# Breakfast Favorites

1. Two eggs*, hashbrowns, and toast. $8.25
2. Two eggs*, hashbrowns, ham, bacon, or sausage and toast. $9.95
3. Biscuits and sausage gravy with hashbrowns. $8.25 Half $7.00
4. French Toast. $7.25
5. Corned beef hash, 2 eggs*, and toast. $8.95
6. Clark & Lewie’s Pancakes. One $3.95 Short Stack $5.95
7. Huevos Rancheros. $11.95

# Omelettes

All omelettes are served with hashbrowns and toast for $10.75

**HAM & CHEESE**

**VEGETABLE**

**SPINACH AND BACON**

**WESTERN**

**TACO**

# A la Carte

**Sausage, Bacon, or Ham** $4.95

**Egg*** $1.95

**Hashbrowns** $3.95

**Side of Gravy** $2.50

**Toast** $2.75

**Raisin Bread** $2.75

**English Muffin** $2.75

**Bagel & Cream Cheese** $4.00

**Seasonal Fruit**

Cup $4.00 Bowl $6.00

**Cold Cereal** $3.25

**Oatmeal w/Raisins & Brown Sugar** $4.50

**Sour Cream, Salsa, or Ranch** $0.75

# Rough Night on the Trail Fix ‘Er Upper

Mimosa, Classic Bloody Mary or Caesar

Can also be made without the alcohol.

Notice: *The consumption of raw or undercooked meat, poultry, seafood or shellfish may increase your risk of food borne illness. We cannot guarantee ANY food allergens from cross contamination.
BREAKFAST SPECIALTIES

TRADITIONAL EGGS BENEDICT  12.75
Poached egg*, ham on English muffins with our own hollandaise. Includes hashbrowns.

MONTANA EGGS BENEDICT  12.75
Steak or smoked salmon on an English muffin topped with poached egg*, and our own hollandaise. This Montana favorite is served with hashbrowns.

SOUTHERN EGGS BENEDICT  12.75
Grilled biscuits topped with sausage patties, poached egg*, and homemade sausage gravy.

CARAMELIZED FRENCH TOAST  13.25
Toasted with brown sugar glaze & topped with fresh fruit. Served with seasoned bacon.

DELUXE BREAKFAST BURRITO  13.25
Flour tortilla filled with eggs*, diced potatoes, onions, mushrooms, green peppers, ham, bacon, or sausage, topped with cheese. Salsa and sour cream upon request.

TRAIL BREAKFAST  13.95
8 oz. steak* cooked just how you like it, eggs*, hashbrowns, toast and coffee.

SWEET AND SIMPLE  8.95
Montana grown granola with yogurt, muffin and fresh fruit.

CHICKEN FRIED STEAK AND EGGS  13.95
Seasoned and hand breaded. Served with 2 eggs*, hashbrowns and toast. Please allow for extra time.

PANCAKE OR BELGIAN WAFFLE BREAKFAST  8.95
Light & fluffy with 2 strips of bacon and 2 eggs*. Add berry topping 2.95

BREAKFAST SKILLET  13.95
Steak or spicy sausage, onions, peppers, mushrooms and diced seasoned potatoes. Topped with 2 eggs* and cheese on a sizzling platter.

CHORIZO HASH  13.95
Spicy and hearty chorizo hash, 3 scrambled eggs*, melted cheese, flour tortillas, and guacamole.

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APPETIZERS

STEAK BITES 13.95
Beef tenderloin tips marinated in a bourbon glaze, lightly breaded and flash fried. Served with a Tabasco aioli.

BLACK AND BLEU STEAK BITES 13.95
Grilled beef tenderloin tips marinated in a bourbon glaze, topped with melted bleu cheese crumbles, bacon bits, balsamic glaze, and warm bread bites.

HOT CHICKEN OR CRAB DIP 13.95
Your choice of chicken or crab baked in a cheesy cream sauce. Served with warm locally made bread for dipping.

BUCKET OF STEAMED CLAMS 13.95
In butter sauce.

SHRIMP COCKTAIL 9.95
Chilled shrimp with cocktail sauce.

WONTON CHICKEN TACOS 13.25
Lightly Asian seasoned chicken in wonton shells topped with corn relish.

NACHOS DELUXE  Full order 13.95  ½ order 10.95
Tortilla chips covered in seasoned beef, cheese, tomatoes, olives, onions, and jalapeño peppers.

POUTINE 8.95
French fries and cheese curds topped with gravy.

BONELESS OR BONE-IN WINGS!
Choose from our award-winning house-made sauces!
Plain, Jack Daniels BBQ, Chipotle BBQ, Raspberry Chipotle BBQ, Honey BBQ, Buffalo, Garlic Parmesan, Cajun, Honey Citrus, Sweet & Spicy BBQ or Zesty Carolina BBQ.

Single order (10) 12.50  Platter (30) 24.95

BEVERAGES

Coffee or Decaf, Hot Tea, Hot Chocolate, Milk, Chocolate Milk, Iced Tea, Orange Juice, Apple Juice, Cranberry Juice, Tomato Juice, Clamato Cocktail, Pepsi, Diet Pepsi, 7up, Mountain Dew, Lemonade

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BURGERS

Served with your choice of side.

CLASSIC CHEESEBURGER $10.95
Our classic 6 oz. burger patty.

BIG SKY BURGER $13.95
½ lb. Chuck Brisket Burger*, served with all the deluxe fixings and topped with melted cheese and bacon.

ULTIMATE BACON BURGER $13.95
½ lb. Chuck Brisket Burger*, piled high with cottage bacon, melted smoked Gouda cheese, and bacon aioli on our Grains of Montana bun. Topped with lettuce, tomato, onion and pickle.

BRAISED PORK BELLY BURGER $13.95

SOUTHWESTERN BURGER $13.95
½ lb. Chuck Brisket Burger*, Redneck Prairie Fire Sausage, fresh sliced jalapeños, guacamole, melted queso cheese topped with lettuce, tomato, onion and pickle. Proudly served on our local Grains of Montana bun.

VEGGIE BURGER $12.95
This one is good! Spicy black bean veggie burger with deluxe fixings.

GOURMET GREENS

SMOKED SALMON SALAD $12.95
Cold Smoked Salmon, fresh salad mix, fresh berries, cherry tomatoes, red onions, tomato basil dressing, and garlic toast.

MONTANA SALAD $11.95
Grilled steak*, bleu cheese crumbles and bacon bits with a balsamic horseradish vinaigrette.

TACO SALAD $11.95
Seasoned taco meat, crisp lettuce, cheese & sour cream in a fresh tortilla shell.

CHICKEN CAESAR SALAD $11.95
Grilled chicken* on tender greens with Caesar dressing, shaved parmesan, and croutons.

CHICKEN CLUB SALAD $11.95
Romaine lettuce topped with grilled chicken*, bacon bits, mozzarella cheese and croutons.

MANDARIN CHICKEN SALAD $11.95
Mandarin oranges, strawberries, grilled or crispy chicken*, sugared walnuts on fresh greens with sesame dressing.

CHEF SALAD $11.95
Meats and cheeses on greens with tomato, cucumber and hard-boiled egg.

HOUSE-MADE SOUPS

DAILY SOUPS OR CHILI
Cup $3.95  Bowl $4.75
Add a Side Salad or a Cup of Soup for only $3.95

SIDE OPTIONS

CLASSIC FRIES
BEER BATTERED FRIES
CRINKLE CUT FRIES
FAMOUS MAC & CHEESE
SWEET POTATO TOTS
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**Sandwiches**

*Served with your choice of side.*

**Hog Heaven** $12.95

- BBQ pulled pork, our famous mac & cheese, and bacon bits all piled high on a bun!

**Club House** $11.95

- Turkey, ham, and bacon, lettuce, tomato and mayo layered between 3 slices of bread.

**Patty Melt** $11.95

- Served on dark rye and smothered in grilled onions and house sauce.

**Hawaiian Chicken Sandwich** $11.95

- Grilled chicken breast* topped with ham, pineapple, melted Swiss cheese and teriyaki sauce on a bun!

**Prime Rib Sandwich** $13.95

- Juicy Prime Rib* served on a hoagie roll with au jus.

  *Try it Philly Style! Add grilled onions and peppers, mushroom, and melted Swiss cheese for only 2.00 more!*

**Grilled Ham & Cheese** $8.95

- Clark & Lewie’s classic hot ham and cheese sandwich. Goes great with a bowl of our house-made soup!

**Reuben** $11.95

- Grilled corned beef sandwich with Swiss cheese, sauerkraut, and Russian dressing served on rye bread.

**Hot Roast Beef Sandwich** $10.95

- Savory roast beef* served open face with homemade mashed potatoes and gravy.

**Hot Roast Turkey Sandwich** $10.95

- Oven roasted turkey served with mashed potatoes and tasty turkey gravy and cranberries.

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**House-Made Soups**

**Daily Soups or Chili**

- Cup $3.95  Bowl $4.75

- Add a Side Salad or a Cup of Soup for only $3.95
**SOUTH OF THE BORDER**

All Mexican dinners are served with Mexican beans and rice.

<table>
<thead>
<tr>
<th>TACOS</th>
<th>13.95</th>
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<tbody>
<tr>
<td>Two beef* or chicken* tacos. (One Taco ala carte 4.25)</td>
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<thead>
<tr>
<th>FISH TACOS</th>
<th>15.95</th>
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<tbody>
<tr>
<td>Two hand breaded fish tacos topped with our own corn relish. (One Fish Taco ala carte 4.75)</td>
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<tr>
<th>CHIMICHANGA</th>
<th>15.75</th>
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<tr>
<td>Flour shell with seasoned beef* or chicken* deep fried and smothered in our homemade sauce.</td>
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<tr>
<th>ENCHILADA</th>
<th>15.75</th>
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<tr>
<td>So good! Beef* or chicken* rolled up in a flour tortilla and topped with our homemade sauce.</td>
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**GOOD STUFF**

Smaller Portions. Healthier Choices. 10.75

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<thead>
<tr>
<th>5 OZ CUBE STEAK</th>
<th>10.75</th>
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<tbody>
<tr>
<td>*Grilled with sautéed mushrooms and cheddar cheese. Served with cottage cheese and sliced strawberries.</td>
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<tr>
<th>GRILLED LEMON PEPPER CHICKEN BREAST</th>
<th>10.75</th>
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<tbody>
<tr>
<td>*Served with steamed broccoli and fresh black berries.</td>
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<thead>
<tr>
<th>6 OZ. STEAK</th>
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<tr>
<td>*Served with sautéed mushrooms, small house salad, and mandarin oranges.</td>
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<thead>
<tr>
<th>STEAMED LEMON PEPPER SEASONED COD</th>
<th>10.75</th>
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<tbody>
<tr>
<td>*Filet served with wild rice and sweetened pear slices.</td>
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**PASTA**

All pasta dinners are proudly made with local Pasta Montana pasta, served with your choice of dinner salad, Caesar salad, or soup. Most pasta dinners can be made without meat for a vegetarian meal.

<table>
<thead>
<tr>
<th>PRIME RIB STROGANOFF</th>
<th>16.95</th>
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<tbody>
<tr>
<td>Pasta Montana Penne Pasta, slow roasted prime rib*, fire roasted peppers and onions, mushrooms, in a creamy garlic brown sauce.</td>
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<thead>
<tr>
<th>CAJUN CHICKEN CARBONARA</th>
<th>16.95</th>
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<tbody>
<tr>
<td>Grilled chicken*, peppers, green onions, peas, cherry tomatoes, fire roasted peppers and onions, in a Cajun Alfredo sauce. Sub Shrimp $ 4.95</td>
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<tr>
<th>CHICKEN AND BROCCOLI FETTUCCINE ALFREDO</th>
<th>16.95</th>
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<tr>
<td>Grilled chicken tossed with fresh pasta and broccoli in our garlic Alfredo sauce.</td>
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Clark & Lewie’s Favorites
Served with your choice of side.

Cajun Chicken Wrap 10.95
Chicken tenders* rolled in a flour tortilla with lettuce, tomatoes and creamy Cajun ranch sauce.

Open Faced Steak Sandwich 14.95
8 oz Steak* served with grilled Texas toast and fries. (Add garlic shrimp. 6.00)

Chicken Fried Steak 13.95
Freshly breaded and browned. Served with mashed potatoes and brown or white country gravy.

Homemade Fish & Chips 12.95
Whitefish in our own beer batter. Lightly fried to a crispy finish. Served with beer battered fries.

Chicken Strips 10.75
Chicken tenders breaded and deep fried to a golden brown.

Signature Entrees
All dinner entrees are served with your choice of dinner salad, Caesar salad, or cup of soup and choice of potato.

Rib Eye Steak 24.95
14 oz. choice grade, and hand cut. Served with grilled onions and mushrooms.

BBQ Ribs
Topped with our homemade BBQ sauce. ½ rack 18.95 full rack 23.95

Walleye 21.95
10 oz. filet from the ice-cold waters of Canada. Breaded or steamed.

Breaded Shrimp Platter 18.95
4 large breaded shrimp served golden brown.

Hamburger Steak 16.95
½ lb. hamburger steak* served with grilled onions.

Prime Rib Friday Only!
Rubbed in our special blend of herbs and slow roasted on our big cooker.

10 oz. 26.95 14 oz. 29.95

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COCKTAILS

SIP ‘N DIP FISHBOWL
Order it alone or with friends...the Sip ‘n Dip Fishbowl is a 10-shot mixture of white rum, spiced rum, coconut rum, blue Curaçao, and blue maui. We top it off with assorted fruit juices in a really BIG fishbowl.

SID TIKI GOD
Sailor Jerry Rum, Orange juice, Sweet & Sour, Sparkling lemon lime, and Grenadine.

MARVELOUS MAI TAI
A 3-rum concoction with a citrus flair featuring Spiced Rum. Simply Marvelous!

BLUE HAWAIIAN
Spiced Rum, blue Curaçao, sweet & sour and pineapple juice.

PURPLE RAIN
Vodka, blue Curaçao, cranberry juice, pineapple juice and a splash of grenadine.

SWAMP WATER
Tequila, midori, apple schnapps, sweet and sour, 7-up and blue Curaçao.

WINES

WILLAMETTE VALLEY RIESLING Oregon
A delicious semi-sweet wine...crisp, fruity flavors!

SALT OF THE EARTH Madera (CA)
A lovely balance of sweet. Hints of vanilla wafers and creamy orange sherbert.

MATUA SAUVIGNON BLANC Marlborough (NZ)
Crisp, nicely balanced fullness, lingering finish.

FIRESTEED PINOT GRIS Oregon
Expressively aromatic, the wine’s floral and tropical fruit aromas precede flavors of Mandarin orange and Honeydew melon.

RODNEY STRONG SONOMA CHARDONNAY Sonoma CA
Crisp, and nicely balanced, pear and pineapple with spice and refreshing acidity will have you coming back for another glass.

HAHN MONTEREY PINOT NOIR Central Coast CA
Comes out of the gate with flavors of fresh mixed berries and dark cherries leading to hints of lavender, violets and a touch of cassis.

FAT MONK MERLOT Paso Robles CA
The combination of these three varietals ensure a big, fat full bodied wine. 86% Merlot 8% Cabernet, and 6% Tempranillo.

MENAGE TROIS Central Coast CA
The fruit follows through to the palate with dark berry jam flavors and a touch of cedar spice.

WATERBROOK CABERNET SAUVIGNON Columbia Valley, WA
Bold and rich. The palate continues with deep blackberry jam, huckleberry and black currant.
DRAFT BEER

MOUNTAIN MAN
JEREMIAH JOHNSON
BELTIAN WHITE
MILLER LITE
COORS LIGHT
SAM ADAMS SEASONAL

COPPER JOHN SCOTCH ALE
MIGHTY MO
DAM FOG
BUD LIGHT
MOOSE DROOL

BEER BOTTLED

MILLER GENUINE DRAFT
MILLER LITE
COLD SMOKE (Cans)
COORS
COORS LIGHT
CORONA
HEINIKEN
KOKANEE
GUINNESS
WHITE CLAW
BUD LIGHT (Cans)
STELLA

O’DOULS
SMIRNOFF ICE
MIKES HARD CRANBERRY
BUDWEISER
BUD LIGHT
BUD LIGHT LIME
MICHELOB ULTRA
RAINIER
BON & VIV
PABST BLUE RIBBON (Cans)
ANGRY ORCHARD (Gluten Free)
APPETIZERS

**STEAK BITES** **13.95**
Beef tenderloin tips marinated in a bourbon glaze, lightly breaded and flash fried. Served with a Tabasco aioli.

**BLACK AND BLEU STEAK BITES** **13.95**
Grilled beef tenderloin tips marinated in a bourbon glaze, topped with melted bleu cheese crumbles, bacon bits, balsamic glaze, and warm bread bites.

**HOT CHICKEN OR CRAB DIP** **13.95**
Your choice of chicken or crab baked in a cheesy cream sauce. Served with warm locally made bread for dipping.

**BUCKET OF STEAMED CLAMS** **13.95**
In butter sauce.

**SHRIMP COCKTAIL** **9.95**
Chilled shrimp with cocktail sauce.

**WONTON CHICKEN TACOS** **13.25**
Lightly Asian seasoned chicken in wonton shells topped with corn relish.

**NACHOS DELUXE** *Full order 13.95 ½ order 10.95*
Tortilla chips covered in seasoned beef, cheese, tomatoes, olives, onions, and jalapeño peppers.

**POUTINE** **8.95**
French fries and cheese curds topped with gravy.

**BONELESS OR BONE-IN WINGS!**
Choose from our award-winning house-made sauces!
Plain, Jack Daniels BBQ, Chipotle BBQ, Raspberry Chipotle BBQ, Honey BBQ, Buffalo, Garlic Parmesan, Cajun, Honey Citrus, Sweet & Spicy BBQ or Zesty Carolina BBQ.

| Single order (10) | 12.50 | Platter (30) | 24.95 |

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DESSERTS

SIZZLING APPLE CRISP  5.95
Sizzling apples topped with ice cream, caramel and crumbles.

DEEP FRIED CHEESECAKE  5.95
Fluffy cheesecake wrapped in a flour tortilla and deep fried. Topped with caramel, ice cream and fresh berries.

CHOCOLATE CREAM PIE  5.95
Chocolate pudding and whipped topping on a homemade crust.

LEMON MERINGUE PIE  5.95
A sweet and tart treat with whipped topping.

WHIPPED CHEESECAKE MARTINI  5.95
Graham cracker layered whipped cheesecake, chocolate syrup, with your choice of strawberry or blueberry topped with whipped cream.

MERMAID BRUNCH
First and third Sunday of every month in the Sip -N- Dip Lounge.
Enjoy a traditional all you can eat brunch, our blue mermossas and watch the mermaids swim!

Family Friendly

SIP ’N DIP