

APPETIZERS

JUMBO WINGS \$2 EACH

Minimum of 6 wings. Sauce choices include: Mild Buffalo, Hot Carolina Mustard, BBQ, Huckleberry BBQ, or Bourbon. All sauces made in house. Extra sauce \$1

TRUFFLE PARMESAN FRIES 9

Crispy fries tossed in parmesan cheese, white truffle salt and oil, and sprinkled with parsley.

BALSAMIC GLAZED BRUSSEL 10

Crispy fried brussel sprouts tossed in a fig balsamic glaze and toasted almonds, topped with fried carrot chips.

JALAPENO POPPERS 11

Spicy breaded bites stuffed with jalapeno cheddar mix and served with chipotle aioli.

MOZZARELLA STICKS 11

Breaded mozzarella cheese sticks served with marinara sauce.

BEEF SLIDERS 18

Six angus beef sliders topped with melted American cheese and served with dijonaise and pickles.

SMOKED TROUT DIP 20

Creamy trout dip made with a blend of herbs and smoked trout. Served with warm, fluffy pita bread.

BISON SKEWERS 20

Thinly sliced bison tenderloin marinated in garlic and shallots served with our house-made huckleberry BBQ sauce.

BISON MEATBALLS 20

Three tender bison meatballs made in house & glazed in a tangy huckleberry sauce. Served with an extra side of sauce.

POTATO SKINS 13

Three crispy potato skins filled with melted cheese, bacon bits, and green onions. Served with a side of sour cream.

Add a scoop of bison chili +\$3



THE CORRAL

DINNER

APPETIZERS

WINGS \$2 each
Minimum of 6 wings. Sauce choices include: Mild Buffalo, Hot Carolina Mustard, BBQ, Huckleberry BBQ, or Bourbon. All sauces made in house.
Extra sauce \$1

TRUFFLE PARMESAN FRIES 10
Crispy fries tossed in parmesan cheese, white truffle salt and oil, and sprinkled with parsley.
Ask about substituting tater tots!

BALSAMIC GLAZED BRUSSEL 10
Crispy fried brussel sprouts tossed in a fig balsamic glaze and toasted almonds, topped with fried carrot chips.

JALAPENO POPPERS 11
Spicy breaded bites stuffed with jalapeno cheddar mix and served with chipotle aioli.

MOZZARELLA STICKS 11
Breaded mozzarella cheese sticks served with marinara sauce.

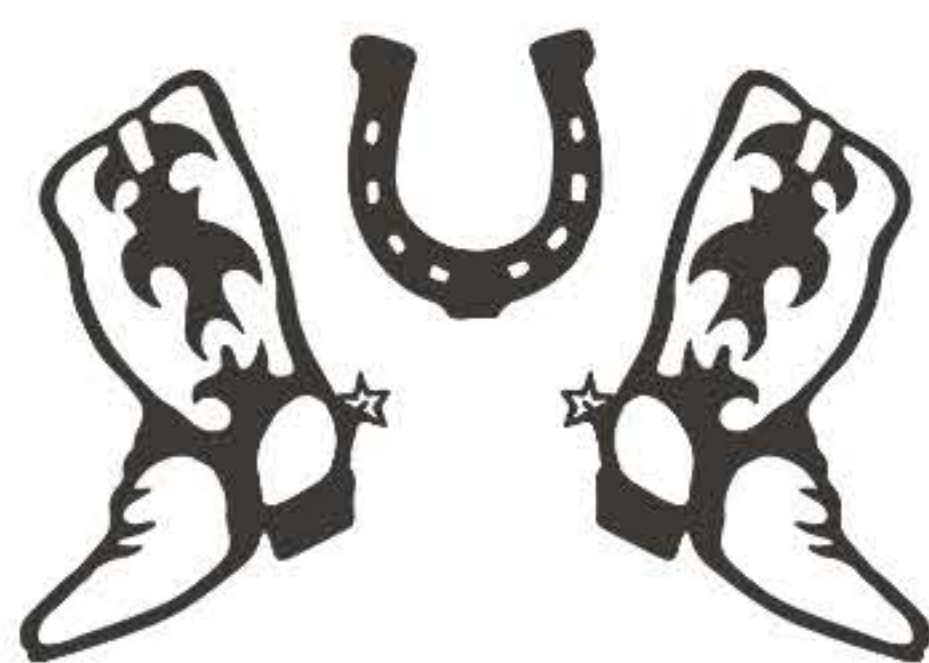
POTATO SKINS 13
Three crispy potato skins filled with melted cheese, bacon bits, and green onions. Served with a side of sour cream.
Add a scoop of bison chili +\$3

BEEF SLIDERS 18
Six angus beef sliders topped with melted American cheese and served with dijonnaise and pickles.

SMOKED TROUT DIP 20
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BISON SKEWERS 20
Thinly sliced bison tenderloin marinated in garlic, and shallots served with our house-made huckleberry BBQ sauce.

BISON MEATBALLS 20
Three tender bison meatballs made in house glazed in a tangy huckleberry sauce. Served with an extra side of sauce.



CORRAL

BAR • STEAKHOUSE • MOTEL

Big Sky, Montana

BURGERS

All burgers served with lettuce, tomato, onion, and pickles. Tater tots or fries included in price all other sides are an upcharge.

CLASSIC CHEESEBURGER 14
Served on a brioche bun with house-made dijonnaise

FIRE BURGER 17
Beef patty seasoned with our steak seasoning and cayenne pepper topped with fresh serranos, melted pepper jack cheese. Served with chipotle aioli.

BOURBON BURGER 17
Our juicy beef patty served with dijonnaise, sautéed onions, mushrooms, provolone & house-made bourbon sauce.

BLACK & BLEU BURGER 18
Beef patty seasoned with cajun seasoning, topped with bacon, and melted bleu cheese, served with our house-made garlic aioli.

BAJA BURGER 18
Beef patty with melted cheddar cheese, house-made BBQ sauce, bacon, and crispy onion straws. Served with our house-made chipotle aioli.

CORRAL BURGER 19
Our signature burger topped with ham, bacon, mushrooms, swiss and cheddar cheese, and our house-made dijonnaise.

ELK BURGER 25
Hand pattied elk patty topped with melted gruyere, fontina, and gouda mix, crispy pancetta, and wild mushrooms. Served with our apple apricot chutney, and spring mix. (NO LTOP)

SALADS

Make any salad a wrap for \$1

GARDEN SALAD 6/10
Spring mix, tomatoes, red onion, cucumbers, and house-made croutons. Your choice of dressing.

CAESAR SALAD 8/12
Romaine lettuce, parmesan cheese, and red onion tossed in Caesar dressing, and topped with house-made croutons.

Wedge Salad 8
Quartered iceberg wedge topped with blue cheese crumbles, tomatoes, and bacon bits. Your choice of dressing.

ADD PROTEIN:
Grilled Chicken (\$8)
Blackened Chicken (\$8)
Steak (\$9)
Shrimp (\$9)
Trout (\$10)

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

BUTCHERS CUT

All items below come with a choice of starch and vegetable except pasta options

- SIRLOIN**
8oz. Sirloin
- PORK PORTERHOUSE**
Thick cut T-bone pork chop
- BISON TENDERLOIN**
6oz Bison tenderloin
- RIBEYE**
10 oz hand-cut ribeye
- NEW YORK STRIP**
12 oz hand-cut New York strip
- FILET MIGNON**
8 oz tender filet
- PORTERHOUSE**
20 oz porterhouse steak

**ADD : Wild Mushrooms (\$6)
Gorgonzola Butter (\$2)**

PICK TWO:

STARCH:

- Mashed Potatoes (Loaded \$2)
Baked Potato (Loaded \$2)
Twice Baked Potato

VEGETABLE:

- Asparagus
Broccolini
Roasted Carrots
Crispy Brussel Sprouts
Side Salad (\$2)
Side Caesar Salad (\$2)

SIDES

- FRENCH FRIES 6
TATER TOTS 6
TRUFFLE PARMESAN FRIES 8
SWEET POTATO FRIES 8
ONION RINGS 9
SIDE SALAD 6
SIDE CAESAR SALAD 8
GRILLED BROCCOLINI 6
ROASTED CARROTS 8
FRIED BRUSSEL SPROUTS 7
GRILLED ASPARAGUS 7

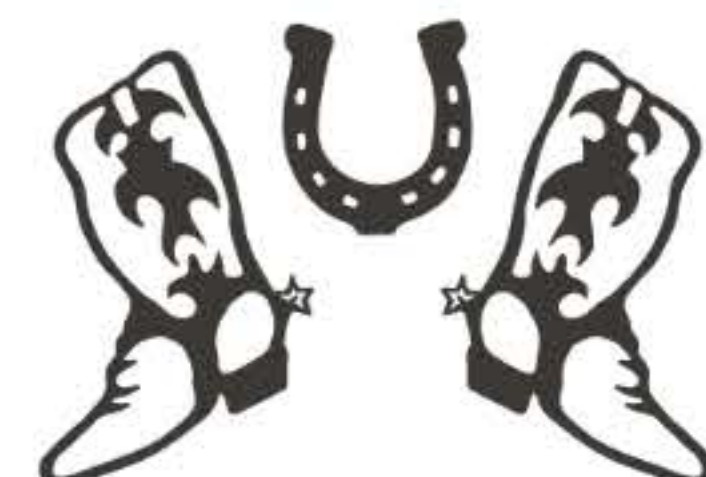
ENTREES

- 22 **SPAGHETTI AND BISON MEATBALLS** 20
Three juicy house-made bison meatballs on top of 10 oz. of al dente spaghetti noodles, smothered in marinara sauce. Garnished with parmesan cheese and fresh parsley. Served with a side of parmesan crusted garlic bread.
- 30
- 40 **PAN FRIED CHICKEN AND GRAVY** 28
Chicken thighs fried in cajun flour and smothered in house made pan gravy. Served with mashed potatoes.
- 41
- 40
- 50 **WILD GAME BOLOGNESE** 28
Classic creamy meat sauce featuring a bison and elk blend over pappardelle pasta with fresh parmesan and a side of parmesan crusted garlic bread.
- 60
- BISON STROGANOFF** 28
Bison tenderloin chunks with wild mushrooms in a creamy stroganoff sauce served over 10 oz. soft egg noodles and a side of parmesan crusted garlic bread. Garnished with sour cream and fresh parsley.
- TROUT ESQUITES** 32
Ruby red trout pan seared and served over our esquites.
- ADD PROTEIN:**
Grilled Chicken (\$8)
Blackened Chicken (\$8)
Steak (\$9)
Shrimp (\$9)
Trout (\$10)

DESSERT

Ask your server about today's house made selections

20% Gratuity added on parties over 6



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