



BISTECCA

· AT THE GRANARY ·

1500 Poly Dr., Billings, MT 59102

406-259-3488

bisteccagranary.com

BENVENUTO! (Welcome)

STARTERS

CRAB CAKES

Seared crab cakes with remoulade sauce

OLD FASHIONED SHRIMP COCKTAIL

Jumbo prawns, served with cocktail sauce

STEAMED MUSSELS

Bianco - mussels in a white wine broth

Diablo - with scarpariella sauce for a bit of heat

ANTIPASTO PLATTER

An assortment of meats and cheeses, served with a roasted red pepper salad, fig preserves and cracker

ITALIAN STUFFED PORTOBELLO MUSHROOMS

Baked and dusted with parmesan

CAPRESE (GF)

Mozzarella, roma tomatoes and fresh basil drizzled with a balsamic reduction

PASTA

SERVED WITH SALAD OR SOUP

TRADITIONAL LASAGNA BOLOGNESE

Layers of pasta, beef and sausage, ricotta and four cheeses, finished with marinara and mozzarella

SPAGHETTI MARINARA

Served with choice of house made meatballs or andouille sausage

FETTUCCINE ALFREDO

Fettuccine pasta topped with a classic cream sauce

With chicken

With shrimp and scallops

POLY DRIVE PASTA

Cajun inspired with andouille sausage, red bell pepper, artichoke hearts, mushrooms, shrimp, chicken and mostaccioli pasta tossed in a spicy, cajun cream sauce

PASTA CHOICES

Spaghetti, Fettuccine, Pappardelle, Linguine, or Mostaccioli

MIX AND MATCH PASTA

SAUCE CHOICES

Marinara, Ragu Bolognese, Alfredo, or Rosa (marinara/alfredo)

Add Meatballs or Andouille Sausage for 4.50

Children's Mix and Match for 6.50 (Add a meatball or sausage for 1.50)

SEAFOOD

SALMON (GF)

Pan seared salmon steak seasoned, blackened or teriyaki glaze

SCALLOPS (GF)

Bacon wrapped scallops served over butternut squash risotto

KING CRAB LEGS (GF)

1 lb. Steamed king crab legs, served with drawn butter

Market Price

SHRIMP

Fried tempura style served with a pineapple rum sauce or Scampi-style over a bed of linguine

ENTREES ARE SERVED WITH SALAD OR SOUP AND CHOICE OF SIDE UNLESS OTHERWISE SPECIFIED



POULTRY

CHICKEN MARSALA

Lightly seasoned and floured chicken breast sautéed with garlic, mushrooms, and marsala cream sauce, over a bed of linguine

HOMESTYLE CHICKEN BREAST

Airline chicken breast dusted with our seasoned flour, pan seared and oven bake then finished with a wine and herb pan sauce

CHICKEN PARMESAN

Lightly breaded and pan fried chicken breast on a bed of linguine topped with house marinara and mozzarella

DUCK RAGU

Slow braised with vegetables, prosciutto, fresh herbs and a red wine reduction tossed with pappardelle pasta

BISTECCA

ALL CERTIFIED ANGUS BEEF STEAKS SEASONED AND GRILLED TO YOUR LIKING



NEW YORK STRIPLOIN (GF)

14oz.

Try it with a peppered crust

RIBEYE (GF)

14oz.

OPTIONAL STEAK TOPPERS 2.25 EACH:
SAUTEED MUSHROOMS, SAUTEED ONIONS,
OR BACON GORGONZOLA SAUCE

SLOW ROASTED PRIME RIB (GF)

(while it lasts)

Seasoned crust, seared and slow roasted. Served with au jus and horseradish sauce

12oz. -

16oz. -



FILET TENDERLOIN (GF)

8oz.

Try it with our teriyaki glaze

BASEBALL CUT SIRLOIN (GF)

10oz.

MAKE IT A COMBO

1/2 lb. King Crab—Market Price

Tempura Shrimp 9.75

ADDITIONAL SELECTIONS

OSSO BUCCO

Slow roasted pork shank served over your choice of risotto or mashed potatoes topped with gremolata

PORTERHOUSE PORK CHOP

Porterhouse pork chop topped with an apple, brown sugar and dijon glaze

VEAL INVOLTINI

Veal cutlet stuffed with spinach and provolone cheese and finished with a mushroom demi glace pan sauce

VEAL PICATTA

Lightly panko breaded veal cutlet with a hearty lemon, caper sauce served over pappardelle noodles

GODORE! (Enjoy)

Entrees are served with house vegetables and choice of baked or mashed potato, risotto, rice pilaf, or pasta with marinara or alfredo sauce.

Salad choices include: Thousand Island Wedge, Caesar or Garden with choice of dressing

Salad Dressings: Caesar, Italian, Ranch, Blue Cheese, Thousand Island, Balsamic, Huckleberry Vinaigrette, and Raspberry Champagne Vinaigrette

Soup options: French Onion or Cannellini Bean and Italian Meatball

Please, no separate checks on parties of 10 or more

Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medication conditions