



5:00-8:00

Double Arrow Lodge

406-677-2777

DINE IN or TAKE OUT

Reservations Appreciated

A p p e t i z e r s

Gorgonzola Bread \$10

Fresh Focaccia Baked with our House Specialty Gorgonzola Butter.*

Shrimp Cocktail \$16

Six Chilled Prawns served with Sriracha Cocktail Sauce.*

Steamed Clams \$18

Steamed Manila clams in classic garlic, herbs and white wine butter sauce.*

Rattlesnake and Rabbit Sausage \$18

with Maple Cayenne Aioli and Honey Dijon dipping sauces.*

S a l a d s

House Salad \$8

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

Caesar Salad \$11

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

Warm Steak & Kale Salad \$16

*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 \$15

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

Cup \$5 or Bowl \$6

E n t r é e s

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

Double Arrow Ribeye \$42

~ 12 oz ribeye pan seared and roasted with house demi-glace.
Add Sautéed Mushrooms for \$4 *

Pub Steak \$28

Grilled petite ~ 6 oz flat iron steak topped with our house made Gorgonzola butter.*

Jerk Chicken \$28

Red Bird organic bone in chicken breast rubbed with a Jamaican Jerk seasoning.
Served with grilled pineapple and tropical BBQ Sauce. *

Alaskan Halibut \$35

Fresh Alaskan Halibut with avocado chimichurri sauce. *

Sea Scallops \$42

Six seared sea scallops drizzled with honey vanilla butter sauce. *

Truffle Roasted Risotto \$26

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

Add Chicken, Steak or Prawns for \$7*

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.