

The *Red Bird* believes in serving sustainably grown fresh foods & our menu changes frequently to reflect the wide variety of seasonal foods available regionally. The *Red Bird* is an active member of the Western Montana Growers Cooperative & as a result, we are able to support local farmers while at the same time serving Missoula high quality naturally grown meats & vegetables. Our chicken, beef, pork & lamb are locally raised. Additionally, when seasonally possible, we have contracts w/ several local growers for our produce. Thank you for helping us support our community.

Red Bird

✧ STARTERS ✧

Hand Rolled Penne Pasta... Tossed w/ a Slow ~ Cooked Lamb Bolognese, Grana Padano Cheese & Extra Virgin Olive Oil 11.

Steamed Buns & Five Spice Duck... Slow- Cooked. Served w/ Winter Vegetables, Cilantro, Mint, Soy & Mustard 12.

House made Sausage... style & appropriate accompaniment change weekly 12.

Montana Duo... Beef Tenderloin Empanadas & Slow Roasted Pork Belly. Served w/ a Peanut ~ Chili Puree; Pickled Cucumber, Carrot & Red Onion; & Sweet Onions w/ Cumin 12.

Pan Seared Scallops... Roasted Pepper Puree, Walnut Pesto, Thyme Gnocchi, Frizzled Leeks 13.

✧ SOUP & SALAD ✧

Grilled Shrimp & Mixed Grain Salad... Fresh Herbs, Lemon, Olive Oil, Walnuts, Lentils, Spelt, Orange, Arugula, Bibb Lettuce 9.

Warm Raclette Cheese & Arugula Salad... Poached Pear, Toasted Pecans, Fennel, Roasted Butternut Squash 8.

Beet Salad... Greens, Cucumber, Walnuts & Gorgonzola tossed w/a Horseradish Vinaigrette topped w/ crisp candied Beets 8.

Grilled Octopus & King Crab Salad... Roasted Pepper, Pepperoncini, Olives, Celery Leaves, Potato, Arugula, Chorizo, Olive Oil, Lemon, Grilled Bread 9.

Soup of the Day 9.

ENTREES

Grilled Duck Breast... Indian Style. Beet ~ Cilantro Basmati Rice, Lemongrass ~ Lime Leaf Curry. Accompanied by Spicy Jalapeño Harissa, Cool Cucumber Yogurt, Crisp Coconut Sambal & Fresh Herbs 29.

"Southern Vegetables"... Marinated ~ Fried Green Tomatoes, Slow Cooked Sweet & Sour Collard Green Ravioli, Fresh Buttermilk Cheese filled Roasted Peppers, Creamy Corn Puree 25.

Alaskan Halibut...Oven Roasted w/ Artichoke, Tomato, Spring Onion, Yukon Gold Potato, Herbs, White Wine & Prawn Butter 27.

Grilled Beef Ribeye Steak... Lacinato Kale, Potato & Root Vegetable Puree, Crisp Shallots, Red Wine Reduction, Bleu Cheese Butter 32.

Pork Loin Medallions... simmered in a Light Mustard ~ White Wine ~ Cream. Served w/ Parmesan Mashed Potatoes & Caramelized Baby Carrots 27.

Montana Raised Lamb... Egyptian Lentils w/ Thyme & Cream, Grilled Asparagus, Mint ~ White Wine Jus 31.

Alaskan Fire Prawns... Chili Rubbed Prawns, seared then tossed w/ Peas, Pea Shoots, Mint, Prosciutto, Hand Rolled Spaghetti & Parmesan Cheese 27.

Horseradish Marinated ~ Grilled Bison Tenderloin... Butternut Squash & Potato Hash w/Pancetta, Cipollini Onion, Marsala Gastrique, Mushroom Cream 36.

20% Gratuity added to Parties of 8 or More

Please do not use Cell Phones in Dining Area