



Dinner Menu

Soups and Salads

Broncho Billy Anderson's French Onion Soup

Caramelized onions with an aged sherry and beef broth, topped with a toasted crouton and melted Swiss cheese \$6.00

Buffalo Chili

Made with ground buffalo simmered in a rich savory tomato sauce and topped with sour cream and cheese \$6.50

Homemade Soup Du Jour

Cup \$3.00 Bowl \$4.00

Sheridan Inn's Caesar Salad

Crisp romaine lettuce tossed with Caesar dressing, parmesan cheese and topped with homemade croutons \$5.00

Grilled Pear Salad

Crisp greens topped with candied pecans, feta cheese, grilled pears, dried cranberries and served with champagne vinaigrette \$6.00

Sheridan Inn's House Salad

Icy herb and spring mix lettuces served with sliced cucumbers, roma tomatoes with your choice of dressing \$4.00

Appetizers

Smoked Gouda Bruschetta

An herb crostini, smothered in smoked gouda cheese and topped with roma tomato, basil, garlic and olive oil \$7.00

Warm Artichoke and Spinach Dip

Served with herb crostini \$8.50

Panko Crusted Crab Cakes

Fried to golden brown and served with roasted pepper aioli and mango salsa \$11.00

Calamari

Deep fried calamari served with Cajun tartar and house made cocktail sauce \$9.00

1893's Signature Plates

Served with your choice of a baked potato, garlic mashed potatoes,
baked sweet potato or saffron rice

Slow Roasted Prime Rib

Available on Friday and Saturday evenings

Seasoned and slow roasted prime rib with au jus and creamy horseradish sauce
Miss Katz (10oz) Buffalo Bill (14oz)

1893's Signature Filet

8 oz. Filet mignon grilled to your liking.

Served with garlic herb butter and garnished with onion rings \$26

Topped with blue cheese crumbles, add \$2

Topped with sautéed

mushrooms, add \$2

Ramblin' Rib Eye Steak

A hand cut, 12 oz. beef rib eye steak, seasoned and grilled to your desired temperature
and topped with herb butter \$27.00

Char Grilled Skirt Steak

Marinated skirt steak, topped with herb pesto and grilled peppers \$19.00

Double Cut Stuffed Pork Chop

With caramelized onions, bacon, feta cheese and a dried cherry reduction \$21.00

Asiago Crusted Chicken

Tender breast of chicken encrusted in asiago cheese, pan seared
and topped with fresh Roma tomatoes, basil and garlic \$17.00

Macadamia Nut Crusted Tilapia

Flaky tilapia breaded in panko and macadamia nuts then topped with a citrus beurre
blanc \$16.00

Five Spiced Atlantic Salmon

Fresh Atlantic salmon rubbed with a blend of herbs and spices
then topped with lobster cream sauce \$20.00

Bozeman Trail Beef Stew

Fork tender braised beef served in a rich bordelaise sauce
with carrots, onion, celery and red potatoes \$17.00

Garlic Shrimp Fettuccini

Large prawns marinated in garlic olive oil, tossed with fettuccini
and finished with creamy pesto alfredo \$16.00

Fish and Chips

Hand battered to order Alaskan pollock. Served with Napa slaw and fresh cut fries
\$14.00

Roasted Vegetable Lasagna

Layered with basil pesto, ricotta cheese and fire roasted vegetables \$14.00