

Appetizers

Baked French Onion

Classic French soup, made from scratch in house, topped with toasted croutons and a three cheese blend and baked golden brown.

Cup: 5.95 Bowl: 7.95

Beef Chili

House-made beef chili topped with cheddar-jack cheese, cilantro, and sour cream. Served with a lime wedge.

Cup: 3.95 Bowl: 5.95

Wednesday - Cream of Mushroom

Thursday - Cream of Tomato

Friday - Clam Chowder

Cup: 3.95 Bowl: 5.95

Wontons

Crispy fried wonton skins stuffed with cream cheese, chives, and bay shrimp. Served with hot mustard and sweet and sour dipping sauce.

Starter: 6.95 Share: 11.95

Calamari

Calamari rings and tentacles, lightly dusted with seasoned flour and fried. Served with garlic butter and a roasted red pepper aioli.

Starter 5.95 Share 10.95

Lettuce Wraps

Marinated chicken breast stir-fried with ginger and garlic in sweet and savory sauce with bamboo shoot, water chestnut, and mushrooms. Served aside crispy noodles with butterleaf lettuce cups and garlic chili sauce.

14.95

Oven Baked Nachos

House fried tortilla chips piled high with cheddar jack cheese, black beans, tomatoes, green onions, jalapeños, and black olives. Served with pico de gallo and sour cream.

8.95

Add Guacamole: 3.95

Add your favorite protein

Grilled Chicken: 5.95

Grilled Steak: 7.95

Grilled Shrimp: 6.95

Seared Tuna

Seared sashimi-grade Ahi tuna sliced thinly with tare, spicy mustard, garlic aioli, and garnished with candied lemon peel and microgreens.

18.95

Crab and Artichoke Dip

Creamy dip with lump crab meat, artichoke hearts, fresh herbs, and baby spinach, baked golden brown with panko crumbs and parmesan cheese. Served with grilled crostini, carrot sticks, celery and a lemon wedge

13.95

Traditional Bone-In Wings

Traditional wings fried to perfection and tossed with your choice of our house sauces or dry rub. Served with celery and carrot sticks and your choice of house made ranch or walnut bleu cheese dressing

Dragon: Teriyaki chili garlic sauce tossed with sesame seeds and green onions

Honey Garlic Buffalo: Sweet and savory with a kick. Topped with bleu cheese crumbles

Salt and Vinegar : Tangy in house dry rub blend topped with chopped parsley

Starter: 8.95 Share: 13.95

Salads

Roasted Walnut Bleu Cheese Chicken Salad

Teriyaki grilled chicken breast served over mixed greens with fresh mushrooms, tomatoes, house candied walnuts, bleu cheese crumbles, hard boiled egg and tossed in a house walnut bleu cheese dressing

14.95

Sesame Chicken Salad

Teriyaki grilled chicken breast served over mixed greens with fresh tomato, sugar snap peas, crispy wonton strips, mandarin orange slices, cucumbers, toasted sesame seeds and a house sesame dressing

14.95

Citrus Coconut Shrimp Salad

Blackened shrimp served over mixed greens and butter leaf tossed in a citrus coconut dressing with fresh blueberry, jicama, orange sections, radish, cilantro and pistachio granola

16.95

London on the Greens Salad

Romaine tossed with hacienda ranch dressing and topped with tomato, cucumber, avocado, egg, mushroom, bacon, almond, alfalfa sprout, and char-grilled sirloin.

17.95

Entrees

Beer Battered Fish and Chips

Haddock fillet hand dipped in Bozeman Amber beer, battered, and fried golden brown. Drizzled with malt vinegar reduction and lemon zest, and served with coleslaw and house tartar sauce.

16.95

Chicken Fried Chicken

Crispy hand breaded fried chicken breast served with house veggies, mashed potatoes and smothered in white cream bacon gravy.

16.95

Steamed Clams Scampi

One pound of steamed little neck clams in a house white wine scampi sauce served with Parmesan toasted crostini.

Add pasta: 1.50 One pound: 13.95

Stroganoff

Sirloin and seared mushroom in veal demi-glace cream tossed with egg noodle and topped with green onion and sour cream.

17.95

Nikolai Chicken Pasta

Chicken breast strips and crispy pancetta in Peppar vodka tomato cream with sautéed artichoke and mushroom tossed with penne.

15.95

Short Rib

Slow-braised bison short rib with pan gravy served over mashed potato with ciabatta toast points and roasted garlic.

25.95

Burgers

We proudly serve Certified Angus Beef flame grilled to temperature with choice of side.

Western Burger

House bourbon BBQ sauce, thick sliced bacon and cheddar cheese.

13.95

Blues Burger

Stuffed with bleu cheese and chopped pepper bacon smothered in a gorgonzola bacon sauce

13.95

Huckleberry Bison Burger

Bison burger topped with a house huckleberry BBQ sauce, thick sliced bacon and smoked gouda

15.95

Beyond Burger

Build any of our burgers with “The Beyond Burger” for a delicious Vegan option

Add 1.50

Sandwiches

Honey Garlic Chicken Sandwich

Crisp Fried chicken breast on Texas toast with creamy slaw, beefsteak tomato, local *Plate & Pantry* sweet garlic pickle and house honey garlic spicy dressing.

15.95

French Dip

Fresh Shaved ribeye seared and served on toasted ciabatta with house made Au Jus

13.95

Add Mushrooms .50

Add Onions .50

Add cheese 1.50

Add Works 2.25

The Bozemanite

House smoked sliced turkey with dill Havarti, tomatoes, butter-leaf lettuce, alfalfa sprouts, avocado, chokecherry syrup, and house roasted garlic aioli on wheat bread.

10.95

Sirloin BLT

Toasted ciabatta piled high with garlic mayo, lettuce, tomato, Daily's bacon, provolone, char-grilled sirloin, and roasted tomato mayo. Served with choice of starch.

17.95

Bay BLT

Thick sliced bacon, fresh beefsteak tomatoes, butter-leaf lettuce and house roasted garlic aioli on Texas Toast.

11.95

House Pastrami Reuben

House smoked pastrami piled high with braised sauerkraut, Swiss cheese, and Russian dressing on toasted pumpernickel rye bread.

14.95

Tacos

Baja Fish Tacos

Hand battered haddock with creamy slaw in fresh corn flour tortillas, topped with pico de gallo, queso fresco and cilantro crema. Served with Mexican rice and our southwest black beans

17.95

Chicken Tacos

Shredded southwest chicken in fresh corn tortillas, topped with grilled corn salsa, chipotle crema, queso fresco and fresh chopped cilantro. Served with Mexican rice and our southwest black beans.

11.95

Best Steaks in Montana

The Bay proudly serves only Certified Angus Beef. Our Steaks are aged for forty days, which results in a buttery tender and mouthwatering flavor.

Ribeye

16oz Ribeye superb marbling, rich robust flavor.

34.95

Montana Center Cut Sirloin

10 oz Specially cut for us, lean steak with great flavor.

25.95

Filet Mignon

The most tender and delicious steak ever! Center and perfectly lean.

32.95

Steak Toppers

Huckleberry Compound Butter: Montana huckleberry preserve and sweet cream butter rosette

2.95

Au Poivre: Seared peppercorn encrusted steak served with classic brandy demi-glace

5.95