



Hayre, Montana

****Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have a medical condition.**

Appetizers

Spinach-Artichoke Dip

a creamy blend of spinach, artichokes, cheese and bacon;
served with flat bread wedges 12

Relish Tray

cheese dipped in cheese, an Andy's staple, accompanied by
carrot and celery sticks, pepperoncini's, black and green
olives, sweet pickles and pickled beets 9

Bacon Wrapped Dates

dates stuffed with gorgonzola cheese, wrapped in bacon,
drizzled with a balsamic reduction 12

Deviled Eggs

seven classic deviled eggs garnished with candied bacon jam
and bleu cheese crumbles 6

Chips, Salsa and Guacamole

Tortilla chips served with salsa and guacamole 8

Jalapeno Poppers

five cream cheese filled jalapenos wrapped in bacon and
served with a raspberry sauce 10

Shrimp Cocktail

6 large shrimp served with cocktail sauce 14

Poutine

Classic Poutine – steak fries topped with melted cheese
curds and smothered in brown gravy 9

Buffalo Poutine – steak fries tossed in buffalo sauce, topped
with melted cheese curds, bacon, tomatoes and green onions;
drizzled with blue cheese dressing 12

Honey Garlic Poutine – steak fries tossed in spicy honey
garlic wing sauce, topped with melted cheese curds, bacon,
tomatoes and green onions 12

Prawn Platter

Twelve fried prawns in our house made crunchy breading
served with cocktail sauce and lemon wedges 45

Prime Rib Nachos

house fried corn tortilla chips topped melted cheddar jack
cheese, barbeque sauce, ground prime rib, mushrooms,
jalapenos, tomatoes, green onions and sour cream 12

Soup and Salads

Caesar Salad

romaine lettuce tossed with house made creamy Caesar
dressing, parmesan cheese and croutons 8
grilled chicken 12 | eight sautéed shrimp 20

Steakhouse Cobb Salad

our house lettuce blend topped with a hardboiled egg, blue
cheese crumbles, tomatoes, guacamole, red onions, crumbled
bacon and your dressing choice 12
grilled chicken 16 | 5oz sirloin steak 18
eight sautéed shrimp 24 | 6oz salmon filet 24

Available dressings

Ranch, Blue Cheese, Thousand Island, Caesar, Honey Mustard, Balsamic Vinaigrette, Blood Orange Vinaigrette, Italian, French

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness,
especially if you have a medical condition.

Entrees, Pasta, Fish & Seafood

all entrees, pasta, fish and seafood are served with a soup or salad to begin

Alfredo

fettuccini noodles tossed in alfredo sauce, topped with grilled prosciutto ham, wilted spinach and parmesan cheese
grilled chicken 18 | eight sautéed shrimp 24
6oz salmon filet 24

Penne Rosa

penne pasta, spicy tomato cream sauce, mushrooms, spinach, grilled chicken breast, parmesan cheese 18

Shrimp Scampi with Pesto Primavera

angel hair pasta, sautéed shrimp and sautéed zucchini tossed in basil pesto, sprinkled with parmesan cheese 24

Lemon Butter Zoodles

zucchini noodles in a lemon butter sauce with spinach and mushrooms, topped with tomatoes and parmesan cheese
grilled chicken 18 | eight sautéed shrimp 24
6oz salmon filet 24

Loaded Chicken

6oz grilled chicken breast topped with a gorgonzola cheese sauce, prosciutto ham, wilted spinach and sautéed tomatoes; served with sautéed seasonal vegetables and wild rice 18

Wild Alaskan Sockeye Salmon

6oz Alaskan sockeye salmon pan seared in lemon dill butter; served with sautéed seasonal vegetables and wild rice 24

Walleye

12oz lightly breaded, seasoned and pan-fried walleye served with sautéed seasonal vegetables and wild rice 35

Prawns

five prawns served scampi style or breaded in our crunchy house breading; served with your choice of a side 28

Double Lobster Tails

two 8oz lobster tails basted with a beurre blanc sauce served with choice of side 64

King Crab Legs

Served with your choice of a side
one pound 42 | two pounds 68

Steaks

all steaks are served with choice of a side and a soup or salad to begin

10oz Certified Angus Beef® Sirloin 26

14oz Certified Angus Beef® New York 32

16oz Certified Angus Beef® Ribeye 33

8oz Certified Angus Beef® Tenderloin 38

24oz Local Bone In Rib Steak 36

Prime Rib (Available Thursday, Friday, and Saturday) **10oz Queen Cut 25** | **16oz King Cut 30**

Surf n Turf

choose your steak, add your seafood

Four Breaded Prawns 16 | 8oz Lobster Tail 28 | One Pound King Crab 30

Additions

Sautéed Mushrooms 2 | Sautéed Onions 1.5 | Melted Blue Cheese Crumbles 2 | Specialty Butter 1.5

Specialty Butter Flavors: Black Pepper Mushroom with Truffle Flakes, Blue Cheese, Bacon Onion, Sundried Tomato Horseradish

Side Options

steak fries | sweet potato tots | onion rings 2.5 additional

baked potato | loaded baked potato 2.5 additional | twice baked potato 2.5 additional

garlic mashed potatoes | loaded garlic mashed potatoes 2.5 additional

hash browns | homemade mac 'n cheese | seasonal vegetables | wild rice

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have a medical condition.

Lounge Favorites

served with your choice of a side

burgers are half pound fresh *Certified Angus Beef®* steak burgers

gluten free and whole wheat multi grain hamburger buns available (gluten free 1.5 additional)

substitute grilled chicken breast for burger patty

Andy's Burger – burger patty with American cheese, bacon, lettuce, tomato, onion, pickles, house made thousand island dressing 15

Poblano Burger – burger patty with a southwestern dry rub, roasted poblanos, pepper jack cheese, chipotle mayo 16

Korean BBQ Burger – burger patty with an Asian dry rub, honey garlic barbecue sauce, kimchi slaw, chili garlic mayo 16

Yellow Jacket Burger – burger patty topped with prosciutto, bacon, hash browns, pepper jack cheese, fried egg; country gravy served on the side 16

Coffee Rubbed Burger – burger patty rubbed with a spicy coffee dry rub, pepper jack cheese, peppered candied bacon, sautéed onions, coffee barbeque sauce 15

Gorgonzola Bacon Burger – burger patty, gorgonzola cheese, crumbled bacon, sautéed onions, blue cheese aioli 16

Brie Chicken Sandwich – grilled chicken breast, brie cheese, sautéed mushrooms, crumbled bacon, wilted spinach, garlic aioli 14

Prime Rib Ciabatta – shaved prime rib, creamy horseradish, melted Swiss, spinach and slow roasted tomatoes on a toasted ciabatta 18

Steak Strips – 8oz's of steak strips lightly breaded and fried 15

Fish and Chips – 7oz sustainably caught Alaskan cod Panko breaded and fried; served with steak fries 15

Side Options

steak fries | sweet potato tots | onion rings *2.5 additional*

baked potato | loaded baked potato *2.5 additional* | twice baked potato *2.5 additional*

garlic mashed potatoes | loaded garlic mashed potatoes *2.5 additional*

hash browns | homemade mac 'n cheese | seasonal vegetables | wild rice

Desserts

ask your server for today's house made selection

crème brûlée, chocolate fudge cake and vanilla ice cream are always available

Allergies? Let your server know so we can inform our kitchen!

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have a medical condition.