Brunch

Served 9 am – 3 pm

Steak & Eggs *33*
Grilled flank steak, fried eggs, crispy hashbrowns & choice of toast

371 Breakfast *14*
Choice of sausage or bacon, crispy hashbrowns, 2 eggs & choice of toast

Cowboy Breakfast Burrito *17*
Scrambled eggs chorizo, ham, bacon served with crispy hashbrowns, salsa and sour cream

Grand Marnier French Toast *14*
Thick-cut sourdough toast with whipped cream & maple syrup

Add Berry Compote 2

Montana Omelet *17*
Scrambled eggs with mushrooms sautéed onions & peppers, spinach, cheddar cheese, hashbrowns

Breakfast Sandwich *14*
Toasted Sourdough with crispy bacon, fried eggs, spinach, avocado, sliced tomato, cheddar cheese & roasted garlic aioli with a side of hashbrowns

Pancakes *13*
3 fluffy pancakes with sweet syrup & whipped cream

Add Berry Compote 2

Breakfast Power Bowl *20*
Fried eggs, sliced avocado, crispy potatoes, blistered tomato's, sauteed mushrooms, breakfast sausage and choice of toast

Sides

Breakfast sausage *5*
Crispy bacon *4*
O'Brien potatoes *4*
Hashbrowns *4*
Eggs *4*
Choice of toast *4*
Avocado toast *5*

Please inform your server of any dietary restrictions or allergies.
Consuming raw or undercooked animal products (meat, poultry, seafood, eggs, sprouts) can increase the risk of foodborne illnesses.
A 20% gratuity will be applied to parties of 8 or more, tables requesting split checks, and guests who do not leave a signed credit card receipt.

Appetizers

Baked Brie *14*
Warm and melted served with caramelized, cinnamon green pear, walnuts and finished with warm crostini

Smoked Trout Cakes *18*
Crispy lake trout cakes served with a zesty lemon aioli

Braised Short Rib Sliders *16*
3 tender beef sliders on a brioche bun with fresh cilantro crispy onion & chipotle aioli

Steamed Clams and Mussels *21*
Steamed Hard shell clams, and new Zealand green mussels with sauteed onion and mushroom, lemon, garlic & herbs, in a white wine butter sauce

Crostini *15*
Lightly toasted bread with melted herbed cheese, prosciutto & arugula finished with a honey drizzle & sliced fresh green pear

Crispy Garlic and Herb Fries *14*
Tossed with parmesan cheese, fresh garlic and herbs served with a bleu cheese cream sauce

Salads

371 Harvest Salad *Half 7 | Whole 12*
Baby spinach tossed with pomegranate vinaigrette, Feta, Candied walnuts & sliced pear

Caesar Salad *Half 7 | Whole 12*
Romaine lettuce with homemade herbs, garlic croutons & shaved Parmesan cheese

400 Wedge Salad *10*
Iceberg lettuce, chunky blue cheese dressing, crispy bacon & tomato wedges finished with green onions

Add Shrimp 15, Chicken 10, or Steak 16, Salmon 15

Soup of the Day
Cup *5* Bowl *8*

Gluten Free

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Sandwiches

Served with fries or a side salad

Philly Cheese Steak *20*
Slow-roasted thinly sliced beef, roasted red peppers onions mushrooms served on a toasted hoagie with herb aioli and pepper jack

Turkey Panini *14*
Toasted sourdough, turkey breast, brie cheese, smoked bacon, cranberries, & roasted garlic aioli

Club Sandwich *15*
Black Forest ham, turkey, bacon, tomato, avocado, spring mix, pepperjack & herb aioli on a toasted croissant.

371 BLTA *16*
Smoked bacon, Chipotle aioli, sliced tomato, Avocado, and Arugula on a toasted ciabatta bread.

BBQ Chicken Sandwich *14*
Flame broiled chicken breast on a ciabatta served with coleslaw crispy onions and 371 BBQ sauce and pepper jack cheese

Entrees

All entrees include your choice of soup or salad and seasonal vegetables (excluding pasta dishes).

Seafood Linguine *34*
Seared jumbo shrimp, cod, salmon, clams with onions, mushrooms tossed in a lemon butter and herb white wine sauce

Wine Pairing: Sauvignon Blanc

Mushroom Ravioli *29*
Portobello & Cremini stuffed ravioli, sauteed Mushroom & sauteed Italian sausage with a white truffle cream sauce

Fettuccine Alfredo *14*
Sauteed mushrooms, onions & garlic tossed in a creamy Parmesan sauce

Wine Pairing: Rosé

Add Shrimp 15, Chicken 10, or Steak 16

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371 Cioppino 65

Sauteed clams, cod, salmon, shrimp, crab, onion, mushroom, garlic & herbs simmered in a spicy tomato white wine sauce

Chicken Marsala 26

Breaded chicken breast served with chunky garlic mashed potatoes and a mushroom marsala cream sauce

Wine Pairing: Riesling

12 oz. Steakhouse Ribeye 47

Flame-grilled ribeye served loaded baked potato and herbed butter

Wine Pairing: Cabernet Sauvignon

Pork Tenderloin Medallions 33

Juicy grilled pork tenderloin with preserved green pear, and 371 steak fries

Wine Pairing: Pinot Noir

Braised Short Rib 38

Tender and slow cooked short rib served with Garlic and herb mash potato finished with red wine mushroom demi

Lake Trout 31

Walnut crusted Lake trout filet with herbed butter basmati rice lemon, dill cream

Grilled Flank Steak 46

8 oz. tender flame-grilled steak with herb garlic compound butter served with smashed potatoes, sauteed mushrooms & onions

Wine Pairing: Cabernet Sauvignon

371 Angus Burger 20

½ lb. grass-fed beef on ciabatta bread with lettuce, tomato, sliced onion, herb garlic aioli & melted cheddar served with fries

Add Egg 2 Bacon 3

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