

<b>STARTERS</b>		<b>SALADS</b>	
<b>BEEF TARTARE 37</b> potato chips, herb aioli, garlic chive		<b>BEET CARPACCIO 18</b> golden beets, smoked walnuts, pickled asparagus, arugula, amalthea chevre, maple basil vinaigrette	
<b>BRIE EN CROUTE 27</b> berry compote, honey walnut chutney, seasonal fruit, artisan crackers		<b>CAESAR 17</b> romaine, parmigiano reggiano, croutons, lemon, black pepper	
<b>BRUSSELS SPROUTS 18</b> bacon vinaigrette, whipped ricotta		<b>APPLE PEAR SALAD 18</b> arugula, apples, pear, candied almonds, gorgonzola, herbed vinaigrette	
<b>CEDAR PLANK MUSHROOMS 25</b> amaltheia chevre mousse, herb vinaigrette		<b>GARDEN SALAD 16</b> artisan greens, cherry tomatoes, carrot, cucumber, red onion, red wine vinaigrette	
<b>ELK MEATBALL 19</b> elk, pork, MT beef, amaltheia goat cheese, sunday sauce, grilled focaccia		<b>RADICCHIO SALAD 19</b> arugula, blackberries, blood orange supremes, pickled onions, asparagus, white balsamic vinaigrette	
<b>SMOKED TROUT DIP 25</b> crudite, artisan crackers, pistachio crumble		<b>SHAVED BROCCOLI SALAD 17</b> cherry tomatoes, spicy pinenuts, crispy shallots, red chili, basil, red wine vinaigrette	
<b>TRUFFLE FRIES 18</b> parmesan, truffle aioli			

	<b>FEASTS</b>	
	<b>STARTER FEAST 79</b> 3 elk meatballs, cedar plank mushrooms, smoked trout dip	
	<b>BISON SHORT RIB SINGLE 51 DOUBLE 79</b> whipped yukon potatoes, braised heirloom carrots	
	<b>32 OZ “TOMAHAWK” BONE-IN BEEF RIBEYE* 215</b> potatoes au gratin, asparagus, peppercorn demi-glace	
	<b>WILD GAME BOLOGNESE SINGLE 39 DOUBLE 72</b> elk, bison, pancetta, rigatoni, parmigiano reggiano, focaccia	

<b>MAINS</b>		<b>SIDES</b>	
<b>14 OZ BERKSHIRE PORK CHOP* 59</b> sweet potato mash, haricot verts, maple bourbon glaze, sage macerated blackberries		<b>SMOKED CHEDDAR AND BACON MAC-N-CHEESE 17</b>	
<b>8 OZ BEEF TENDERLOIN 79</b> whipped yukon potatoes, grilled asparagus, green peppercorn demi-glace		<b>GRILLED ASPARAGUS 17</b>	
<b>SESAME CRUSTED FAROE ISLAND SALMON* 55</b> frisee, pear, fennel, celery, scallion, arugula pesto, ginger citrus vinaigrette		<b>BRAISED CARROTS 15</b>	
<b>16 OZ NY STRIP FRITES* 89</b> truffle fries, gorgonzola butter, peppercorn demi-glace		<b>HARICOTS VERTS 15</b>	
<b>LOBSTER TAGLIATELLE 69</b> lobster béchamel, asparagus tips, parmigiano reggiano, focaccia		<b>ROASTED BROCCOLINI 15</b>	
<b>SURF AND TURF 107</b> 8 oz flat iron steak, lobster tail, whipped yukon potatoes, grilled broccolini, green peppercorn demi-glace, drawn butter		<b>SWEET POTATO MASH 18</b>	
<b>CURRIED WINTER VEGETABLES 33</b> anson mills wild rice, butternut squash, brussels sprouts, heirloom baby carrots, sporattic mushrooms		<b>WHIPPED YUKON GOLD POTATOES 17</b>	
<b>STATLER CHICKEN BREAST 45</b> farro risotto, spinach, acorn squash, honey macerated figs		<b>POTATO GRATIN 25</b>	
<b>WAPITI CHOPS 69</b> mac-n-cheese, pomegranate glazed elk chops, grilled broccolini		<p>Horn and Cante is proud to work with local purveyors to provide the highest quality ingredients to our guests. We’d like to thank the following purveyors for their continued support of our culinary program: Amaltheia Organic Dairy, Daniels Meats, Hook to Fork, Little Belt Cattle Co., Lone Peak Provisions, Prairie Harvest, and SporeAttic Gourmet Mushrooms.</p>	

\*Please be advised that the consumption of raw or undercooked meats may increase the risk of foodborne illness. If you have any dietary restrictions or requests, please let your server know.