



**MONTANA GRILL**

**WELCOMES**

**COBB  
RESTAURANT WEEK**

*September 14th - 21st, 2019*

*LUNCH MENU*

*For \$25, enjoy your choice of a starter, an entrée and dessert*

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**STARTERS**

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**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

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**ENTRÉES**

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**Balsamic Blue Steak Salad\***

Certified Angus Beef® sirloin, iceberg, romaine, organic spring mix, cucumber, blue cheese, bacon, vine-ripened tomato, balsamic reduction, onion straws

**Salmon Burger**

Fried egg\*, bacon, grilled tomato, dill cream sauce, arugula, cracked wheat bun, fresh-cut fries

**Cedar Plank Salmon\***

Garlic mashed potatoes, Parmesan roasted broccoli, horseradish sauce | 7oz

**Ted's Bacon Cheeseburger\***

Cheddar or Swiss, bacon, grilled onion  
Beef | Bison

**Green and Hot Burger\***

Pepper jack, grilled jalapeño, guacamole, Sriracha aioli  
Beef | Bison

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**DESSERT**

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**Cookie and Ice Cream**

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.