



Ted's[®]

MONTANA GRILL

AUTHENTIC
AMERICAN DINING

LOCAL PARTNERS

Lewis Taylor Farm | Generation Farm | Baker Farm | L.G. Herndon Jr. Farm | Jaemor Farm
Flowers Bakery | South Georgia Pecan Company | Springer Mountain Farms
Turner Ranches | Buckhead Beef | H&F Bread | Naturipe Farm | Coggins Farm | Hillside Farm
Southern Valley Farm | Wilkinson Farm | Goodson Farm | Wayne E. Bailey Produce | Pioneer Growers
Parker Farm | Pero Family Farm | Swain Farm | Duda Farm | Dan Graff Farm

STARTERS

- Bison Nachos** Pepper jack, bison chili, fresh toppings (1200cal) | 10
- 🍴 **St. Phillip's Island Crab Cake** Jumbo lump crab, guacamole, kale salad (320cal) | 14
- Homemade Chips** Fresh-cut, ranch onion dip (1070cal) | 5
- Bar None Sliders^{SM*}** American cheese, homemade chips (1160 | 1100cal) | Beef 10 | Bison 12
- Salt & Pepper Onion Rings** Hand-breaded, horseradish sauce (1330cal) | 7
- 🍴 **Grilled Shrimp on Ciabatta Toast** Ciabatta toast, arugula, lemon vinaigrette (710cal) | 13
- Soup of the Day** Made fresh daily in-house (170-380 | 280-650cal) | Cup 4 | Bowl 6
- Karen's "Flying-D" Bison Chili** (320 | 560cal) | Cup 5 | Bowl 7

SIDE SALADS

- 🍴 **House** Iceberg, romaine, organic spring mix, cucumber, vine-ripened tomato, croutons, red onion (50-230cal) | 5
- 🍴 **Caesar** Romaine, Parmesan, croutons, "eggless" Caesar dressing (280cal) | 5
- Wedge** Bacon, vine-ripened tomato (120-260cal) | 6
- 🍴 **Kale** Roasted corn, grilled jalapeño, vine-ripened tomato, fresh herbs, vinaigrette (200cal) | 6
- 🍴 **Chopped** Iceberg, roasted corn, garbanzo beans, vine-ripened tomato, green pepper, red onion, fresh chopped basil, cucumber, bacon, basil vinaigrette (360cal) | 6
- Soup and Side Salad**

ENTRÉE SALADS

Traditional Ranch, "BLT" Ranch, Basil Vinaigrette, Lemon Vinaigrette, Blue Cheese, Honey Mustard, "Eggless" Caesar and Olive Oil & Red Wine Vinegar

- Balsamic Blue Steak*** Certified Angus Beef® sirloin, iceberg, romaine, organic spring mix, cucumber, blue cheese, bacon, vine-ripened tomato, balsamic reduction, onion straws (630cal) | 15
- Big Sky Grilled** Iceberg, romaine, organic spring mix, bacon, cheddar, egg, vine-ripened tomato, avocado, croutons (850-990cal)
Grilled Chicken 13 | Beef Burger* 14 | Cedar Plank Salmon* 15 | Bison Burger* 16
- Caesar** Romaine, Parmesan, croutons, "eggless" Caesar dressing (1040-1060cal) Grilled Chicken 13 | Cedar Plank Salmon* 15 | Grilled Shrimp 16
- Farmhouse** Kale, romaine, roasted chicken, cucumber, vine-ripened tomato, Gruyère, bacon, roasted corn and pecans, basil, lemon vinaigrette (860cal) | 14
- 🍴 **Chicken Chopped** Iceberg, grilled chicken, roasted corn, garbanzo beans, vine-ripened tomato, green pepper, red onion, fresh chopped basil, cucumber, bacon, fresh basil vinaigrette (820cal) | 13

BURGERS*

Choose freshly ground All-Natural Bison, Certified Angus Beef® or All-Natural Springer Mountain® Grilled Chicken Breast with fresh-cut fries or your choice of side. We proudly offer gluten-free buns from Flowers Bakery for +1.

- 🍴 **Naked** Perfectly simple (530 | 490cal) | Beef 12 | Bison 14
- Cheese** American, cheddar, pepper jack or Swiss (650-700 | 610-660cal) | Beef 13 | Bison 15
- Ted's Bacon Cheeseburger** Cheddar or Swiss, bacon, grilled onion (860 | 820cal) | Beef 14 | Bison 16
- Blue Creek** Blue cheese, bacon (810 | 770cal) | Beef 15 | Bison 17
- Swiss and Mushroom** Swiss, mushroom, sour cream (760 | 720cal) | Beef 14 | Bison 16
- Avalon** Gruyère, blue cheese, bacon-caramelized onions, roasted garlic aioli, baby arugula (860 | 820cal) | Beef 15 | Bison 17
- Red Rock** Pepper jack, jalapeño, cilantro, onion straws, Z-Sauce, ciabatta (890 | 850cal) | Beef 15 | Bison 17
- 🍴 **Skinny Dip** Bunless, avocado, with vine-ripened tomatoes and kale salad (530 | 510 | 470cal) | Turkey 12 | Beef 13 | Bison 15
- George's Classic Cadillac** BBQ sauce, cheddar, bacon, served with a side of mustard (920 | 880cal) | Beef 14 | Bison 16
- Canyon Creek** Cheddar, bacon, jalapeño, blackberry jam, fried egg* (980 | 940cal) | Beef 15 | Bison 17
- Green and Hot** Pepper jack, grilled jalapeño, guacamole, Sriracha aioli (880 | 840cal) | Beef 14 | Bison 16
- Knife-and-Fork Chili Cheese** Pepper jack, cheddar, bison chili, tomato, jalapeño, red onion, sour cream, ciabatta (1000 | 960cal) | Beef 15 | Bison 17
- 1977 America's Cup** American, bacon, grilled onion, mushroom, fried egg* (910 | 870cal) | Beef 16 | Bison 18
- Delicious Duo** Two 3oz burgers (beef and bison), American, lettuce, tomato, dill pickle, mustard remoulade, sesame bun (710cal) | 11
- 🍴 **House-Made Veggie Burger** Lettuce, tomato, roasted garlic aioli, cracked wheat bun (610cal) | 12

SIPS

HAND-CRAFTED

Shakes and Malts
(920-1180cal) | 6

Coke® or IBC® Root Beer Float (500-560cal) | 5

Vanilla Coke® (160cal)
Cherry Coke® (130cal)
Fresh-Squeezed Lemonade (100cal)
Fresh-Squeezed Cherry Lemonade (100cal)
Arnold Palmer (50cal)

BOTTLE

Boylan® Cane Sugar Sodas
Black Cherry, Creme, Orange (130-140cal)
Coca-Cola® Classic, Diet Coke®, Sprite®, IBC® Root Beer, Sparkling Water, Spring Water (0-140cal)

GLASS

Fresh Brewed Iced Tea (0-110cal)
Fountain Coca-Cola® Products (0-130cal)
Fountain Dr. Pepper® (120cal)

🍴 LIGHTER FARE OPTIONS (ASK SERVER FOR DETAILS) GLUTEN FREE MENU AVAILABLE UPON REQUEST. NUMBER IN () DENOTES CALORIE COUNT. 2,000 CALORIES A DAY IS USED FOR GENERAL NUTRITION ADVICE, BUT CALORIE NEEDS VARY. NUTRITIONAL INFORMATION IS AVAILABLE UPON REQUEST. PLEASE INFORM YOUR SERVER IF ANYONE IN YOUR PARTY HAS A FOOD ALLERGY. *NOTE: ITEMS ARE SERVED RAW, OR UNDERCOOKED, OR MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

POULTRY

Red Rock Sandwich All-natural grilled chicken breast, pepper jack, jalapeño, cilantro, fried onion straws, Z-Sauce, ciabatta, fresh-cut fries (890cal) | 13

Snowcrest Sandwich Fried or grilled all-natural chicken breast, mustard remoulade, lettuce, vine-ripened tomato, dill pickle chips, cracked wheat bun, fresh-cut fries (660-790cal) | 13

∅ **Turkey Burger** Pepper jack, Sriracha aioli, arugula, cracked wheat bun, fresh-cut fries (780cal) | 13

Springer Mountain® Roasted Chicken All-natural half chicken, glazed with cranberries, infused with Sam Adams®, garlic, rosemary, garlic mashed potatoes, Parmesan roasted broccoli (Available after 4pm) (1070cal) | 16

Roast Turkey and Dressing Gravy, garlic mashed potatoes, buttered carrots, cranberry sauce (Sunday only) (520cal) | 15

SEAFOOD

Absolute Best Fish Sandwich Lightly breaded cod, lettuce, chive caper tartar sauce, cracked wheat bun, kale salad, fresh-cut fries (750cal) | 13

Salmon Burger Fried egg*, bacon, grilled tomato, dill cream sauce, arugula, cracked wheat bun, fresh-cut fries (990cal) | 15

∅ **St. Phillip's Island Crab Cakes** Southwestern-seasoned, guacamole, Parmesan roasted broccoli, kale salad (570cal) | 27

∅ **Cedar Plank Salmon*** Garlic mashed potatoes, Parmesan roasted broccoli, horseradish sauce (560 | 680cal) | 7oz 18 | 9oz 21

Pecan-Crusted Trout Fresh-cut fries, kale salad, remoulade (1200cal) | 17

∅ **Salt-and-Pepper Trout** Roasted corn and tomato salsa, kale salad, vine-ripened tomato (510cal) | 17

BISON

Bison Pot Roast Slow-braised pot roast, gravy, garlic mashed potatoes, buttered carrots (440cal) | 20

Bison Short Ribs Slow-braised, garlic mashed potatoes, buttered carrots (400cal) | 21

Bison Chopped Steak* 8oz, brown gravy, grilled onions, mushrooms, garlic mashed potatoes, buttered carrots (430cal) | 17

Bison Meatloaf Gravy, garlic mashed potatoes, sautéed green beans (490cal) | 17

Bison Meatloaf Sandwich Bison meatloaf, pepper jack, grilled onions, ciabatta, fresh-cut fries (890cal) | 12

STEAKS*

Aged, hand-cut in our on-premise butcher shop, seasoned and finished with lemon butter. Choice of two sides.

Add Grilled Mushrooms, Blue Cheese Bacon Butter, Bacon Onion Butter or Spiced Coffee Rub for +2

BISON

∅ **Ted's Filet** 8oz (590cal) | 35

New York Strip 11oz (690cal) | 31

Delmonico Ribeye 14oz (790cal) | 36

BEEF

Ted's Filet 8oz (640cal) | 27

Delmonico Ribeye 14oz (1130cal) | 28

Certified Angus Beef® New York Strip 12oz (1030cal) | 25.5

SIDES

∅ **Vegetable Plate** Choose 4 of our Sides, including the Chef's Featured Vegetable | 16

Salt & Pepper Onion Rings (520cal) | 4.5

Fresh-Cut Fries (310cal) | 4.5

50/50 Fries & Onion Rings (500cal) | 4.5

Garlic Mashed Potatoes (240cal) | 4.5

∅ **Parmesan Roasted Broccoli** (260cal) | 4.5

∅ **Sautéed Green Beans** (150cal) | 4.5

Buttered Carrots (250cal) | 4.5

∅ **Kale Salad** (140cal) | 4.5

∅ **Baked Potato** after 4pm (310cal) | 4.5

∅ **Sweet Potato** after 4pm (220cal) | 4.5

PREMIUM SIDES

∅ **Roasted Asparagus** (80cal) | 5.5

Sautéed Cauliflower (460cal) | 5.5

Chef's Featured Vegetable | 5.5

HOMEMADE DESSERTS

Seasonal Dessert (910-1170cal) | 8

Kahlúa® Fudge Brownie (1360cal) | 7

Cheesecake with Wildberries (820cal) | 7

Fresh-Baked Cookies (350-400cal) | 2

Cookie and Ice Cream (750-800cal) | 6

Vanilla Ice Cream (400cal) | 5

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CHARDONNAY (120-570cal)

	6oz	9oz	BOTTLE
Bison Ridge California	7	10	27
Rodney Strong Sonoma County	8	11	34
Kendall-Jackson Vintner's Reserve California	9	13	36
Sonoma-Cutrer Russian River Ranches Sonoma Coast	12	16	43
Stags' Leap Winery Napa Valley 2017	-	-	54

WHITES, SPARKLING & ROSÉ (90-620cal)

Mionetto Prosecco D.O.C. Treviso	11 (187ml)		33
Seven Daughters Moscato Italy	8	11	30
North by Northwest Rosé Columbia Valley	8	11	30
Clos du Bois Pinot Grigio California	8	11	30
Santa Margherita Pinot Grigio Valdadige	-	-	47
Chateau Ste. Michelle Riesling Columbia Valley	7	9	24
Starmont Sauvignon Blanc Napa Valley	10	14	38
Kim Crawford Sauvignon Blanc Marlborough	-	-	40

CABERNET SAUVIGNON (130-580cal)

Bison Ridge California	7	10	27
J. Lohr Seven Oaks Paso Robles	9	12	34
Louis M. Martini California	-	-	36
Oberon Napa County	13	17	45
Starmont Napa Valley 2016	-	-	55
Markham Napa Valley 2014	-	-	62
Stag's Leap Wine Cellars Artemis Napa Valley 2016	-	-	80
Silver Oak Alexander Valley 2015	-	-	100

MORE REDS (130-620cal)

MacMurray Ranch Pinot Noir Central Coast	11	14	40
Erath "Resplendent" Pinot Noir Oregon	12	16	42
Meiomi Pinot Noir California	13	17	46
King Estate Pinot Noir Oregon 2015	-	-	49
Bison Ridge Merlot California	7	10	27
Decoy Merlot Sonoma County	12	16	42
Gascon Malbec Mendoza	9	12	33
Trapiche Broquel Malbec Mendoza	11	15	42
Concannon Petite Sirah Livermore Valley	9	12	32
The Federalist Zinfandel Lodi	10	13	40
19 Crimes Red Blend Australia	8	11	30
The Prisoner Red Blend California 2017	-	-	74

All of our bottles are available by-the-glass with a 2-glass minimum.

PREMIUM SPIRITS

BOURBON: Buffalo Trace, Bulleit, Jim Beam, Knob Creek, Knob Creek Rye, Maker's Mark, Woodford Reserve **WHISKEY:** Crown Royal, Jack Daniel's, Bushmills, Jameson, Canadian Club **SCOTCH:** Dewar's, Glenlivet 12yr, Johnny Walker Black, Macallan 12yr **VODKA:** Belvedere, Ketel One, Ketel One Citroen, Svedka **GIN:** Beefeater, Bombay, Bombay Sapphire, Tanqueray **RUM:** Captain Morgan, Bacardi, Myers's

MARGARITAS

Ted's Signature Margarita Jose Cuervo Especial Tequila, Cointreau, freshly squeezed sour mix* (190cal) | 9

Montana Margarita 1800 Reposado Tequila, Grand Marnier, freshly squeezed sour mix* (190cal) | 10

Huckleberry Margarita Jose Cuervo Especial Tequila, Cointreau, huckleberry-infused sour mix* (240cal) | 10

Grand Agave Patrón Silver Tequila, Grand Marnier, freshly squeezed lime juice, organic agave nectar (270cal) | 11

Jalapeño Huckleberry Margarita Jalapeño infused Jose Cuervo Especial Tequila, Cointreau, freshly squeezed sour mix*, huckleberry (280cal) | 10

MARTINIS

Ultimate Dirty Martini Grey Goose Vodka, splash of olive juice, blue cheese-stuffed olives (210cal) | 11

Lemon Drop Martini Tito's Handmade Vodka, Cointreau, freshly squeezed lemonade (210cal) | 9

Mountain Breeze Finlandia Grapefruit Vodka, freshly squeezed lime juice and orange juice, splash of cranberry (150cal) | 9

CLASSIC COCKTAILS

Ted's Mojito Bacardi 8 Rum, fresh mint, freshly squeezed lime juice (130cal) | 10

Big Sky Lemonade Jim Beam Bourbon, Cointreau, freshly squeezed lemonade (170cal) | 9

Buffalo 41 Buffalo Trace Bourbon, Grand Marnier, freshly squeezed lemonade infused with wildberries (220cal) | 9

Sun River Sangria Red or white wine, Cointreau, pineapple juice, cranberry juice, hint of mango (200-210cal) | 7

Uptown Manhattan Knob Creek Rye, chocolate bitters, organic agave nectar, orange twist (230cal) | 12

Newly Fashioned Woodford Reserve, organic agave nectar, Angostura® Bitters, black cherry (260cal) | 12

Hendrick's Mule Hendrick's Gin, ginger beer, freshly squeezed lime juice, bitters (190cal) | 10

DRAFT BEER (160-180cal)

Local Craft
Ask server for details

Stella Artois BEL 6.5

Sweetwater 420 GA 6

Sam Adams Seasonal MA 6

Ted's IPA GA 6

BOTTLED BEER (100-180cal)

Bud Light MO 5

Lagunitas IPA IL 5.5

Miller Lite WI 5

Corona Light MEX 5.5

Michelob Ultra MO 5

Sam Adams MA 5.5

Coors Light CO 5

O'Doul's MO 5

Corona MEX 5.5

Guinness IRL 6

Budweiser MO 5

Fat Tire CO 5.5

Heineken NLD 5.5

Modelo Especial MEX 5.5

Argo Orchard NY 5.5

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