

# Quinn's Tavern Dinner Menu

## APPETIZERS

MAPLE WOOD SMOKED TROUT Tomato Caper Tapenade, Whipped Sweet Onion and Dill Cream Cheese, Lemon, Crackers Two Trout Filets 19	13	GARLIC PAN-FRIED PRAWNS Cocktail Sauce, Citrus Coulis	15
MOZZARELLA CHEESE STICKS Marinara Sauce	9	STEAMED CLAMS OR MUSSELS Cold Smoke Scotch Ale, Stone Ground Mustard, Shallots, Thyme, Scallions, Butter, Grilled Italian Crostini	14
FAT TIRE BEER-BATTERED CALAMARI Sweet Chile Sauce	12	GOLDEN BATTERED CHICKEN WINGS Caesar Dressing and Parmesan, Bourbon Barbecue, or Buffalo Sauce	12
QUINN'S SAMPLER PLATE Mozzarella Cheese Sticks, Battered Chicken Wings, Onion Rings, Marinara Sauce, Buffalo Sauce	16		

## TAVERN FAVORITES

PRIME RIB Slow Roasted for 8 Hours to Ensure Tenderness. Garlic Mashed Potatoes, Asparagus	8-10OZ 26	12-14OZ 32	16-18OZ 38
NORTHWEST ANGUS RIBEYE 14oz Ribeye, Garlic Mashed Potatoes, Charred Broccolini			35
CHICKEN LINGUINI Chicken Breast Strips, Creamy Alfredo Sauce, Roma Tomatoes, Fresh Parmesan			19
FISH & CHIPS Fat Tire Beer-Battered or Grilled Blackened Cod, Fries, Fresh Apple Slaw			16
CHOICE SIRLOIN CHICKEN-FRIED STEAK Hand-Cut, Cubed and Breaded In-House, Rich Brown Gravy, Garlic Mashed Potatoes, Sautéed Broccolini			22
WILD GAME MEATLOAF Buffalo, Elk, Ground Beef, Garlic Mashed Potatoes, Rich Brown Gravy, Sautéed Broccolini			22
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, Jalapeños		15
THE FARM BURGER Fried Egg, Barbecue Bourbon Sauce, Bacon, Onion Ring, Jalapeños, Pepper Jack Cheese		15
COWBOY COFFEE RUB Coffee Rubbed Burger, Sharp Cheddar, Bacon, Barbecue Bourbon, Caramelized Onion		15
BEYOND BURGER Vegetarian Plant-Based Patty, Olive Oil Ciabatta Bun, Caramelized Onions, Fresh Apple Slaw, Lettuce With Cheese 16		15

## SALADS

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

For split plates, our kitchen will divide your dinner. An 8 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.)