



### Bits and Spurs

**Spinach Artichoke Dip - \$9:** A classic blend of cream cheese, chopped spinach, garlic, and bacon. Served in a Cast iron Skillet with house-made tortillas, broccoli and carrots.

**Onion Rings - \$9 :** Thin sliced beer battered onion rings, fried golden brown and served with buttermilk ranch dressing.

### Blue Bell Classics

**Buffalo Chili - \$14:** Chef's homemade chili beans, served in a cast iron skillet, topped with cheddar cheese, scallions and cornbread.

**Black Hills Buffalo Stew - \$16:** Slow braised Buffalo-tips cooked with hearty vegetables and rich brown gravy. Served in a cast iron skillet over mashed potatoes.

**Smothered Hot Beef - \$12:** Sliced roast beef on white bread with mashed potatoes, smothered in rich brown gravy.

**South Dakota Dip - \$12:** Slow-roasted beef with cheddar cheese tucked between grilled sourdough bread and served with rich au jus.

### Supper Entrees

**Fireside Buffalo Skillet - \$22:** Buffalo steak tips sautéed with onions, mushrooms and a splash of red wine. Served in a cast iron skillet with mashed potatoes and vegetables.

**Maple Whiskey Glazed Salmon - \$20:** Char-grilled fresh Atlantic Salmon finished with a maple whiskey glaze. Served with risotto and seasoned vegetables.

**Bourbon Sirloin - \$22:** 8oz certified Angus beef seasoned and char grilled with bourbon mushrooms, caramelized onions, mashed potatoes and vegetables.

### Saddle Up Salads

**Caesar - \$11:** Grilled chicken breast, bacon, croutons and parmesan tossed caesar dressing & chopped romaine. Sub salmon +\$2.00

**The Beldorf - \$12:** Spring mix greens, grilled chicken breast, seedless grapes, roasted cinnamon apples, candied pecans, celery and gorgonzola cheese. Served with a honey balsamic vinaigrette. Sub salmon +\$2.00

### Cattle drive

*Ground buffalo burger, USDA choice ground beef, or vegetarian black bean burger. Buffalo or Black bean for \$2.*

**The Bell - \$12:** Lettuce, tomato, onion and pickles

**COB - \$14:** Cheddar, caramelized onions and bacon.

**Prospector - \$13:** Swiss cheese and mushrooms.

**The 'Melt' - \$13:** American swiss and caramelized onions on sourdough bread.

**Rancher - \$14:** American, Blue Bell BBQ, bacon and onion rings

**Eagle's Nest - \$14:** Bacon and american cheese topped with a fried egg. Served with lodge fries, french fries, coleslaw, soup cowboy beans, or fresh fruit. Sub onion rings for \$1.50.

### Desert

**Skillet Brownie Sundae - \$7.00:** Hot fudge brownie, vanilla ice cream, Chocolate syrup, maraschino cherries served in a lodge skillet.

### Drinks

Coffee, Hot Tea or Hot Chocolate - \$2.50

Soft Drinks - \$2.50

Iced Tea & Lemonade - \$2.50

Milk - \$3.00

\*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduce the risk of foodborne illness. Individuals with certain conditions are at higher risk if these foods are consumed raw or undercooked.