

DINNER



MENU

APPETIZERS

Tootsie Rolls \$12

Double Stuffed Shrimp, Cream Cheese and Chive Wontons

Summer Bruschetta \$12

Fresh Baby Heirloom Tomatoes, Fresh Basil and Chopped Garlic on a
Toasted Baguette with Infused Oils, Balsamic Reduction and Goat Cheese

Fried Calamari \$12

Rings and Tentacles with a Red Pepper Lime Remoulade

Golden and Red Beets with Goat Cheese \$12

Roasted Golden and Red Beets with Seasoned Goat Cheese
served with Beet Puree and Apple Gastrique

Traditions' Classic Shrimp Cocktail \$14

SOUP AND SALAD

Francois' Baked French Onion Soup \$8

Tomato Ricotta Salad \$10

Drizzled with Basil Oil and Rice Wine Vinegar

Caesar Salad \$8

House Salad \$6

Choice of Ranch, Blue Cheese, Balsamic or Huckleberry Vinaigrette

Large House Salad \$10

Large Caesar Salad \$14

Add the following to your salad:

Chicken \$6 Shrimp \$8 Medallions of Filet \$8 Salmon \$8

ENTREES

Red Bird Chicken Breast \$28

Grilled Organic Chicken Breast served over Wild Mushroom Risotto

Shrimp Scampi Pasta \$30

Sautéed Shrimp in Garlic, White Wine, Capers, Heirloom Tomatoes
Lemon and Butter over Liguini

Fresh Ora King Salmon and Andouille Sausage \$38

Grilled Premium King Salmon and Andouille Sausage with Three Onion Salad
and Sweet Red Wine Vinaigrette

East Coast Scallops \$32

Three Pan Seared Scallops with Wild Mushroom Ragout served over Wild
Mushroom Risotto and Drizzled with Balsamic Reduction

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 with Drizzled Port Wine Reduction and serve
with Roasted Fingerlings and Fresh Vegetable of the Day

New York Steak Frites \$34

Twelve Ounce Grilled Center Cut New York served with Shoestring
French Fries and Fresh Heirloom Tomato Relish

Medallions of Filet Mignon a la Bourguignonne \$28

Medallions of Filet Mignon with a Burgundy Wine Sauce with Mushrooms

Duck Two Ways a L'Orange \$28

Seared Duck Breast Medium Rare and Duck Leg Confit served with Smashed
Fingerlings, Wilted Spinach and Roasted Red Onion

Rack of Lamb \$38

Roasted Rack of Lamb served with Cashew and Fig Compote, Drizzled with
Cashew Crema and topped with Potato Crisps

HOME MADE DESSERTS

Huckleberry Crème Brulee \$6

Cheese Cake with Cherry Compote \$6

Chocolate Mousse \$6

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

AVAILABLE FOR PICK UP

WEDNESDAY THROUGH SUNDAY — 5PM TO 9PM