

DELI OPEN MON-SAT 11AM-5PM | GRILLE OPEN 7 DAYS A WEEK AT 5PM

RESERVATIONS ARE RECOMMENDED



DINNER MENU

Appetizers

BEET CURED ALASKAN SALMON – 12.00

Beet “Tartare”, Purple Plum, Ginger, Chive, Watercress

GNOCCHI POMODORO – 9.00

San Marzano Tomatoes, Garlic, Olive Oil, Basil Pesto, Pecorino Toscano

ANTIPASTO – 10.50

Manchego, Chorizo, Piquillo, Prosciutto San Danielle, Melon, House Made Ricotta, Caponata

GRILLED QUAIL – 14.00

Huckleberry Agro Dolce, Fried Rosemary, Saba, Cinnamon Spiced Yam Fries

WATERMELON GAZPACHO – 6.50

Tomato, Cucumber, Chilies, Lime, Mint, Cilantro, Add Alaskan Crab 4.00

SHRIMP CAKES – 10.00

Oregon Shrimp, Roasted Corn Salsa, Peach & White Balsamic Hot Sauce, Buggy Road Farm Sprouts

Salads

ALASKAN SCALLOP SALAD – 12.00

Bibb Lettuce, Quinoa, Pickled Red Onion, Cilantro, Radish, Crispy Yams, Leche de Tigre

STEAK SALAD – 13.00

Mixed Greens, Blackened 4oz Top Sirloin, Pan Roasted Cherry Tomato, Red Onion & Caper Relish, Croutons, Red Wine Vinaigrette

HOUSE SALAD – 6.00

Mixed local lettuce, Carrots, Cucumber Cherry Tomato, Chickpeas, with a choice of Honey Balsamic or Roasted Garlic Ranch

THREE FORKS CAESAR – 8.50

Romaine Lettuce, Fresh Herbs, Garlic Croutons, Grilled Lemon, Parmesan, House Smoked Rainbow Trout

Burgers and Sandwiches

BISON BURGER – 11.50

Locally Raised Bison, House BBQ, Pickled Red Onion & White Cheddar, served with House Made Slaw

FALAFEL PLATE- 9.50

Edamame & Chickpea Fritters, Mixed Greens, Citrus & Tahini Dressing, Tomato & Parsley Salad, Marinated Cucumbers, Montana Feta, served with Herb Potato Salad

THREE FORKS BURGER – 10.50

All Natural Montana Beef, Garlic Confit, Gorgonzola, Lettuce, Tomato & Onion, served with Tuscan fries (add Pancetta \$1.50)

POLENTA “SLIDERS” – 11.00

Hansen Farms Lamb Patties, Harissa, Goat Cheese, Basil, Toasted Pine Nuts, served with Herb Potato Salad

Entrees

Served with Grilled Bread

GRILLED PORK CHOP – 18.50

Smoked Onion BBQ, Crispy Speck, Pickled Rhubarb, Charred Broccoli, Olive oil Whipped Potatoes

HOUSE MADE SPAGHETTI – 19.50

Alaskan Crab, Manilla Clams, Calamari, Bay Shrimp, Tomato, Brandy, Calabrian Chilies, Anchovy Bread Crumb

GRILLED RAINBOW TROUT – 18.50

Crushed Avocado & Lime, Summer Vegetable Succotash, Spelt Berry & Chick Pea Salad

GRILLED TUSCAN FLAT IRON – 24.50

Arugula & Roasted Pepper Salad, Tuscan Fries, Calabrese Chili & Garlic Oil

WHOLE ROASTED CAULIFLOWER – 16.00

Sumac Spiced Yogurt, Pumpkin Seeds, Golden Raisins, Farro Salad, Apples & Kale

GRILLED NEW YORK STRIP – 23.50

Panzanella, Bacon & Scallion Vinaigrette, Charred Broccoli, Olive Oil Whipped Potatoes

PORTER BRAISED BISON – 26.00

Northwest Cherries, Star Anise, Dinosaur Kale, Roasted Root Vegetables

SAGE CREEK CHICKEN RISOTTO – 17.50

Prosciutto, Peas, Sun-Dried Tomatoes, Tarragon, Lemon, Parmesan

Desserts

CANNOLI

Pastry Shell, Ricotta and Mascarpone Cheeses, Chocolate Chips, Fresh Orange, Crushed Pistachios

CHOCOLATE AND HAZELNUT FLOURLESS TORTE

Chocolate Ganache, Vanilla Ice Cream

LEMON POUND CAKE

Lemon Glaze, Whipped Cream, Huckleberry Sauce

SWEET RICOTTA TART

Almond Crust, Ricotta and Mascarpone Cheeses, Seasonal Berries

Drinks

WHITE WINE

Chistalino | Sparkling Bur 187ml | Spain
Beringer | White Zinfandel | California
St. Urbans-Hof | Riesling | Mosel, Germany
Walnut Block | Sauvignon Blanc | New Zealand
Alois Lageder “Riff” | Pinot Grigio | Alto Adige, Italy
Sean Minor “Four Bears” | Chardonnay | Central Coast, CA
Waterbrook | Chardonnay | Walla Walla, WA

RED WINE

A-Z | Pinot Noir | Oregon
Truchard | Pinot Noir | Carneros, CA
Conquista | Malbec | Mendoza, Argentina
Leese-Fitch | Merlot | California
Four Vines | Zinfandel | Paso Robles, California
Saviah “The Jack” | Syrah | Columbia Valley, WA
Zaccagnini | Montepulciano | Abruzzo, Italy
Sharecropper’s | Cabernet | Columbia Valley, WA

BEERS ON TAP

Beltian White
Stella Artois
Blackfoot River IPA
Cold Smoke Scotch Ale

IMPORTS

Kokanne

Pacifico
Piraat Belgian
Carolus Tripel Belgian
Guinness Pub Can

MICROS

Omission Pale Ale
Wheatfish
Sierra Nevada Pale Ale
Alaskan Amber
Moose Drool
Pigs Ass Porter

DOMESTICS

PBR Can
Bud Light
Miller Lite
Coors Light
Michelob Ultra Light
Angry Orchard Hard Cider

NON-ALCOHOLIC BEVERAGES

San Pellegrino Sparkling Water (500ml)
Flathead Monster Huck Soda
Coke / Diet / Sprite / Root Beer / Orange Soda
Coffee / Tea / Lemonade / Milk / Apple Juice

San Pellegrino Orange / Lemon Soda



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729 Nucleus Avenue Suite F. Columbia Falls, Montana 59912 | 406.892.2900

Deli Open Monday - Saturday from 11am-5pm

Grille Open 7 Days a Week at 5pm

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