



# 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

13.25

#### ANTIPASTO PLATTER

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

19.75

#### FRIED RAVIOLI

Cheese ravioli, breaded and fried. Served with marinara sauce

10.50

#### CALAMARI

Fried calamari strips served with cocktail sauce

11.00

#### \*TUNA CRUDO

Seared Ahi Tuna with a Green Tea and Honey glaze, balsamic sticky rice, cucumber, avocado, balsamic glaze, green onion and spicy avocado pesto

14.25

#### DRAGON TENDERS

Lightly breaded and fried chicken strips served with a choice of traditional dragon sauce or spicy Italian scarpariello sauce

10.75

#### STEAMED MUSSELS

Bianco—mussels in a white wine broth

Diablo—with scarpariella sauce for a bit of heat

14.25

#### ITALIAN STUFFED CRIMINI MUSHROOMS

Baked and dusted with parmesan

11.25

#### CRAB, SPINACH & ARTICHOKE DIP

Crab, spinach, and artichokes in a parmesan cream cheese blend served with lahvosh crackers

13.50

#### CAPRESE (GF)

Mozzarella, cherry tomatoes and fresh basil over crostini and finished with a balsamic reduction

11.00

#### OLD FASHIONED SHRIMP COCKTAIL

Jumbo prawns served with cocktail sauce

15.25

#### NACHOS

Nachos topped with a chipotle pepper sauce

12.25

Add chicken 4.50, Add steak or shrimp 5.00 Add Salsa .75 or Sour cream 1.25

#### BISTECCA FLATBREAD

Caramelized onions, sautéed mushrooms, gruyere and swiss cheeses, pepper flakes and a red wine reduction

13.00

#### CAPRESE FLATBREAD

Basil oil and balsamic reduction, cherry tomatoes, mozzarella, and fresh basil

12.50

#### FLATBREAD FEATURE

Ask your server for details

Gluten Free Bread or Flatbread available, add 1.50

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

# THE BEST STEAKS IN MONTANA



[BISTECCA (Bi-ste'c-ca) Italian for steak]



Bistecca at the Granary proudly serves only Certified Angus Beef, the finest and most consistent quality of beef on the market. Black Angus Cattle are carefully selected from reputable family ranches in America's heartland and the Rocky Mountain region. Due to strict specifications followed by the Certified Angus Beef brand, less than a third of the beef make the cut. We also extend our aging process from 21 days to a minimum of 40 days on our Signature Aged steaks resulting in buttery tenderness and mouth-watering flavor.

Bistecca Signature Aged New York Striploin (GF)	14oz.	39.50
Bistecca Signature Aged Ribeye (GF)	16oz.	42.00
Filet Tenderloin (GF)	8oz.	36.50
Bistecca Signature Aged Center Cut Sirloin (GF)	10oz.	26.75
Bistecca Signature Aged Baseball Cut Sirloin (GF)	8oz.	24.75
Slow Roasted Prime Rib (GF)	12oz.      29.50	16oz.      33.50

#### COMPLEMENT YOUR STEAK

1/2 lb. King Crab Market Price  
 6 oz. Lobster Tail Market Price  
 Beer Battered Shrimp 9.75

#### ENHANCE YOUR STEAK

SAUTEED MUSHROOMS, SAUTEED ONIONS, PEPPERCORN BRANDY CREAM SAUCE OR  
 BACON GORGONZOLA SAUCE  
 2.25 EACH

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: Wedge, Caesar or Garden with choice of dressing

Salad Dressings: Caesar, Italian, Ranch, Blue Cheese, Thousand Island, Balsamic, Huckleberry Vinaigrette, and Blood Orange and Shallot Vinaigrette

Soup options: French Onion or Soup of the Day

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Please, no separate checks on parties of 10 or more.

GF - Gluten Free

Entrees are served with salad or soup and choice of side unless otherwise specified

## SEAFOOD

### **\*SALMON (GF)**

Pan seared salmon steak seasoned, blackened or teriyaki glaze 26.00

### **FISH AND CHIPS**

8 oz. beer battered cod and house made salt & vinegar chips 17.50

### **SCALLOPS (GF)**

Bacon wrapped scallops served over seasonal vegetable risotto 30.75

### **SHRIMP**

Scampi-style over a bed of linguine pasta  
or Fried beer battered style served with a cocktail sauce  
24.50

1 LB. KING CRAB LEGS MARKET PRICE

(2) 6 OZ. LOBSTER TAILS MARKET PRICE

## POULTRY

### **CHICKEN MARSALA**

Lightly seasoned and floured chicken breast sautéed with garlic, mushrooms, and marsala cream sauce, over a bed of linguine 20.25

### **CHICKEN PARMESAN**

Lightly breaded and pan fried chicken breast on a bed of linguine topped with house marinara and Italian cheeses 20.25

### **HOMESTYLE CHICKEN BREAST**

Airline chicken breast dusted with our seasoned flour, pan seared and oven baked then finished with a wine and herb pan cream sauce 20.25

### **DUCK RAGU**

Slow braised with vegetables, prosciutto, fresh herbs and a red wine reduction over pappardelle pasta 24.00

## ADDITIONAL SELECTIONS

### **OSSO BUCCO**

Slow roasted pork shank served over your choice of risotto or mashed potatoes 29.50

### **VEAL INVOLTINI**

Veal cutlet stuffed with spinach and provolone cheese and finished with a mushroom demi glace pan sauce served over your choice of risotto or mashed potatoes 25.00

### **PORK SUGO**

Pork shoulder braised in a hearty tomato sauce, shredded and served over pappardelle noodles 26.75

### **VEAL PICATTA**

Lightly panko breaded veal cutlet with a hearty lemon, caper sauce served over pappardelle noodles 24.75

### **EGGPLANT PARMESAN**

Lightly breaded and pan fried Eggplant on a bed of linguine topped with house marinara and Italian cheeses  
17.00

# PASTA

SERVED WITH SALAD OR SOUP

## **TRADITIONAL LASAGNA BOLOGNESE**

Layers of pasta, beef and sausage, ricotta and four cheeses, finished with marinara and Italian four cheese blend 18.50

## **FETTUCCINE ALFREDO**

Fettuccine pasta topped with a classic cream sauce 13.50

With Chicken 17.50 Shrimp and Scallops 21.00

## **SPAGHETTI MARINARA**

Served with choice of house made meatballs or andouille sausage 18.00

## **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 19.75

## **MIX AND MATCH PASTA**

13.50

### PASTA CHOICES

Spaghetti, Fettuccine, Pappardelle, Linguine,  
or Mostaccioli

### SAUCE CHOICES

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

Add Meatballs or Andouille Sausage for 4.50

# CHILDREN'S MENU

## **MIX AND MATCH PASTA**

6.50

## **PASTA WITH CHEESE SAUCE**

6.50

## **2 CHICKEN TENDERS AND FRENCH FRIES**

7.50

## **GRILLED CHEESE SANDWICH AND FRIES**

7.50

# DESSERT

## **CRÈME BRULEE**

Traditional vanilla bean custard with caramelized sugar crust. Served with house made hazelnut biscotti 8.00

## **TIRAMISU**

Lady finger cookies layered with creamy mousse filling 9.00

## **BERRYMISU**

Our berry version of the Italian classic 9.00

## **MUD PIE**

Wilcoxson's Ice Cream, chocolate cream cookie crust and drizzled with caramel and chocolate 8.00

## **CHOCOLATE LAVA CAKE**

Chocolate cake with molten chocolate center with whipped cream and berry sauce 9.00

## **VANILLA ICE CREAM**

With caramel or chocolate sauce 5.00

**ASK YOUR SERVER ABOUT TODAY'S GELATO FLAVOR**

# **GODORE! (Enjoy)**