

Starters

Crab Cakes

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

Spinach & Artichoke Dip

A classic, oven-fired creamy blend of spinach, artichoke, tri-color corn tortilla chips and cheese.

Calamari

Lightly breaded, fried and served with marinara sauce.

Onion Rings

Jumbo yellow onion rings, buttermilk battered, breaded with panko bread crumbs, and served with spicy Saddle Creek sauce.

Coconut Shrimp

Battered coconut shrimp with Saddle Creek slaw and mango chutney.

Smoked Corn Chowder

Our Chef's house-made Smoked Corn Chowder.

Chef's Soup of the Day

Ask your server about today's featured soup.

• Woodfired Pizzas •

Margherita Pizza

Roma tomatoes, basil, mozzarella cheese and roasted garlic.

Pepperoni Pizza

Sliced pepperoni, marinara sauce and mozzarella cheese.

Barbecued Chicken Pizza *

Chicken breast, smoked cheddar and mozzarella cheese, caramelized red onions and chipotle honey barbecue sauce.

"Big Sky" Pizza *

Loaded with ground beef, pepperoni, mushrooms, applewood bacon, peppers, caramelized red onions, and mozzarella cheese.

Salads

House Salad

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

BLT Salad

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

Caesar Salad

Classically prepared with romaine lettuce, shredded parmesan, a homemade Caesar dressing and croutons.

• Add to any Salad above •

Grilled Chicken
Grilled Salmon

Steak and Bleu Cheese Salad *

Woodfired grilled sirloin, mixed greens, button mushrooms, Roma tomatoes, applewood smoked bacon, sliced red onions, bleu cheese dressing and fried onions.

Avocado and Chicken Club Salad

Served with mixed greens, walnuts, mandarin oranges, applewood smoked bacon, red onion, tomatoes, croutons and bleu cheese dressing.

Sashimi Tuna Salad *

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

Soup and Salad *

Your choice of House, BLT or Caesar Salad and a bowl of soup of your choice.

18% Gratuity added to groups of 8 or more.

Saddle Creek Favorites

Add a House, BLT, or Caesar Salad for 3.25.

Filet Mignon

Tenderloin filet, 7 oz. cut, wrapped with applewood smoked bacon, served with a loaded baked potato.
Chef's Cut add

Cedar Plank Salmon *

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

Blackened Salmon Fillet

Woodfired blackened salmon with citrus-honey glaze and grilled vegetables.

Ribeye

Ribeye steak, 16 oz. cut, served with a loaded baked potato.

Jumbo Coconut Shrimp

Golden fried coconut shrimp with Saddle Creek slaw, mango chutney and French fries.

Seared Ahi Tuna Steak *

Sashimi Ahi Tuna, pan-seared rare with our special seasonings, served with a cream corn ragout, garlic mashed potatoes and green beans.

Montana Ribeye

Marinated ribeye steak, grilled over hardwood, served with garlic mashed potatoes.

Add Herb Roasted Mushrooms to any entree.

Classics

Add a House, BLT, or Caesar Salad for 3.25.

Roasted Prime Rib • Limited Availability •

Herb and pepper encrusted and slow roasted. Served with horseradish sauce and au jus, plus our garlic mashed potatoes.
10 oz. cut
14 oz. cut

Saddle Creek Sirloin

10 oz. center-cut sirloin steak, served with a loaded baked potato.

New York Strip Steak

New York Strip steak, 14 oz. cut, served with a loaded baked potato.

Maple-Mustard Glazed Pork Chop

Hickory smoked double crown chop with maple-mustard glaze, served with garlic mashed potatoes.

Baby Back Ribs *

Slow-roasted pork ribs basted with our chipotle honey barbecue sauce, served with Saddle Creek slaw and French fries.

All steaks are seasoned to perfection
and cooked over open flames of hickory and oak.

Gift Cards available from your server.

* Indicates New Menu Item!

Combinations

Add a House, BLT, or Caesar Salad for 3.25.

Filet and Shrimp *

Bacon-wrapped filet (7 oz.) and choice of grilled or coconut shrimp, served with a loaded baked potato.

Sirloin and Baby Back Ribs *

Sirloin (7 oz.) and slow-roasted pork ribs, served with French fries.

Baby Back Ribs and Woodfired Chicken *

Slow-roasted pork ribs and a tender woodfired chicken breast, served with French fries.

Filet and Salmon *

Bacon-wrapped filet (7 oz.) and woodfired salmon, served with a loaded baked potato.

Chicken & Pasta

Add a House, BLT, or Caesar Salad for 3.25.

Orange Glazed Chicken

Dry rubbed, roasted in our woodburning oven, with garlic mashed potatoes and citrus pepper sauce.

Loaded Chicken

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

Chicken Alfredo

Pan-seared chicken breast, smoked bacon, broccoli, and penne pasta with cracked pepper and Alfredo sauce.

Chicken Tender Platter *

Deep-fried chicken tenders with homemade onion rings, served with our honey mustard and barbecue sauces, Saddle Creek slaw and French fries.

Sandwiches & Burgers

Served with French fries, Saddle Creek slaw, and a pickle.

Grilled Chicken Club

Marinated and woodfired chicken breast with applewood smoked bacon, cheddar cheese, lettuce, tomato, and chipotle mayonnaise.

Montana Burger

A half-pound of grilled Angus Beef topped with applewood smoked bacon, cheddar cheese, fried onion tanglers, lettuce and tomato.

Saddle Creek Burger

A half-pound of grilled Angus Beef, lettuce, tomato, onion, and mayonnaise with Swiss, cheddar or Monterey jack cheese.

French Dip Sandwich

Shaved prime rib on a toasted baguette with au jus.

Sides

Woodfired Grilled Vegetables.

Garlic Mashed Potatoes.

Loaded Baked Potato.

Steamed Broccoli.

Spiced Pecan Green Beans.

Fried Onion Tanglers.

Grilled Asparagus.

French Fries.

Consuming raw or undercooked meat, poultry, eggs or seafood may cause foodborne illness.