



A p p e t i z e r s

5:00-8:00

Double Arrow Lodge

406-677-2777

DINE IN or TAKE OUT

Reservations Appreciated

Gorgonzola Bread \$9

Fresh Focaccia Baked with our House Specialty Gorgonzola Butter.

Shrimp Cocktail \$14

Six Chilled Prawns served with Sriracha Cocktail Sauce*

Steamed Clams \$16

Steamed Manila clams in Miso sauce or
Classic style with garlic, herbs, and a white wine butter sauce.

Rattlesnake and Rabbit Sausage \$16

with Maple Cayenne Aioli and Honey Dijon dipping sauces.

Charcuterie Plate \$16

A share plate of meats, cheeses, crackers, fruits & nuts.

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House Salad \$7

Baby Greens Dressed with Huckleberry Vinaigrette
Topped with Crunchy Caramelized Leeks, Gorgonzola Crumbles, and Granny Smith Apples.

Caesar Salad \$9

Romaine Lettuce Tossed in Classic Caesar Dressing with Croutons
and Shaved Parmesan Cheese. *

Warm Steak & Kale Salad \$14

*Pan seared steak bites tossed with wilting fresh kale, quinoa, crumbled croutons,
pecorino cheese, and a lemon olive oil dressing **

Upsize any salad for \$2 Add Chicken, Steak or Prawns for \$7

Seasons Signature BAS \$13

Mixed Greens with a variety of Chef's Choice Toppings, finished with fresh Grilled Chicken
and your choice of House-Made Dressings.

House-Made Soup du Jour & Hearty Double Arrow Chili

Cup \$4 or Bowl \$5

E n t r é e s

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

Seasons Cucina Ribeye \$32

Double Arrow's Signature Steak ~ 10 oz. eye of the Rib
Roasted with house demi-glace. Add Sautéed Mushrooms for \$4 *

The Pub Steak \$24

Grilled petite ~ 6 oz rib steak topped with our house made Gorgonzola butter.

Tuscan Chicken \$26

Red Bird organic bone in breast with a sun-dried tomato, onion, spinach, garlic,
and a cream sauce finished with parmesan.

Finadene Salmon \$28

Fresh sesame crusted Salmon with Asian Finadene dipping sauce.

Frutti di Mare \$32

"Fruits of the Sea" – blend of mussels, shrimp, and clams,
in a white wine butter sauce served over angel hair pasta
with tomatoes, green onions, and garlic.

Truffle Roasted Risotto \$24

Arborio Rice with Truffle Roasted Butternut Squash, Golden Beets & Winter Root Vegetables.

Add Chicken, Steak or Prawns for \$7

Now Serving Pizza 7 Days a Week!

MAKE SURE YOU SAVE ROOM FOR OUR DELICIOUS HOUSE MADE DESSERTS
Huckleberry Cheesecake, Crème Brule, Grand Marnier Chocolate Mousse Cake,
Better than Your Grandmother's Bread Pudding with Bourbon Caramel Sauce,
Big Dipper Vanilla Bean and Huckleberry Ice Cream

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