

WELCOME

Starters

NW Montana Onion Soup	Caramelized onions, beef stock, swiss cheese crostini Cup 4.50 Bowl 8.95
Elk Chili	Kidney & Pinto Beans, tomato, garlic, onion, & queso on top Cup 6.50 Bowl 11.95
Phyllo Triangles	4 pillows of spinach, goat cheese, cream cheese, walnuts, baked, served with cucumber curry sauce 7.95
Tucker's Wok Fired Squid	Garlic, ginger, sesame oil, soy, rice wine & chilies 9.75
Crab Cake	With roasted pepper mayonnaise each 10.95
Smoked Duck Quesadilla	Slices of duck breast, roasted chilies, peppers, sundried tomato and cheeses, nestled in grilled flour tortillas 11.75
Vietnamese Spiders	Tempura style fritters, diced shrimp, sweet potato, green onion, egg whites and a red chili dipping sauce 9.95

Salads

Sandy's Caesar Salad	Tender butter lettuce with a mock Caesar dressing, dusted with Reggiano (add anchovy, 1.50) 6.75
Spring Greens Salad	A delightful mix of greens, with dried cherry vinaigrette, and a sprinkle of Maytag Blue cheese 6.50
Butter Lettuce Ranch Salad	Feta-Ranch dressing with bacon lardons 6.95

Entrees

10 oz James T. Burger	Broiled Montana Natural Beef, mounded with melted queso, on an artisan bun, pico de gallo, dill pickle, and house fries. 11.25
10 oz Bandito Slayer Burger	Gorgonzola/hazelnut crust, caramelized onions, & house cured pepper bacon, on an artisan bun, fries & pickle. 14.95
Matthew's Pollo Enchilada	Seasoned chicken layered with black beans, queso, mole sauce, corn tortillas, a touch of pico, served with rice. 15.95
Big Mountain Wok Fired Vegetables & Noodles	Napa cabbage, sweet bell peppers, carrots, sugar snaps, fresh ginger, over buckwheat soba noodles and miso glaze. 15.95
Shrimp Pad Thai	Rice noodles, sprouts, peanuts, garlic, egg, green onion, diced shrimp, soy broth, & cilantro. (spicy by request) 18.75
Taiphooon Noodles	Buckwheat soba noodles, sugar snaps, red bell pepper, carrots, fresh ginger, 5-spice pulled pork, in hoisin sauce. 17.50
Cashew Chicken	Wok fired chicken pieces, sugar snaps, bean sprouts, onion, cashews, buckwheat soba noodles & ginger broth. 17.95
Bay Scallop Carbonara	Classic combination of tasso, leeks, cream, white wine, and linguini, dusted with reggiano. 17.75
Smoked Chicken Penne	Artichoke hearts, diced chicken, sundried tomato, garlic, onion, mushrooms, cream, stock, wine, asiago & myzithra cheeses. 17.95
Bison Meatloaf	Mixed with bacon and a center of Chorizo, topped with roasted red pepper catsup, served with sinful mashers. 16.95
Pulled Pork Mole	Pulled smoked pork shoulder atop rice, black beans, a zesty red Mole sauce, and flour tortillas. 16.95
BBQ Baby Back Ribs	It doesn't get any better! A side of baby backs served with Steve's sauce and house fries. 24.75
6 oz Petite Filet	With herbed gorgonzola & roasted hazelnut crust, and sinful mashers. 27.95

Side Orders

House Fries	<i>Seasoned with Gremolata</i>	4.95
Sinful Mashed Potatoes	<i>Yukon Golds finished with roasted onions, lots of cream stock, and butter</i>	6.25
Anchovy		1.50
Homemade Feta-Ranch Dressing		2.00

*Substitutions for ingredients may be an extra charge.
Starters, Sides and Salads may only be purchased at their menu price.
Thank you*

*Coffee, Hot Tea, Iced Tea, Sweet Tea, Espresso, Soft Drinks, Perrier, Pellegrino,
Lemonade, Arnold Palmer Tea, Apple Juice, Cranberry Juice.
1.75 – 5.50*

Well Drinks \$6-8 Top Shelf/Call/Specialty \$8-14

KellyWine by the Glass

Whites

Jackson Estate Chardonnay	9.
Sagemore Chardonnay	9.
Firestone Estate Chardonnay	10.
Hedges CMS White Blend	8.
Cougar Crest Viognier	8.
Lange Oregon Pinot Gris	8.50
Riesling	7.
Spanish Rose	7.
Whitehall Lane Sauvignon Blanc	10.
White Zinfandel	6.

Reds

Chinook Yakima Valley Red	10.
Parcel 41 Merlot	9.
Mandolin Pinot Noir	8.
Pencarrow Pinot Noir	9.50
Deloach Red Zinfandel	6.
L'Ecole 41 Syrah	11.
Twenty Bench Cabernet	11.
L'Ecole 41 Perigee	16.
Pillar Box Shiraz Blend	7.

On Tap (16 oz)

Great Falls Select 5.50 Hopzone IPA 5.50 Guinness 5.50

Bottled Beer

Pilsner Urquel	3.50	Kokanee	2.75	Clausthaler NA	3.50
Corona	3.50	Bud Light	2.75	Taddy Porter	5.50
Fat Tire	3.25	Alaska Amber	3.25	Budweiser	2.75

McGarry's is a non-smoking facility, both inside and on our patio.

Visa, MasterCard, American Express, Discover gladly accepted.

*Please advise your server of dietary restrictions. We will gladly help any way we can.
Parties of 6 or more, or separate checks for any size party, gratuity may be added.*

OUR BURGERS ARE COOKED TO HEALTH DEPT. STANDARDS OF "MED-WELL".

Thank you for spending some time with us.

5/5/10