

The Jawbone

COCKTAIL LOUNGE AND EATERY



APPETIZERS

SPICY LUMP CRAB CAKES 22

Cilantro and champagne vinaigrette slaw with sweet pepper remoulade

CHARCUTERIE BOARD 18

Extensive array of hand selected cured meats and cheeses accompanied by assorted crackers, raw honey, huckleberry jam and more.

HUCKLEBERRY BRIE EN CROUTE 18

Baked Brie topped with Montana huckleberries wrapped in puff pastry served with flatbread crackers

PORK BELLY 12

Garam masala spiced pork belly served over a rutabaga and carrot puree with a mango chutney

CAPRESE 10

Burrata mozzarella, Cherry tomatoes, basil chiffonade drizzled with a balsamic reduction and olive oil

ENTREES

WAGYU TENDERLOIN 34

8 oz local Wagyu beef with potatoes dauphinoise and grilled asparagus

SHRIMP SCAMPI 27

Shrimp, fettuccine, and garlic tossed in a creamy lemon butter sauce

WILD MUSHROOM RISOTTO 22

shiitake, oyster, portobella, and crimin mushrooms, white wine and parmesan cheese

ALFREDO BOWTIES 22

Bowtie pasta and Chorizo tossed in a creamy alfredo sauce

BISON BOLOGNESE 22

Penne pasta with a local Montana Bison Bolognese

STUFFED CHICKEN BREAST 26

Chicken breast stuffed with smoked goat cheese and wrapped in Nuske's bacon served with duchess potatoes and carrots

VEGETABLE "MEATLOAF" 24

Garam Masala spiced vegetable patty, coconut cous cous, turmeric root veggies and mango chutney

SALAD

JAWBONE SALAD 10

Arcadian greens, cucumber, cherry tomatoes, carrot, pickled radish with a lemon thyme vinaigrette

SPINACH AND ARUGULA SALAD 10

Roasted beets, smoked goat cheese, krispy kamut with champagne vinaigrette

DESSERT

GELATO 8

Chocolate coffee chip, pistachio or vanilla bean

HUCKLEBERRY CHEESECAKE 8

Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of foodborne illnesses