

THE CORRAL

DINNER

APPETIZERS

JUMBO WINGS 2 ea.
With choice of Franks Red Hot, House BBQ,
Hot Mustard, Bourbon or Naked
1 sauce per order (extra sauce \$1)
Minimum of 6

TRUFFLE PARMESAN FRIES 9
Basket of french fries topped with truffle oil
& parmesan cheese

BALSAMIC GLAZED BRUSSEL 9
Crispy fried brussel sprouts dressed in
balsamic glaze and toasted sesame seeds

JALAPENO POPPERS 10
Breaded poppers stuffed with cheddar
cheese & served with chipotle aioli

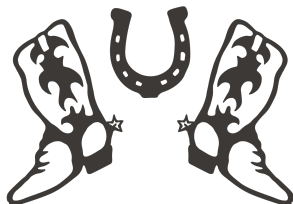
MOZZARELLA STICKS 11
Crispy mozzarella sticks with marinara

BEEF SLIDERS 16
Six angus beef sliders topped with American
cheese & pickles

SMOKED TROUT DIP 18
Creamy smoked trout dip made with fresh
herbs & served with grilled or fried pita
bread

BISON SKEWERS 20
Thinly sliced bison tenderloin marinated in
garlic & shallots served with a huckleberry
BBQ sauce
4 per order

BLOODY MARY SHRIMP COCKTAIL 22
Jumbo tiger shrimp served with house made
bloody mary vodka cocktail sauce



CORRAL

BAR * STEAKHOUSE * MOTEL

Big Sky, Montana

BURGERS

1/2lb beef patty w/ lettuce, tomato, onion &
pickle chips

CLASSIC CHEESEBURGER 14
Melted cheese & dijonnaise

FIRE BURGER 17
Grilled jalapenos, pepper jack cheese &
chipotle aioli

BOURBON BURGER 17
Dijonnaise, sautéed onions, mushrooms,
provolone & house made bourbon sauce

BLACK & BLEU BURGER 18
Blackened patty with Cajun spices topped
with bleu cheese, bacon & garlic aioli

BAJA BURGER 18
Cheddar cheese, BBQ sauce, chipotle aioli,
bacon & fried onions

CORRAL BURGER 19
Ham, bacon, mushrooms, cheddar, swiss &
dijonnaise

ELK BURGER 25
Ground elk, wild mushrooms, pancetta,
gouda, fontina & apple apricot chutney

SALADS

Make any salad a wrap for \$1

GARDEN SALAD 6/10
Spring mix, tomatoes, red onion, cucumbers
& house made croutons

CAESAR SALAD 8/12
Romaine lettuce, parmesan cheese, red
onion, croutons & tossed in house made
Caesar dressing

BEET AND LENTIL SALAD 16
Beets, lentils, spinach, spring mix, tomato,
red onion, bell pepper, cucumber, chevre,
pecans with grapefruit vinaigrette

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

ENTREES

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

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|--|-----|
| PORK PORTERHOUSE Thick cut T-bone pork chop | 30 |
| ELK OSSO BUCCO 14 hour braised elk shank served over a bed of mashed potatoes | 38 |
| BISON TENDERLOIN 6oz Bison tenderloin | 40 |
| RIBEYE 10 oz hand-cut ribeye, pan seared to perfection | 41 |
| NEW YORK STRIP 12 oz hand-cut New York strip | 40 |
| FILET MIGNON 8 oz hand-cut filet | 50 |
| PORTERHOUSE 20 oz porterhouse steak | 60 |
| TOMAHAWK RIBEYE 32 oz hand-cut bone in ribeye. Served w/ two vegetables and mashed potatoes (feeds 2-4) | 120 |

**ADD : Wild Mushrooms (\$6)
Chimichurri (\$4)
Gorgonzola Butter (\$2)**

PICK TWO:

STARCH:

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

VEGETABLE:

Seasonal Vegetable
Crispy Brussel Sprouts
Side Salad (\$2)
Side Caesar Salad (\$2)

DESSERT

Ask your server about today's house made selections

| | |
|--|----|
| PAN FRIED CHICKEN AND GRAVY Chicken thighs fried in cajun flour & smothered in house made gravy | 28 |
| TROUT ESQUITES Ruby red trout pan seared & served over esquites | 32 |
| WILD GAME BOLOGNESE Classic creamy meat sauce featuring a Bison/ Elk blend over pappardelle pasta with fresh parmesan & side of garlic bread | 28 |
| BISON STROGANOFF Bison tenderloin chunks with wild mushrooms in a creamy stroganoff sauce served over egg noodles & side of garlic bread | 28 |
| LEMON GARLIC SHRIMP LINGUINI Gulf shrimp, tomatoes & spinach in a lemon garlic sauce served with garlic bread | 28 |
| ADD PROTEIN: Grilled Chicken (\$8) Blackened Chicken (\$8) Steak (\$9) Shrimp (\$9) Trout (\$10) | |

SIDES

| | |
|-------------------------------|---|
| FRENCH FRIES | 6 |
| TATOR TOTS | 6 |
| TRUFFLE PARMESAN FRIES | 7 |
| SWEET POTATO FRIES | 8 |
| ONION RINGS | 9 |
| SIDE SALAD | 6 |
| CAESAR SALAD | 8 |
| SEASONAL VEGETABLE | 5 |

20% Gratuity added on parties over 6

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