

Small **Plates**

Fondue

garlic | mushrooms | gouda | fresh bread \$13

Mexican Shrimp Ceviche

pico de gallo | poached gulf prawns | cabbage slaw | chili lime mayo | tortilla crisps \$14

Antipasto Board

half \$10 full \$18

Lamb Gyros

tabbouleh salad | tzatziki | pita \$14

**Salad**

Blue Cheese Special

mixed greens | medjool dates | spiced walnuts | bacon | blue cheese crumbles | sriracha blue cheese dressing \$6

Classic Caesar

romaine lettuce | parmesan | \$6

Organic Baby Spinach

prosciutto | toasted pine nuts | parmesan | pickled onions | apple | sherry vinaigrette \$6

Tuscan Chop

romaine | garbanzo beans | pepperoni | pepperoncini | roast peppers | tomatoes | kalamata olive mozzarella | artichoke hearts | choice of dressing \$6

Tabbouleh

bulgur wheat | scallions | herbs | cucumber | feta | kalamata olive | red onion olive oil | lemon | tomatoes tahini \$6

*Choice of Dressing: sherry vinaigrette, ranch, blue cheese, oil and vinegar*

**Pastas**

Baked Penne

italian sausage | marinara | garlic herb ricotta | mozzarella | provolone | parmesan \$15

Penne ala Nonna

roast chicken | bacon | peppers | caramelized onions | thyme | garlic | parmesan cream sauce \$17

Snow Crab Mac'n Cheese

Conchiglie pasta | parmesan | aged white cheddar | snow crab \$28

Weekly Pasta Special

ask your server for details

Executive Chef | **Seth Black**

Pizza **Bassa** | thin crust Roman Style Pizza

Red **Pizza**

*Small 12" \$16 | Large 18" \$25*

The Flyin' Hawaiian

Teriyaki chicken, Canadian bacon, jalapeno, pineapple cream cheese

Siciliano

italian sausage, roast pepper, kalamata olives, capers, pine nuts, basil

The Goomah

Meatballs, smoked Mozzarella, caramelized onion, chili flakes, oregano

The Forager

Roast garlic, mushrooms, prosciutto, baby spinach, truffle oil

The Yeti

Pepperoni, Canadian bacon, sausage, bacon

Tuscan

Sun-dried tomatoes, artichoke heart, goat cheese, Italian sausage

Quatro Fromaggio (large \$22)

Mozzarella, provolone, parmesan, ricotta

The Supreme

Pepperoni, sausage, roast pepper, mushrooms, caramelized onion, black olives

The Very Veggie (large \$22)

Baby spinach, mushrooms, broccoli, caramelized onion, roasted peppers

White **Pizza**

*Small 12" \$16 | Large 18" \$25*

Piccata

Capers, garlic, red onions, shrimp

Big Bird

Basil, roasted pepper, artichoke heart, chicken, kalamata olives

Greco

Baby spinach, ricotta cream, kalamata olives, red onions, feta, lamb, gyro

Carbonara

Ricotta cream, parmesan, bacon, caramelized onions, thyme, black pepper

The Coho

Parmesan, smoked salmon, red onion, capers, cream cheese

Create **your own** pie

*Small 12" \$11 (+\$1.25/topping)*

*Large 18" \$18 (+\$2.00/topping)*

*Meat: pepperoni | Italian sausage | Canadian bacon | bacon | shrimp | lamb gyro | prosciutto | chicken | meatballs*

*(max of 4 meat toppings)*

*Vegg: roast pepper | mushroom | kalamata olives | black olives | green olives | caramelized onions | artichoke hearts | sun-dried tomato | broccoli | fresh basil | tomatoes | jalapeno | fresh garlic | roast garlic | pineapple | capers | pine nuts | red onion*

*Cheese: cream cheese | ricotta | parmesan | feta | goat cheese | smoked mozzarella*

Executive Chef | **Seth Black**

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\*The FDA advises against eating raw or undercooked meat eggs, poultry, seafood, or shellfish, which may increase your risk for foodborne illness\*