

# **Black Hat Cattle Co Steaks**

Our Steaks are Hand Cut Daily in our In-House Butcher Shop  
All Steaks are Grass Fed Grain Finished

## **Cowboy Ribeye\***

14 oz Dry Aged In-House  
Market Price

## **New York Strip\***

12 oz

## **Flat Iron Steak\***

Flavorful, juicy, and well-marbled 8 oz

## **Top Sirloin\***

8 oz 23 12 oz

## **Steak Tips Dinner\***

Topped with sautéed mushrooms, onions, and sour cream

## **All Natural Chicken Breast**

## **Oscar Style**

## **Kansas City Strip\***

14 oz Dry Aged In House  
Bone-In Strip  
Market Price

## **Rib Eye\***

Well Marbled, tender and  
juicy - Montana Cut

## **Filet Mignon\***

The most tender cut available  
6 oz 9 oz

## **Medallions Bearnaise\***

Filet Medallions topped with  
Bearnaise Sauce

## **Bacon-wrapped Grilled Elk Medallions\***

Served with our own wild Montana  
Huckleberry Vinaigrette and  
Danish Blue Cheese™

## **Mixed Grill\***

6 oz Filet Mignon, Grilled  
Salmon, and a skewer of  
three Shrimp

All Entrées served with Fresh Baked  
Sister Schubert Rolls™  
and choice of two sides

Baked Potato  
House Made "Yukon Gold" French Fries  
JoJos  
Tater Tots  
Sweet Potato Fries (1.50)  
Mashed Potatoes (w) Chorizo Gravy  
Chef's Rice of the Day  
Vegetable Medley  
Creamed Corn  
Creamed Spinach  
Sautéed Onions  
Onion Rings (1.50)

To Any Steak Add:  
Mushroom Peppercorn Sauce - 3  
Bearnaise Sauce - 3  
Danish Blue Cheese™ - 3  
Sautéed Mushrooms - 3  
Steamed Asparagus with  
Bearnaise Sauce - 7  
"Oscar Style" - 10