

Bigfork Inn

We offer, in one place, many experiences found in a variety of restaurants. Our entire eclectic menu is prepared in our kitchen from superior products.

We are committed to quality with value. Relax and enjoy.

Appetizers

Soup of the Day	Cup	\$3.00	Bowl	\$5.00
French Fried Cheese				\$6.00
Cheddar and Mozzarella, freshly breaded with Panko crumbs				
Tempura Artichoke Hearts				\$6.00
with Hollandaise				
Chinese Tootsie Rolls				\$6.50
Four large egg rolls, stuffed with cream cheese, bay shrimp and chives served with sweet and sour sauce				
Shrimp Cocktail				\$9.00
Large shrimp with garden greens and our own cocktail sauce				

Desserts

Fruits of the Forest Pie				\$4.50
Raspberry, strawberry, rhubarb and blackberry with vanilla ice cream				
Apple Pie				\$4.50
Hot and delicious with a scoop of vanilla ice cream				
Ice Cream Sundae				\$4.00
Vanilla and fudge, pecans and whipped cream				
Cheesecake				\$4.50
Our creamy classic, a hint of lemon, lime, almond and vanilla topped with our own huckleberry sauce				
Mud Pie				\$4.50
Oreo cookie crust and coffee ice cream with a fudge topping				
Chocolate Mousse				\$4.00
Made with Callebaut chocolate and drizzled with orange liqueur				
Black and White Mousse				\$4.50
Rich Callebaut chocolate and Amaretto flavored white chocolate				

Bottled Beer

Imported & Specialty

Becks
Corona
Guinness
Pilsner Urquell
Heineken
Moose Drool Brown Ale
Fat Tire Amber Ale

Domestic

Miller Genuine Draft
Miller Lite
Coors & Coors Light
Bud & Bud Light
Michelob Ultra

Nonalcoholic

Beck's
Clausthaler
O'Douls

Red Lodge Ales

Glacier Ale
Hefeweizen

Draft

Sky Diver Blonde

Non Alcoholic Beverages

Fountain

Coke & Diet Coke
Sprite & Diet Sprite
Lemonade

Coffee & Tea

Bigfork Inn Blend
Vienna Roast Decaf
Assorted Hot Tea
Nestea Ice Tea

The Republic of Tea

Ginger Peach Decaf
Blackberry Sage
Pomegranate
Republic Darjeeling

Canned

Dr. Pepper
Ginger Ale
Barq's Root Beer

Bottled Beverages

Henry Weinhard's Orange Cream Soda
Flathead Lake Monster's Huckleberry Soda
Perrier Sparkling Natural Mineral Water
S. Pellegrino Sparkling Natural Mineral Water

Bigfork Inn Smoothies

Alcoholic

Mudslide
Strawberry Shortcake
Coco Cappuccino
Citron Lemonade

Non Alcoholic

Strawberry Ice Cream
Pina Colada
Lemonade Freeze
Strawberry Daiquiri

Red Wine

Shiraz / Syrah and Spicy Reds

	Glass	Bottle
Marco Real, Garnacha, Navarra, Spain	\$5.50	\$20.00
Rosemount Estate, Shiraz, Australia		\$22.00
Altos Las Hormigas, Malbec, Mendoza, Argentina	\$6.50	\$24.00
Feudo Arancio, Syrah, Sicily, Italy		\$24.00
André Brunel, Cotes du Rhone, France		\$24.00
Crios, Syrah/Bonarda, Mendoza, Argentina		\$26.00
Domaine Des Nugues, Beaujolais Villages, France		\$28.00
Coltibuono Chianti Classico "RS" Italy		\$30.00
Zenaida, Z.C. Red (Merlot/Syrah/Cab Franc) California (Organic)		\$32.00
Three Rings, Shiraz, Australia		\$36.00

Pinot Noir

Cono Sur, Central Valley, Chili	\$5.50	\$20.00
Castle Rock, Monterey County, California	\$6.00	\$22.00
Babich, Marlborough, New Zealand		\$28.00
Elk Cove, Willamette Valley, Oregon		\$40.00
Ambroise, Bourgogne, Nuits-Saint-Georges, France		\$44.00
Truchard, Carneros-Napa Valley, California		\$48.00

Zinfandel

Castle Rock, Sonoma, California		\$22.00
Fife, Red Head Red, Mendocino, California		\$26.00
Klinker Brick, Lodi, California	\$8.00	\$30.00
Ravenswood, Old Vine, Sonoma, California		\$32.00

Merlot

Lapis Luna, California	\$5.50	\$20.00
Eagle & Rose "Skyhawk" Napa Valley, California	\$8.50	\$32.00
Kendall-Jackson, California	\$9.00	\$34.00
Robert Keenan, Napa Valley, California		\$45.00
Whitehall Lane Winery, Napa Valley, California		\$46.00
Reininger, Walla Walla, Washington		\$50.00

Cabernet Sauvignon and Blends

Columbia Crest "Grand Estates" Washington	\$6.00	\$22.00
Greg Norman, Cabernet/Merlot, Australia		\$25.00
Dunham "Three Legged Red" Washington		\$32.00
Dynamite, North Coast, California	\$9.00	\$34.00
Lang & Reed, Cabernet Franc, Napa Valley, California		\$40.00
Honig, Napa Valley, California		\$48.00
Whitehall Lane Winery, Napa Valley, California		\$50.00

House Wine

	Glass	1/2Liter	Liter
Merlot	\$4.50	\$9.00	\$18.00
Cabernet Sauvignon	\$4.50	\$9.00	\$18.00

White Wine

Fruity Whites

	Glass	Bottle
Buehler, White Zinfandel, Napa Valley, California		\$16.00
Fetzer, Gewurztraminer, California		\$17.00
Rudi Wiest, Riesling, Rheinhessen, Germany	\$6.50	\$24.00
Crios, Torrontes, Argentina		\$26.00
Zenato, Pinot Grigio, Italy		\$26.00
Lange, Pinot Gris, Oregon	\$7.00	\$26.00
Caymus, Conundrum, Napa Valley, California		\$40.00

Sauvignon Blanc

Whitehall Lane Winery, Napa Valley, California	\$6.50	\$24.00
Château Ste Michelle, Washington		\$25.00
Jackson Estate, New Zealand		\$34.00

California Chardonnay

Lapis Luna, California	\$5.50	\$20.00
Kendal-Jackson, Coastal, California	\$7.00	\$26.00
Eberle "Estate" Paso Robles, California		\$30.00
Lynmar, Russian River, Sonoma California (Organic)		\$50.00
Truchard, Carneros/Napa, California		\$52.00

Sparkling /Champagne

Cook's, Extra Dry, California		\$14.00
Freixenet, Cordon Negro Brut, California	Split	\$20.00
Mumm Napa, Blanc de Noirs, California		\$38.00
1993, Dom Perignon, Brut, France		\$125.00

Half Bottles

Sonoma Cutrer, "Russian River" Chardonnay, California	\$16.00
Steele Chardonnay, California	\$18.00
Chateau Bianca, Eiswein, Oregon (Dessert)	\$22.00
Thomas, Sancerre (Sauvignon Blanc), Loire, France	\$24.00
Clos Du Bois, Merlot, California	\$14.00
Kendall-Jackson, Cabernet Sauvignon, California	\$14.00
Elk Cove, Pinot Noir, Willamette Valley, Oregon	\$20.00
McCrea, Syrah, Washington	\$24.00

House Wine

	Glass	1/2 Liter	Liter
Chardonnay	\$4.50	\$9.00	\$18.00
White Zinfandel	\$4.50	\$9.00	\$18.00

Beef

We use USDA choice grade or higher with 10-12 day aging.

Gypsy Schnitzel	\$14.00
Breaded sirloin topped with sautéed red and green peppers, onions and mushrooms in our Marsala-flavored demi-glace	
Haus Schnitzel	\$14.00
Breaded sirloin, sauced with bacon, onions, brandy and mushrooms in our demi-glace	
Chicken Fried Steak	\$15.50
Breaded sirloin steak served over country gravy; a local favorite	
Mixed Grill	\$17.50
Top sirloin, chicken breast and a smoked sausage, all charbroiled and served with our demi-glace and honey mustard sauce	
Veal Parmigiana	\$16.50
Breaded veal cutlets sautéed golden brown, sauced with our Italian red sauce and topped with Parmesan and Asiago cheeses	
Center Cut Top Sirloin	\$18.00
Charbroiled 10 oz. top sirloin	
Black and White Tournedos	\$19.00
Two 4 oz. top sirloins charbroiled and sauced side by side with our green peppercorn sauce and Béarnaise sauce	
New York Steak	\$25.00
Charbroiled 10 oz. center cut steak <i>All natural Angus Beef</i>	
BLT Burger	\$7.50
<i>served à la carte</i> ½ lb. burger with bacon, lettuce, tomato, cheese and pickle <i>All natural Angus Beef</i>	

Bigfork Inn Specials

Beef Tenderloin

Western Grill

Ruby Red Trout

Flathead Lake Whitefish

Bison Rib Chop

Lamb Chops

Chicken

Bigfork Inn Fettuccine **\$14.50**

Sautéed chicken, red peppers, onions and fresh basil in a creamy Asiago cheese sauce

Cashew Chicken **\$14.50**

Chicken sautéed with red and green peppers, onions, artichoke hearts, mushrooms and cashews in our teriyaki demi-glace

Chicken Cordon Blue **\$16.50**

Classic dish served Bigfork Inn style. Breast stuffed with ham and Swiss cheese, breaded, baked and sauced with our Asiago cheese sauce

Seafood

Petrале Sole **\$14.00**

Breaded filet with Panko crumbs, sautéed and served with homemade curry tartar sauce and lemon

Shrimp Scampi **\$18.50**

Sautéed in butter, garlic, onions, wine and Pernod

Tempura Shrimp **\$18.50**

Large shrimp served with homemade cocktail sauce

Australian Lobster Tail **\$34.00**

8 oz. tail steamed and served with drawn butter

Vegetarian

Vegetable Stir Fry **\$14.00**

Fresh vegetables sautéed with olive oil, garlic, and basil, tossed with angel hair pasta

Entrée

All of our dinners are served with a fresh green salad, vegetable of the day, our sourdough bread and your choice of baked potato, rice pilaf or home fries.

Bigfork Inn Specialties

Cajun Shrimp Pasta	\$16.50
Cajun spiced shrimp, grilled fresh red pepper and angel hair pasta sautéed together with a blend of sharp cheeses	
Salmon Pasta	\$18.00
Fresh pieces of salmon sautéed with onion, garlic, red pepper, fresh basil and tossed with fettuccini in a light cream sauce, topped with Asiago cheese	
Fresh Salmon	\$19.00
Baked in parchment paper with lemon-dill butter	
Crispy Farmhouse Duck	\$19.50
Twice roasted for crispness, our famous duck is served with a pecan, Bing cherry, red currant sauce	
Smoked Pork Chops	\$19.50
2-7 oz. pork chops finished on the grill and topped with our huckleberry BBQ sauce	
Prime Rib	\$23.00
<i>Served every night while it lasts!</i> Seasoned and slow-roasted, 12 oz. cut	
Prime Rib Steak	\$24.00
<i>Served every night while it lasts!</i> Slow-roasted prime rib finished on the charbroiler and topped with sautéed onions and mushrooms in a brown butter bourbon sauce	

Daily Specials

In addition to our regular menu each evening we also offer daily specials.

Bigfork Inn Products

Bigfork Inn Vinaigrettes

Wild Huckleberry	\$5.25
Raspberry	\$5.25

Bigfork Inn Fat Free Dressings

Wild Huckleberry	\$5.25
Raspberry	\$5.25

Bigfork Inn Preserves & Jellies

Wild Huckleberry	\$6.00
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Bigfork Inn Syrup

Wild Huckleberry	\$5.25
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Bigfork Inn Glass Lantern

Replacement Fuel Cells	\$1.50
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“Fall In Love at the Bigfork Inn” Sign **\$60.00**

Bigfork Inn Ornament **\$20.00**

Bigfork Inn Note Cards **\$12.00**

Bigfork Inn Shirts

Golf Shirt	\$25.00
T-Shirt	\$12.00