


Quinn's Tavern Dinner Menu

Dinner Items, except Pasta, Salads, & Quesadillas include Fries, Potato Salad, Salad, Baked Potato, Coleslaw, or Garlic Mashers

Appetizers

<p><i>Shrimp Cocktail</i> \$14 <i>Jumbo Shrimp Served Chilled with Cocktail Sauce and Lemon</i></p> <p><i>Baby Steamed Clams or Mussels</i> \$13 <i>Sautéed in Garlic, Butter and White Wine Sauce</i></p> <p><i>Breaded Calamari Steak Strips</i> \$12 <i>Served with Orange Chile Sauce</i></p> <p><i>Baked Brie w/Huckleberry Chutney</i>  \$12 <i>A Warm Wedge of Brie with a Huckleberry & Peach Chutney Served with Crostini Drizzled with a Balsamic Vinegar Glaze</i></p> <p><i>Quinn's Sampler Plate</i> \$16 <i>Mozzarella Cheese Sticks, Battered Chicken Wings, & Pot Stickers Served with Marinara, Buffalo, & Gourmet Sauces</i></p>	<p><i>Garlic Pan-Fried Prawns</i> \$15 <i>Lightly Breaded and Sautéed Golden Served with Cocktail Sauce and Lemon</i></p> <p><i>Golden Battered Chicken Wings</i> \$12 <i>Served with Buffalo, BBQ, & Ranch Dipping Sauces</i></p> <p><i>Steamed Pot Stickers</i> \$12 <i>Served with Gourmet Sauce</i></p> <p><i>Maple Wood Smoked Trout</i> \$12 <i>Served with Diced Red Onions, Capers, Cream Cheese, & Crackers. (Gluten Free Crackers available upon request)</i> <i>Two Trout Filets \$17</i> <i>Recommended for 3-4 people</i></p> <p><i>Mozzarella Cheese Sticks</i>  \$9 <i>With Marinara Sauce</i></p>
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Montana Big Sky Burgers

<p><i>Hamburger</i> \$12 <i>With Cheese \$13 With Bacon \$14 With Mushrooms & Swiss \$14</i></p> <p><i>Black Bean and Quinoa Burger</i>  \$12 <i>Served on a Brioche Bun with Caramelized Onions, Coleslaw and Lettuce</i> <i>With Cheese \$13</i></p> <p><i>Buffalo Burger</i> \$14 <i>With Cheese \$15 With Bacon \$16</i></p>

Prime Rib


<p><i>Quinn's Prime Rib</i> 8-10oz /12-14oz /16-18oz \$25/\$31/\$37</p>

Our Prime Rib is Slow Roasted for 8 Hours to Ensure Tenderness

For split plates, our kitchen will divide your dinner. A \$5 split plate fee will be applied. To ensure proper service, we regret that we cannot provide separate checks for parties of 8 or more; an 18% gratuity will be added to your party's check to be shared by the team that served you.

*(*Consumption of any raw or undercooked animal products can be hazardous to your health.)*

Tavern Favorites

<i>Chicken Fettuccini Alfredo</i>	\$19
<i>Grilled Chicken Breast Strips Tossed in a Creamy Alfredo Sauce with Tomatoes & Parmesan Cheese</i>	
<i>Fish & Chips</i>	\$16
<i>Fat-Tire Beer-Battered Cod Served with Fries and Coleslaw</i>	
<i>Wild Game Meatloaf</i>	\$19
<i>Buffalo, Elk, & Ground Beef with Mashers, a Rich Brown Gravy Stock, and Vegetables</i>	
<i>Quinn's Quesadilla</i>	\$14
<i>Your Choice of Grilled Steak, Chicken or Chorizo with Peppers, Onions, Roasted Corn, Black Beans, Cilantro, Pepper Jack, and Cheddar Cheese Served with Salsa & Sour Cream</i>	
<i>Choice Sirloin Chicken Fried Steak</i>	\$19
<i>Choice Sirloin Chicken Fried Steak, Hand-Cut, Cubed, & Breaded In-House Served in a Brown Gravy Stock</i>	
<i>Chicken Strips & Fries</i>	\$10
<i>Rib Eye</i>	\$30
<i>This 14 oz Rib Eye is a Steak Lover's Favorite</i>	
<i>Grilled Blackened Cod</i>	\$16
<i>Served Over a Bed of Coleslaw with a Wakami Seaweed Salad</i>	
<i>Vegetarian Stir Fry</i> 	\$19
<i>Mushrooms, Broccoli, Snap Peas, Carrots, Ginger, Onions, & Garlic Sesame Sauce</i>	
<i>Served Over Garden Pilaf With Chicken \$23 With Shrimp \$24</i>	

Salads

<i>Blackened Medallions and Spinach Salad</i>	\$24
<i>Served with Fried Garlic and Shallots, Blue Cheese, Raspberry Puree, and a Port Balsamic Dressing</i>	
<i>Grilled Chicken Salad</i>	\$13
<i>Apple-Wood Smoked Bacon, Grilled Chicken, Egg, Cheddar Cheese, Tomatoes, Red Onion, & Sprouts Served on a Bed of Fresh Romaine Hearts</i>	
<i>Grilled Salmon and Mixed Greens</i>	\$24
<i>Wild Alaskan Sockeye Salmon, Pomegranate Seeds, Candied Walnuts, Blue Cheese and Mixed Greens Tossed in a House Made Honey Apple Cider Vinaigrette</i>	

