

3 Courses | \$65

4 Courses | \$72

| *Beverages not included* |

Salads

Blue Cheese Special

mixed greens, medjool dates, spiced walnuts, bacon, blue cheese crumbles, house-made sriracha blue cheese dressing

Bistro House

Mixed greens, prosciutto, toasted pine nuts, parmesan, pickled onions, apple, house-made sherry vinaigrette

Tuscan Chop

Mixed greens, Pepperoni, pepperoncini, roast peppers, tomatoes, kalamata Olives, mozzarella, artichoke hearts

Small Plates

Seared Tuna Tataki

Sushi rice | roast sesame sauce | pickled cucumbers | soy caviar

Mexican Shrimp Cocktail

Chili Lime Aioli | Tortilla Crisps | Ceviche

Beef Tenderloin Skewers

Peanut sauce | red cabbage and mint slaw | fried shallots

Fried Stuffed Lamb Meatballs

Feta | capers | olives | smoked tomato sauce

Garlic White Cheddar Fondue | shared for 2

Antipasti Board | shared for 2

Entrees

Char Grilled 10oz Filet Mignon

Red wine reduction | chefs accompaniment

Pan Roast Duck Breast

Apricot | olive | rosemary | pistachio dukkah | chefs accompaniment

Snow Crab Cakes

Grilled Patagonian Prawns | roast pepper sauce | chefs accompaniment

Desserts

French Silk Mousse

Whip cream | peanut butter brittle

Vanilla Bean Panna Cotta

.....Chef Seth Black

The Black Board Bistro

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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