

Quinn's Tavern Dinner Menu

APPETIZERS

MAPLE WOOD SMOKED TROUT Served with Red Onions, Capers, Cream Cheese and Crackers Two Trout Filets 18	12	SHRIMP COCKTAIL Served Chilled with Cocktail Sauce and Lemon	14
MOZZARELLA CHEESE STICKS Served with Marinara Sauce	9	GARLIC PAN-FRIED PRAWNS Lightly Breaded and Sautéed Served with Cocktail Sauce and Lemon	15
FAT TIRE BEER-BATTERED CALAMARI White Calamari Steaks Fried Golden Served with a Sweet Chile Sauce	12	BABY STEAMED CLAMS OR MUSSELS Simmered in a Blend of Cold Smoke Scotch Ale, Stone Ground Mustard, Shallots and Thyme Finished with Scallions and Butter Served with Grilled Italian Crostini	13
QUINN'S SAMPLER PLATE Mozzarella Cheese Sticks, Battered Chicken Wings and Onion Rings Served with Marinara and Buffalo Sauce	16	GOLDEN BATTERED CHICKEN WINGS Tossed with Caesar Dressing and Parmesan, Bourbon Barbecue, or Buffalo Sauce	12

TAVERN FAVORITES

PRIME RIB Slow Roasted for 8 Hours to Ensure Tenderness and Served with Garlic Mashers and Asparagus	8-10OZ 25	12-14OZ 31	16-18OZ 37
NORTHWEST ANGUS RIBEYE 14oz Ribeye Served with Garlic Mashers and Charred Broccolini			32
CHICKEN LINGUINI Chicken Breast Strips, Creamy Alfredo Sauce, Roma Tomatoes and Fresh Parmesan			19
FISH & CHIPS Fat Tire Beer-Battered or Grilled Blackened Cod Served with Fries and Fresh Apple Slaw			16
CHOICE SIRLOIN CHICKEN-FRIED STEAK Hand-Cut, Cubed and Breaded In-House and Served in a Brown Gravy Stock with Garlic Mashers and Sautéed Broccolini			20
WILD GAME MEATLOAF Buffalo, Elk and Ground Beef with Garlic Mashers, a Rich Brown Gravy Stock and Sautéed Broccolini			20
CHICKEN STRIPS & FRIES			10

MONTANA BIG SKY BURGERS

Served on an Olive Oil Ciabatta Bun and with Your Choice of Cup of Soup, Salad, Fries, Fresh Apple Slaw or Potato Salad

CHEESEBURGER With Bacon 14 With Mushrooms and Swiss 14	13
BUFFALO BURGER With Cheese 17 With Bacon and Cheese 18	16
THE STICKY GOAT Tomato Fig Jam, Bacon, Caramelized Onions, Chevre and Jalapeños	15
THE FARM BURGER Fried Egg, Barbecue Bourbon Sauce, Bacon, Onion Ring, Jalapeños and Pepper Jack Cheese	15
COWBOY COFFEE RUB Coffee Rubbed Burger, Sharp Cheddar, Bacon, Barbecue Bourbon and Caramelized Onion	15
BLOODY MARY BURGER Artichoke Hearts, Pickled Asparagus, Pickles, Bacon, Cocktail Shrimp and House-Made Bloody Mary Sauce	15
BEYOND BURGER Vegetarian Plant-Based Patty Served on an Olive Oil Ciabatta Bun with Caramelized Onions, Fresh Apple Slaw and Lettuce With Cheese 14	13

SALADS

BLACKENED MEDALLIONS & SPINACH SALAD Served with Fried Garlic and Shallots, Blue Cheese, Raspberry Puree and a Port Balsamic Dressing	24
GRILLED CHICKEN SALAD Apple-Wood Smoked Bacon, Grilled Chicken, Egg, Cheddar Cheese, Tomatoes, Red Onion and Sprouts Served on a Bed of Fresh House Greens	13
BEET SALAD Spinach, Sliced Beets, Candied Walnuts, Chevre, Bacon, Apples and Grapes Tossed in an Orange Vinaigrette	14

For split plates, our kitchen will divide your dinner. A 5 dollar split plate fee will be applied. We are unable to provide separate checks for parties of 8 or more; an 18% service fee will be added to your party's check to be shared by the team that served you.
(*Consumption of any raw or undercooked animal products can be hazardous to your health.)