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 *15*
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 bacon4
O'Brien potatoes *4*
Hashbrowns *4*
Eggs *4*
Choice of toast *4*
Avocado toast 5
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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 local 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 mussel *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, Salmon or Steak 16

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

Pasta

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, salmon or Steak 16

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Entrees

All entrees are served with seasonal vegetables and soup or salad.

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

Flathead Lake trout *33*
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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