



TAKE OUT MENU

APPETIZERS

Tootsie Rolls \$12

Double Stuffed Shrimp, Cream Cheese and Chive Wontons

Winter Bruschetta \$12

Marinated Sun-dried Tomatoes and Balsamic Shallot Mushrooms on a Toasted Baguette with Infused Oils, Balsamic Reduction and Goat Cheese

Fried Calamari \$12

Rings and Tentacles with a Red Pepper Lime Remoulade

Roasted Beet Salad \$12

Beet Salad with Seasoned Goat Cheese, drizzled with Apple Cider Honey Gastrique and Infused Oils

SOUP AND SALAD

Francois' Baked French Onion Soup \$8

Caesar Salad \$8

SMALL PLATES

Two Chop Lamb Rack \$14

Fresh Fig and Cashew Compote

Petite Filet Mignon \$16

Shoestring Potatoes and Infused Oils and Reductions

Petite Salmon \$16

Shoestring Potatoes and Infused Oils and Reductions

Baked Halibut and Chips \$18

Fresh Marinated Heirloom Tomatoes and House Chips

ENTREES

Pheasant Cordon Bleu \$38

Stuffed with Ham and Swiss Cheese and served over Smashed Fingerlings with Wild Mushroom Bourguignon

Shrimp Scampi Pasta \$30

Sautéed Shrimp in Garlic, White Wine, Capers, Lemon and Butter over Cavatappi Pasta

Fresh Ora King Salmon \$34

Grilled Premium King Salmon with Wild Mushroom Risotto

Veggie Primavera Pasta \$22

Seasonal Fresh Vegetables in a Light Garlic and White Wine Sauce over Cavatappi Pasta

Filet Mignon \$34

Six Ounce Grilled Filet Mignon served with Roasted Fingerlings and Fresh Vegetable of the Day

New York Steak \$38

Fourteen Ounce Grilled Center Cut New York served with Roasted Fingerlings and Fresh Vegetable of the Day

Medallions of Filet Mignon a la Bourguignonne \$28

Medallions of Filet Mignon with a Burgundy Wine Sauce with Mushrooms

Red Bird Chicken Breast \$28

Oven Roasted Organic Chicken Breast over Wild Mushroom Risotto

HOME MADE DESSERTS

Chocolate Mousse \$8

Cheese Cake with Cherry Compote \$8

TRADITIONS AT THE BIGFORK INN — (406) 837-6680

AVAILABLE FOR PICK UP

WEDNESDAY THROUGH SATURDAY — 5PM TO 8PM