



**5:00-9:00**  
**Double Arrow Lodge**  
**406-677-2777**  
**Reservations Appreciated**

## **Appetizers**

### **Gorgonzola Bread**

*Fresh Focaccia, topped with our house specialty gorgonzola butter and baked.*  
\$8

### **Grilled Rattlesnake and Rabbit Sausage**

*Served with both a spicy Creole mustard, sweet honey mustard  
and a sauerkraut bacon relish.*  
\$14

### **Cowboy Steak Bites**

*Tender grilled steak sliced and served with an onion jam and toasted bread.\**  
\$16

### **Classic Style Steamed Clams**

*Littleneck clams sautéed in white wine, lemon, tomatoes, garlic and butter.*  
\$16

## **Salads**

### **House Salad**

*Baby greens, tossed in huckleberry vinaigrette,  
topped with crunchy caramelized leeks and Gorgonzola crumbles,  
and Granny Smith apples.*  
\$6

### **Caesar Salad**

*Romaine lettuce, classic Caesar dressing, croutons, and shaved Parmesan cheese.*  
\$6

### **Kale Salad**

*Fresh kale, crumbled croutons, Pecorino cheese, red chili flakes,  
olive oil, lemon juice, and cracked black pepper.*  
\$6

*Upsize any salad for \$2  
Add chicken breast or prawns for \$6*

### **House Made Soup du Jour**

*Cup \$4 or Bowl \$5*

## **Entrees**

### **Montana Cucina**

*Double Arrow's Signature Steak  
10 oz. eye of the Rib, butter roasted with rosemary  
and branded. Add sautéed mushrooms for \$4.\**

\$30

### **Hanger Steak**

*Chimi-Churri marinated and grilled to perfection, drizzled with a smoked demi-glace.  
Add sautéed mushrooms for \$4.\**

\$28

### **The Porterhouse**

*32 oz. Choice steak grilled and topped with a roasted red pepper compound butter.  
This steak is often shared to enjoy the best of both Filet Mignon and New York Strip Sirloin.\**

\$95

### **Take a Walk on the Wild Side**

*Semi boneless quail knots sautéed with smoked whiskey caramelized onions  
and served over whipped mashed potatoes.*

\$26

### **Pork Chop**

*Pecan encrusted thick cut pork chop topped with a real maple butter sauce  
and served over whipped mashed potatoes.*

\$25

### **Sante Fe Chicken**

*Pan seared tender chicken breasts sautéed with spicy chorizo, bell peppers, and onions.  
Finished with a chipotle cream sauce and served over a bed of rice.*

\$24

### **Risotto De Mare**

*Sea scallops, prawns, clams, mussels, and wild mushrooms  
in a creamy Arborio rice and finished with marscapone topping.*

\$28

### **Carbonara Pasta**

*House smoked Applewood bacon, bell peppers, and onions  
sautéed in a creamy rich white sauce and tossed with fettucini.*

\$23

### **Butternut Squash Tostada**

*Crisp corn tortilla layered with chili seasoned butternut squash, green chilies, jack cheese, lettuce, salsa, and sour cream,  
topped with toasted pumpkin seeds.*

*Served with rice and beans.*

\$23

**MAKE SURE YOU SAVE ROOM FOR OUR DELICIOUS HOME MADE DESSERTS**

**Cheese Cake, Flourless Warm Chocolate Decadence, Crème Brulee**

**Better than your Grandmother's Bread Pudding, Montana Bananas Foster...**

\*Consuming raw or undercooked meats, poultry, seafood, shellfish,  
or eggs may increase your risk of foodborne illness.