with horseradish sauce and au jus, plus our Garlic Mashed Potatoes or a Baked Potato. Served with choice of House, BLT, or Caesar Salad.
• LIMITED AVAILABILITY •

12 oz. Roasted Prime Rib. 21.95

16 oz. Roasted Prime Rib. 24.95

Saddle Creek Favorites

Saddle Creek Slow Smoked Ribs

Full rack of pork ribs rubbed with house spices and slow smoked to perfection. Served with fries and Saddle Creek slaw. 21.95

Sirloin and Ribs

7 oz. sirloin and 1/3 smoked ribs served with choice of side.....19.95

Cheyenne Woodfired Chicken

Woodfired chicken breast, smoked bacon, mushrooms, scallions, cheddar and Monterey Jack cheese, and garlic mashed potatoes.....11.95

Malibu Chicken

Marinated and grilled chicken breast, lump crab, avocado, Monterey Jack cheese and basil cream sauce.....14.95

Pasta Alfredo

Applewood smoked bacon, broccoli and penne tossed in our Alfredo sauce.....10.95

add Chicken 13.95

add Shrimp 14.95

add Salmon 15.95

Add 1/3 Rack of Ribs to any Entree8.95

Ask your Server about our Banquet Rooms

Fish & Seafood

Served with choice of a House, BLT, or Caesar Salad for \$3.95.

Blackened Salmon Fillet

Woodfired blackened Salmon with citrus-honey glaze, wild rice and vegetable medley.16.95

Jumbo Coconut Shrimp

Eight jumbo shrimp dipped in beer batter, hand-rolled in coconut, flash fried and served with mango chutney and French Fries. 14.95

Pecan Encrusted Trout

Fresh trout encrusted in pecans, pan seared, finished with Dijon cream. Served with garlic mashed potatoes and spiced green beans. 15.95

Cedar Plank Salmon

Roasted in our woodburning oven, served with garlic mashed potatoes and garnished with asparagus. 16.95

Ahi Tuna Steak

Sashimi Ahi-Tuna, pan-seared rare with our special seasonings, served with corn raqout, garlic mashed potatoes and green bean garnish. 17.95

Alaskan King Crab Legs

One pound steamed King crab legs, served with choice of side. 27.95

Sandwiches

Served with French Fries, Saddle Creek Slaw, and a pickle.

Crab Cake Sandwich

Lump crab cake served on a Kaiser roll and topped with field greens and remoulade sauce.10.99

Prime Rib Sandwich

Shaved prime rib, Swiss cheese, and caramelized onions served on a toasted baguette. 11.95

Montana Burger

10 ounces of grilled Angus beef, with cheddar cheese, smoked bacon, lettuce, tomato and tobacco onions. 8.95

Blackened Chicken Sandwich

Marinated and blackened served with Monterey Jack and Applewood Smoked bacon.....9.95

Black and Bleu Burger

10 ounces of blackened Angus beef topped with bleu cheese and grilled onions. 8.95

Sides

Garlic Mashed Potatoes 2.95
Loaded Baked Potato 3.95
Rice Pilaf 2.95
Herb Roasted Mushrooms 3.95
Creamed Spinach 3.95
Grilled Corn-on-cob 2.95

Vegetable Medley 3.95
Asparagus 3.95
French Fries 2.95
Pecan Spiced Green Beans 3.95
Baked Sweet Potato 3.95

Gift Cards Available from your server
