

The background is a dark, mottled brown and black texture, possibly representing stone or a similar material. On the left side, there is a vertical strip of lighter, golden-brown material with a circular, concentric pattern, resembling a cross-section of wood or a decorative element. The text is centered in the lower half of the page.

**The Onyx Bar
and Grill**



Snacks And Starters

Montana Nachos

Bison chili, cheddar cheese, sour cream, diced red onions and tomatoes...\$9

Jumbo Shrimp Cocktail

Bloody Mary cocktail sauce...\$10

Crab and Artichoke Heart Dip

Served with crackers...\$8

Spicy Bar Nuts

Mix of roasted pecans, almonds and walnuts...\$5

Stuffed Baby Bella Mushrooms

Sun dried tomatoes and feta cheese...\$6

Assorted Artisan Cheese Plate

With crackers and garnishes...\$12

Pork Rilette

Crusty bread and pickled apricots...\$8

Other Stuff

Soup of the Day

We make it fresh daily. Cup...\$2 Bowl...\$5

Bison Chili

Bison Chili is served with cornbread croutons. Cup...\$3 Bowl...\$6

Kids Menu

Served with fresh carrots, french fries and beverage...\$6

Macaroni and Cheese

Mini Corn Dogs

Grilled Cheese

Hamburger

House desserts-check with your server for our selection

Build Your Own Personal Flat-bread Pizza

All pizzas are served with side house salad or cup of soup...\$10

Sauces (Pick One)

Tomato Sauce, Roasted Garlic Ranch, Pesto Sauce,
Roasted Red Pepper or Alfredo sauce

Cheese (Pick One)

Italian Blend, Fresh Mozzarella, Goat Cheese, Parmesan, Maytag Blue Cheese or Brie

Meats (Pick One)

Pepperoni, Italian Sausage, Chicken, Bacon, Shrimp or Smoked Fish

Vegetables (Pick Two)

Caramelized Onions, Olives, Mushrooms, Sun Dried Tomatoes, Roasted Red Peppers,
Spinach, Roasted Garlic, Artichoke Hearts, Green Bell Pepper, Red Onion,
Asparagus or Pepperoncini

•••Chicago Deep Dish Personal Pan Pizza•••

Chef's Hometown Recipe---Loaded with layers of tomato sauce, Italian blend
cheeses, Italian sausage, red onions, green bell peppers and mushrooms...\$11

Salads

Forager's Salad

Mixed greens, dried cherries, blue cheese, green apple, spicy nuts,
Huckleberry vinaigrette with grilled chicken...\$9

Cowboy Salad

Mixed greens, goat cheese, roasted tomatoes, cornbread croutons,
hard boiled eggs, creamy balsamic rosemary dressing
with grilled steak...\$9

Popeye's Salad

Spinach, oranges, red onion, almonds, cucumber, sweet poppy seed dressing
with grilled salmon...\$9

Side House Salad

Mixed greens, cucumber, tomato, Maytag blue cheese
dressing or Italian vinaigrette...\$4

Parties of 6 or more -18% gratuity will be added

Burger Bar

Served with steak cut fries or side house salad or cup of soup...\$10
Extra cheese, toppings or Condiments add \$1 each

Select a Burger

Beef Patty, Bison, Chicken Breast, Salmon Filet or
Marinated Portabella Mushroom

Select a Bun

Kaiser Roll or Whole Wheat Bun

Select a Cheese (Pick One)

Sharp Cheddar, Swiss, Maytag Blue Cheese, Goat Cheese,
Fresh Mozzarella, Provolone, Feta or Brie

Select a Topping (Pick Two)

Pickles, Sautéed Mushrooms, Caramelized Onions, Pickled Hot Peppers,
Roasted Red Bell Peppers, Olives, Green Onions, Roasted Garlic, Slaw,
Sauerkraut, Tobacco Onions or Bacon

Condiments (Pick Up to Two)

Ketchup, Yellow Mustard, Dijon Mustard, BBQ Sauce, Mayo, Pesto,
Roasted Garlic Ranch, Horseradish or Buffalo Sauce

Sandwiches

Served with steak cut fries or side house salad or cup of soup

Deep Fried Walleye Sandwich

Lettuce, tomato with tartar sauce on a toasted bun...\$13

BBQ Pulled Pork Sandwich

Cheddar cheese, pickles and slaw top this sandwich...\$10

Crab Cake Sandwiches

House made crab cake with lettuce and tomato finished with
lemon caper remoulade...\$13

Montana Cheese Steak

Angus beef sliced thin with provolone cheese, sautéed mushrooms and onions...\$11

Ultimate Grilled Cheese

Made with three cheeses, crisp bacon, lettuce and tomato...\$10

Courtyard available for private parties

Dinner Menu

Dinner entrees are served with choice of side house salad or cup of soup

Coq Au Vin

Wine braised chicken with pearl onions, mushrooms and peas
over a bed of orzo pasta...\$15

Grilled New York Strip Steak

Roasted red skin potatoes with asparagus and a red wine shallot herb butter...\$23

Bone-In Thick Cut Pork Chop

Roasted red skin potatoes, carrots with caramelized balsamic leeks...\$19

Grilled Salmon

Salmon filet glazed with lemon and thyme vinaigrette served with
spinach risotto cake and asparagus...\$21

Bison Bratwurst

Beer poached with onions served with potato salad, broccoli and
honey mustard cream sauce...\$16

Grilled Rack of Lamb

Sundried tomato jam compliment this lamb served with a spinach risotto cake
and broccoli...\$28

Seafood Lasagna

Crab, shrimp, lobster, scallops, fresh mushrooms, spinach and roasted red bell
pepper layered between cheese and pasta...\$23

Special diet needs please let us know will try to accommodate

Beverages

Mountain Mudd Coffee

Montana owned and brewed. This is a coffee that simply tastes delicious and does not challenge you to drink it. Instead, it leaves you eagerly anticipating the experience of your next cup!

Tazo Tea

Tazo is more than tea. It's aura wrapped in delicate sachets and wonderful flavours

We Feature Pepsi Products

Lemonade

Iced Tea

Amenities of the Hotel

Banquets

Rooms and Suites

Chef Forum Dinners

Meeting Room

Private Dinners

Private Courtyard

★ **Planning a private meeting or event? Give us a call.**