

Billings Petroleum Club

APPETIZERS

Filet Roulade

Marinated Filet with Andouille Sausage,
Cilantro and Manchego Cheese
Topped with Sauce Romesco
\$14

Escargot en Cercueils

Escargot sautéed in Red Wine, Butter,
and fresh Herbs. Topped with Puff Pastry
\$18

Tataki Salad

Seared Ahi Tuna, fresh Avocado, Scallions,
Ponzu, Chilies and Microgreens
Topped with Sea Salt and Extra Virgin Olive Oil
\$15

Dungeness Crab Cakes

100% Fresh Dungeness Crab
Yes that's it! Served on a bed of Spinach
with Crab Velouté and Plum Sauce
\$15

SOUPS AND SALADS

All entrées are served with your choice of soup du jour or house salad.
Specialty salads or French Onion soup may be substituted for an additional \$1.50

Soup Du Jour

Cup - \$4 Bowl - \$5

Classic French Onion

Cup - \$5 Bowl - \$6

Granny Smith Garden Salad

One of our Signature Salads—Mixed Greens,
Granny Smith Apples, Candied Pecans, Red
Onion, and our Creamy Peppercorn Dressing
\$6

Classic Caesar Salad

Romaine Lettuce tossed with fresh, grated
Parmesan Cheese, House-made Croutons,
Tomatoes and our House Caesar Dressing
\$6

"Montana Made" Wedge

Iceberg Wedge
with Amaltheia Farm Chevre,
Candied Pecans, and fresh Basil leaves,
Topped with local Huckleberry Vinaigrette
\$7

ENTRÉE'S AND SIDES

All entrées are served with the vegetable du jour and your choice of starch
Split Plates – \$5

Filet and Lobster for Two

Two 6 oz. Filet of Beef
With Two 6 oz. Lobster Tails
Cooked to perfection
Topped with Béarnaise
\$75

Stuffed Chicken Breast

Dungeness Crab, fresh Halibut,
Prawns, Mascarpone, Asiago Cheeses
and fresh Herbs
Topped with Brandy Cream Sauce
\$28

Maple Glazed Pork Chops

9 oz. Pork Chop glazed with
Maple Syrup and Demi-glace
Topped with Fried Onions
and Apple Wood Bacon
\$25

Phyllo Pouch

Fresh Vegetables, Herbs, and Garlic,
wrapped and baked in Phyllo
Finished with a Roasted Red Peppers
and Beurre Blanc
\$21

Beer Battered Walleye

11 oz. Beer Battered Walleye
Served with Fresh Lemon
and Tartar Sauce
\$26

Fresh Alaskan Halibut

8 oz. Halibut Filet broiled with Pinot Grigio
and Extra Virgin Olive Oil
Topped with Huckleberry-Basil Beurre Blanc
\$29

House-Made Pasta Specialties

Three Cheese Manicotti

House-made Pasta Shells filled with Asiago,
Mascarpone, Parmesan and fresh Herbs
Finished with Sweet Onion and
Sausage Tomato Sauce
\$22

Stuffed Prawns with Poperdelli

Large Prawns stuffed with Portobello Mushrooms,
Manchego and Chilies. Served on a bed of
house Poperdelli Pasta with fried Capers,
Roasted Tomatoes and Extra Virgin Olive Oil
\$27

If you have any special requests or dietary concerns, please let us know. We will do all we can to meet your every need.

STEAKS

100% USDA Prime Certified Angus

Top Sirloin Cooked the way you like it!	8 oz. – \$19	10 oz. – \$21
New York Strip Chef's favorite, center cut, full flavor, and seasoned to perfection	10 oz. – \$25	14 oz. – \$29
T-Bone A hearty New York strip and a tender filet in one cut!		16 oz. – \$32
Rib Eye Exceptionally tender, juicy and flavorful—cut fresh from the rib loin	10 oz. – \$27	14 oz. – \$31
Filet Mignon A tender filet wrapped in apple wood smoked bacon and char-broiled over an open flame	6 oz. – \$28	8 oz. – \$33
Prime Rib (Upon Availability) USDA Prime Rib loin rubbed with our special blend of spices	8 oz. – \$28	12 oz. – \$33

STEAK TOPPERS

SEAFOOD FAVORITES

With any entrée add on:

Sauce Espagnole	\$4	Shrimp Scampi	\$10
Sauce Au Poivre	\$4	Coconut Shrimp	\$10
Gorgonzola and Bacon	\$6	6 oz. Lobster Tail	Market Price
Portobello Mushroom and Onions	\$6	8 oz. King Crab legs	Market Price
Cajun-fried Sweet Onions	\$4	12 oz. King Crab Legs	Market Price

High Rise Soufflés

Please Order with your Entrée

Vanilla Bean

Huckleberry White Chocolate

Grand Marnier Dark Chocolate

Due to preparation requirements there may be evenings we are unable to offer soufflés. Ask your server about availability.