



TED'S MONTANA GRILL WELCOMES
COBB RESTAURANT WEEK

September 14th - 21st, 2019

DINNER MENU

For \$35, enjoy your choice of a starter, an entrée, a dessert and drink

STARTERS

House Salad

Iceberg, romaine, organic spring mix, cucumber, vine-ripened tomato, croutons, red onion

Caesar Salad

Romaine, Parmesan, croutons, "eggless" Caesar dressing

Karen's "Flying-D" Bison Chili

Traditional Ranch, "BLT" Ranch, Basil Vinaigrette, Lemon Vinaigrette, Blue Cheese, Honey Mustard, "Eggless" Caesar and Olive Oil & Red Wine Vinegar

ENTRÉES

Cedar Plank Salmon* Garlic mashed potatoes, Parmesan roasted broccoli, horseradish sauce | 9oz

Bison Short Ribs Slow-braised, garlic mashed potatoes, buttered carrots

Ted's Beef Filet Aged, hand-cut in our on-premise butcher shop, seasoned and finished with lemon butter. Choice of two sides | 8oz | Bison available for +8

Add Grilled Mushrooms, Blue Cheese Bacon Butter, or Spiced Coffee Rub for +2

DESSERTS

Cookie & Ice Cream

Cheesecake with Wildberries

BEVERAGES

Hand-Crafted

Vanilla Coke
Cherry Coke
Fresh-Squeezed Lemonade
Fresh-Squeezed Cherry Lemonade
Arnold Palmer

Bison Ridge Wines

Bison Ridge Chardonnay California
Bison Ridge Cabernet Sauvignon California
Bison Ridge Merlot California

Draft Beer

Local Craft Ask Server for details
Sam Adams Seasonal MA
Stella Artois BEL
Sweetwater 420 GA
Ted's IPA GA

NUTRITIONAL INFORMATION IS AVAILABLE UPON REQUEST. PLEASE INFORM YOUR SERVER IF ANYONE IN YOUR PARTY HAS A FOOD ALLERGY.

***NOTE:** ITEMS ARE SERVED RAW, OR UNDERCOOKED, OR MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.