



5:00-9:00

Double Arrow Lodge

406-677-2777

Reservations Appreciated

A p p e t i z e r s

Gorgonzola Bread

Fresh Focaccia Baked with our House Specialty Gorgonzola Butter

\$9

Rattlesnake and Rabbit Cakes

Rattlesnake and Rabbit Sausage Blended with Bread Crumbs and Parmesan

Drizzled with Maple Cayenne Aioli

\$15

Shrimp Cocktail

Six Chilled Prawns served with Sriracha Cocktail Sauce

\$14

Elk & Bison Meatballs

Cold Smoke Scotch Ale Demi-Glace

\$15

Artisan Cheese Platter

Rotating Assortment of Gourmet Cheeses, Crackers,

and Fresh Seasonal Fruit Chutney

\$16

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House Salad

Baby Greens Dressed with Huckleberry Vinaigrette

Topped with Crunchy Caramelized Leeks, Gorgonzola Crumbles,

and Granny Smith Apples

\$7

Caesar Salad

Romaine Lettuces Tossed in Classic Caesar Dressing with Croutons

*and Shaved Parmesan Cheese. Anchovies Available upon Request**

\$9

Warm Steak & Kale Salad

Pan-Seared Steak Bites Folded into Sautéed Fresh Kale, Quinoa, Crumbled Croutons,

*Pecorino Cheese, and a Lemon Olive Oil Dressing**

\$14

Roasted Beet & Arugula Salad

Arugula Leaves Scattered Amongst Roasted Beets with Candied Almonds

and Gorgonzola Crumbles Dressed in a White Balsamic Vinaigrette

\$9

Upsize any salad for \$2 Add chicken breast, beef or prawns for \$7

House Made Soup du Jour

Cup \$4 or Bowl \$5

E n t r e e s

*All Entrees Served with Fresh Sautéed Vegetables
and your Choice of Rice or Garlic & Herb Mashed Potatoes*

Seasons Cucina Ribeye

*Double Arrow's Signature Steak ~ 10 oz. eye of the Rib, Double Arrow Branded
Butter-Roasted with Rosemary. Add Sautéed Mushrooms for \$4 **
\$32

Wagyu Hangar Steak

8 oz. Snake River Farms Hanging Tender with Smoked Tomato Burgundy Sauce
\$32

Elk & Bison Meatloaf

*Bacon-Wrapped House-Made Meatloaf
Over a Caramelized Onion and Mushroom Gravy*
\$28

Alaskan Black Cod

*7 oz. Seared Filet
Finished with a Coconut Carrot Ginger Sauce**
\$30

Pink Peppercorn Chicken Breast

*Seared Airline Breast Crusted in Pink Peppercorns
Drizzled with a Sherry-Infused Chicken Demi-Glace*
\$26

Pan Roasted Pork Chop

Melting Caramelized Apple and Onion Compound Butter
\$24

Seared Sea Scallops

Topped with a Calvados Apple Brandy Cider Reduction
\$36

Delicata Squash

*Roasted and Stuffed with Wild Mushrooms and Leeks
In a Creamy Sage Sauce*
\$24

Cheese Cavatappi

*Smoked Gouda and Fontina Cheese Smothered Cavatappi Noodles
Topped with House-Made Bacon Crumbles, Bread Crumbs, and Truffle Oil*
\$26

MAKE SURE YOU SAVE ROOM FOR OUR DELICIOUS HOUSE MADE DESSERTS
Huckleberry Cheese Cake, Grand Marnier Chocolate Mousse Cake, 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.