

EST. 1979

THE BUFFALO

WHITEFISH, MONTANA

APPETIZERS, STARTER SALADS & SOUP

CALAMARI*

THICK CUT CALAMARI, ORGANIC CORNMEAL BREADING.
WITH SAMBAL AIOLI.....\$12

THE BUFFALO'S WINGS*

HOUSE BUFFALO SAUCE OR SWEET BBQ WITH BLUE
CHEESE OR RANCH.....\$12

PARMESAN FRIES

BEER BATTERED FRIES, SHAVED PARMESAN, GARLIC
INFUSED OLIVE OIL.....\$8

LOADED NACHOS

FRESH MADE TORTILLA CHIPS, HOUSE QUESO,
ROASTED CORN SALSA, BLACK BEANS, &
A CILANTRO-LIME CREMA.....\$11
ADD PORK VERDE, CHICKEN, OR BEEF.....+\$4

HOUSE MADE TORTILLA CHIPS

WITH OUR ORIGINAL HOUSE SALSA.....\$5
ADD HOUSE QUESO DIP.....+\$3

STARTER SALADS

GARDEN SALAD

LOCAL SPRING GREENS, FRESH VEGGIES, CRIMINI
MUSHROOMS, TOMATOES CHOICE OF DRESSING.....\$5

TOSSED CAESAR SALAD

ROMAINE, FRESH PARMESAN, HOUSE CROUTONS,
LEMON.....\$5

HOUSE SPINACH SALAD

ORGANIC STRAWBERRY, CANDIED PECANS, GOAT
CHEESE, CREAMY VINAIGRETTE.....\$6

HOUSE DRESSING CHOICES:

RANCH, BLUE CHEESE, 1000 ISLAND, BALSAMIC VINAIGRETTE,
CREAMY VINAIGRETTE, SECRET PURPLE DRESSING

NIGHTLY MADE SCRATCH SOUP

CUP.....\$3.50

BOWL.....\$5

HOUSE BURGERS

1/3 LB OF FRESH GROUND BEEF, HAND PRESSED ON A "CERES BAKERY" BUN
CHOICE OF FRIES, COLESLAW, ROASTED CARROTS, OR WHIPPED POTATOES.
SUB PARMESAN FRIES.....+\$2
SUBSTITUTE GARDEN OR CAESAR SALAD.....+\$3

JACK'S BURGER OF THE WEEK*

CHANGES WEEKLY. ALWAYS DELICIOUS.....\$13

ROYALE WITH CHEESE*

1000 ISLAND, AMERICAN CHEESE, LETTUCE,
ONION, TOMATO.....\$11

GOOD MEDICINE*

BACON, CARAMELIZED ONIONS, SMOKEY CHEDDAR
HOUSE BBQ SAUCE.....\$13

SNOW GHOST*

CRISPY ONION STRINGS, BLUE CHEESE, CHIPOTLE RANCH.....\$12

HOT DATE*

GRILLED DATES, BACON, BLUE CHEESE, SAMBAL AIOLI.....\$13

HELLFIRE*

JALAPEÑOS, PEPPER JACK CHEESE, CHIPOTLE RANCH.....\$12

SOURDOUGH PATTY MELT

CARAMELIZED ONIONS, SWISS CHEESE,
1000 ISLAND,GRILLED SOURDOUGH.....\$12

SLING SHOT*

SWISS CHEESE, CRIMINI MUSHROOMS.....\$12

'MERICA BURGER*

FRESH GROUND HAMBURGER, AMERICAN CHEESE.....\$10
ADD BACON.....+\$2

THE TREE LINE VEGGIE BURGER

GARDEN BURGER, MUSHROOMS, FETA CHEESE, SAMBAL AIOLI.....\$12

MILK SHAKES & FLOATS

PROUDLY MADE USING SWEET PEAKS ICE CREAM

SEASONAL SPECIALTY (ASK SERVER FOR DETAILS).....\$7

VANILLA SHAKE.....\$5

CHOCOLATE SHAKE.....\$5

BLUEBERRY SHAKE.....\$6

STRAWBERRY SHAKE.....\$6

OREO SHAKE.....\$7

BANANA SHAKE.....\$6

PEANUT BUTTER SHAKE.....\$6

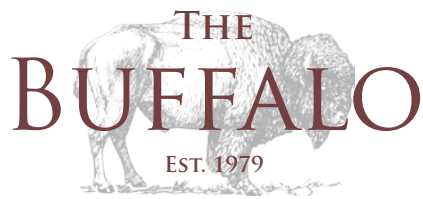
COMBO 2 FLAVORS.....+\$.75

BANANA FOSTERS SHAKE (CAMEL, BANANA, GRAHAM CRACKERS).....\$7

ORANGE CREAMSICLE FLOAT (ORANGE SODA & VANILLA).....\$5

- DINNER SERVICE IS AVAILABLE FROM 5PM-9PM. CLOSED SUNDAY & MONDAY NIGHT. -

(*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR SHELLFISH MAY INCREASE RISK OF FOOD BORNE ILLNESS



CASUAL FAVORITES

WILD PRAWN TACOS*

THAI-CHILI GLAZED WILD PRAWNS, PINEAPPLE SALSA, CABBAGE, SAMBAL AIOLI
CHOICE OF CORN OR FLOUR TORTILLA
SERVED WITH A SIDE OF COLESLAW, FRIES, MASHED POTATOES OR CARROTS.....\$15

CRISPY FISH TACOS*

HOUSE BEER BATTERED WILD ALASKAN COD, ROASTED POBLANO SALSA, CABBAGE, CILANTRO-LIME CREMA, ON CORN TORTILLAS
SERVED WITH A SIDE OF COLESLAW, FRIES, MASHED POTATOES OR CARROTS.....\$15

THE GREEK GYRO*

LAMB/BEEF GYRO, TZATSIKI DRESSING, FETA CHEESE, LETTUCE, TOMATO, GRILLED PITA
CHOICE OF FRIES, COLESLAW, ROASTED CARROTS OR WHIPPED POTATOES.....\$13

CHICKEN AVOCADO SANDWICH

GRILLED CHICKEN BREAST, AVOCADO, SPRING GREENS, TOMATO, LEMON PEPPER AIOLI, ON A LOCAL ROLL
CHOICE OF FRIES, COLESLAW, ROASTED CARROTS OR WHIPPED POTATOES.....\$13

BUFFALO CHICKEN SANDWICH*

CRISPY CHICKEN TENDERS TOSSED IN OUR BUFFALO WING SAUCE, WITH HOUSE BLUE CHEESE DRESSING, SHREDDED LETTUCE & TOMATO ON A LOCAL BUN
CHOICE OF FRIES, COLESLAW, ROASTED CARROTS OR WHIPPED POTATOES.....\$12

DINNER SALADS

MARKET SPINACH SALAD*

GRILLED CHICKEN, STRAWBERRIES, CANDIED PECANS, GOAT CHEESE, CREAMY VINAIGRETTE.....\$14

THE HOT VEGGIE SALAD

GRILLED VEGETABLES ON A BED OF SPINACH, SUNFLOWER SEEDS, CHEESE & OUR "SECRET PURPLE" CABBAGE DRESSING.....\$10
ADD GRILLED CHICKEN.....+\$4
ADD 4 OZ WILD ALASKAN SALMON.....+\$9

BLACKENED SALMON CAESAR*

FOUR-OUNCE GRILLED SALMON FILET, ROMAINE, HOUSE CROUTONS, FRESH PARMESAN, LEMON.....\$15

GRILLED STEAK SALAD*

6 OZ SLICED NEW YORK STEAK, BELL PEPPERS, BLUE CHEESE CRUMBLES, CRISPY ONION STRINGS, CREAMY VINAIGRETTE.....\$16

DINNER ENTRÉES

"THE FISH" & CHIPS

WILD ALASKAN COD HAND DIPPED IN A HOUSE BEER BATTER
SERVED OVER FRIES WITH COLESLAW & TARTAR.....\$16

MONTANA ELK ENCHILADAS

MISSION MOUNTAIN ELK, FRESH FLOUR TORTILLAS, ONIONS, MOZZARELLA, ROASTED CORN SALSA, RED ENCHILADA SAUCE & SOUR CREAM.....\$17

BISON MEATLOAF*

BLACK CHERRY GLAZE, ROASTED CARROTS & WHIPPED POTATOES.....\$18

WILD ALASKAN SALMON

SIX-OUNCE FILET, PAN SEARED WITH LEMON BUTTER. ROASTED CARROTS & WHIPPED POTATOES.....\$18

CLASSIC BEEF STROGANOFF*

CUBED NY STEAK, CRIMINI MUSHROOMS, SHALLOTS, EGG NOODLES, WHITE WINE CREAM SAUCE.....\$16

PARMESAN CRUSTED CHICKEN BREAST

LEMON-PEPPER AIOLI, SPRING GREENS, ROASTED CARROTS & WHIPPED POTATOES.....\$16

TUTIE'S MAC 'N CHEESE*

GRANDMA MAETZOLD'S ORIGINAL MAC 'N CHEESE COOKED TO ORDER WITH LOCALLY MADE LIL' SMOKIES.....\$13

PORK VERDE ENCHILADAS

ROASTED PABLANO CHILI VERDE, SIMMERED PORK SHOULDER, FRESH FLOUR TORTILLAS, MOZZARELLA, SOUR CREAM, BLACK BEANS.....\$13

BEVERAGES

PEPSI, DIET PEPSI, 7UP, ORANGE, DR. PEPPER.....\$2

LEMONADE.....\$2

FRESH BREWED ICED TEA.....\$2

LOCALLY ROASTED COFFEE TRADERS DRIP COFFEE.....\$2

HOT CHOCOLATE WITH WHIPPED CREAM.....\$2

HOT TEA SELECTION.....\$2

JUICE (ORANGE, APPLE, CRANBERRY, GRAPEFRUIT).....\$2 / \$3

10 MONTANA CRAFT BEERS ON DRAFT!

ASK YOUR SERVER FOR A FULL LIST OF WHAT'S ON TAP.

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