



# the dinner menu

to start

**charcuterie and cheese board - \$34**

artisan meats and cheeses, house-made berry jam, mustard, pickled vegetables and artisan crackers

\*GF Options

**olives, almonds & feta - \$16**

assorted olives, marcona almonds, whipped tomato and basil feta and toasted baguette

\*GF Option

**roasted mushrooms & garlic butter board - \$14**

local mushrooms, chives, roasted garlic, kostarina olive oil, sea salt with warm ciabatta

\*GF Option

**clams & chorizo - \$26**

lemon-sea salt lager manilla clams, olive branch chorizo, saffron, lime, toasted bread

**roasted red bruschetta - \$16**

house roasted red peppers, roma tomatoes, red onion, whipped herb goat cheese

\*GF Option

**pork morsures - \$16**

pan seared pork bites, fig apple mostarda, scallions, maple gastrique

\*GF

## salads

**the salad on 5th - \$12**

fresh greens, house made croutons, white balsamic pickled shallots, cucumbers, gorgonzola and prosecco vinaigrette

\*GF, Vegetarian

**balsamic bacon & greens salad - \$14**

peppered & balsamic glazed bacon, cherry tomatoes, gorgonzola, walnuts, balsamic

\*GF

**fennel apple & cranberry salad - \$12**

shaved fennel, granny smith apple, dried cranberries, arugula, sunflower seeds and lemon vinaigrette

\*GF



# The dinner menu

## entrees

### **new york strip & chimichurri - \$50**

grilled 12oz ny strip steak, chimichurri, roasted corn puree, red potatoes  
\*GF

### **ribeye - \$58**

grilled 14oz ribeye, heirloom carrots, whipped roasted garlic potatoes,  
red wine shallot reduction  
\*GF

### **penne alla saltimbocca - \$42**

pitman farms chicken breast, garden city mushrooms, crispy prosciutto di parma,  
fresh sage, locatelli pecorino romano, white wine creme

### **sea bass & spring risotto - \$50**

pan seared sea bass, local pea & asparagus risotto, roasted asparagus, montana fresh  
microgreen salad, lemon champagne emulsion  
\*GF

### **duck & cherry gastrique - \$46**

pan seared duck breast, cherry gastrique, duck fat roasted fingerling potatoes, and roasted  
heirloom carrots  
\*GF

### **vegetable pho - \$38**

house vegetable broth, rice noodles, onions, carrots, bok choy, radish, mushrooms  
\*vegan & GF

### **add a side salad with entree purchase**

check out the descriptions on first page

the salad on 5th - \$7

fennel apple cranberry salad - \$7

balsamic bacon & greens - \$8

**please ask the server to see a dessert menu**

\*Can be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

214 5th Street South - Great Falls, MT 59405 - 406-761-9463