



BISTECCA

▪ AT THE GRANARY ▪

1500 Poly Dr., Billings, MT 59102

406-259-3488

bisteccagranary.com

BENVENUTO! (Welcome)

STARTERS

TEMPURA VEGETABLES

Green Beans, Carrots, Red Onion & Mushrooms Deep Fried in our Housemade Tempura served with Avocado Ranch Dipping sauce

9.75

FRIED RAVIOLI

Cheese ravioli, breaded and fried. Served with marinara sauce

11.75

CALAMARI

Fried calamari strips served with cocktail sauce

14.00

POUTINE

French Fries served with Brown Gravy, Bacon, Cheese Curds and Scallions

11.00

DRAGON TENDERS

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

13.00

STEAMED MUSSELS

Bianco—mussels in a white wine broth

Diablo—with scarpariella sauce for a bit of heat

15.50

PRETZEL BITES

Served with a Sweet Mustard Dipping sauce

10.00

CRAB CAKES

Seared crab cakes with remoulade sauce

14.75

CRAB, SPINACH & ARTICHOKE DIP

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

14.25

CAPRESE (GF)

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

11.50

OLD FASHIONED SHRIMP COCKTAIL

Jumbo prawns served with cocktail sauce

16.25

NACHOS

Nachos topped with a chipotle pepper sauce

12.50

Add chicken 5.50 or shrimp 6.25

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

13.50

CAPRESE FLATBREAD

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

13.00

LITTLE SICILY FLATBREAD

Pepperoni, Italian sausage, four cheese blend, house marinara

14.75

Gluten Free Bread - 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-sté c-ca) Italian for steak]



Bistecca at the Granary, in partnership with Ranch House

Meats, bring to you locally raised, processed and distributed steaks of the highest quality.

Ranch House Ribeye (GF)	16oz.	46.00
Ranch House Filet Tenderloin (GF)	8oz.	40.50
Ranch House Thick Cut Sirloin (GF)	8oz.	32.50



We also proudly serve Certified Angus Beef from family ranches in Montana and the Rocky Mountain region.

THURSDAY, FRIDAY AND SATURDAY ONLY

Slow Roasted Prime Rib (GF)	12oz.	31.50	16oz.	36.50
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ENHANCE YOUR STEAK

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

COMPLEMENT YOUR STEAK

1/2 lb. King Crab Market Price
Beer Battered Shrimp 10.50

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 and Blood Orange & 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 served seasoned, blackened or teriyaki glaze 29.75

SCALLOPS (GF)

Bacon wrapped scallops served over Butternut Squash risotto 45.00

SHRIMP

Scampi-style over a bed of linguine pasta or fried beer battered style served with a cocktail sauce 28.00

SEASONAL CATCH

Ask your server for details

1 LB. KING CRAB LEGS MARKET PRICE

POULTRY

CHICKEN MARSALA

Lightly seasoned and floured chicken breast sautéed with garlic, mushrooms, and marsala cream sauce, over a bed of linguine 23.75

CHICKEN PARMESAN

Lightly breaded and pan fried chicken breast on a bed of linguine topped with house marinara and Italian cheeses 25.00

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 24.00

ADDITIONAL SELECTIONS

OSSO BUCCO

Slow roasted pork shank served over your choice of risotto or mashed potatoes 33.50

VEAL PARMESAN

Lightly breaded and pan fried veal cutlet over linguine topped with house marinara and Italian cheeses 28.00

VEAL PICATTA

Lightly panko breaded veal cutlet with a hearty lemon, caper sauce served over pappardelle noodles 28.00

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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 21.50

FETTUCCINE ALFREDO

Fettuccine pasta topped with a classic cream sauce 17.50

With Chicken 23.00 or Shrimp 25.00

SPAGHETTI MARINARA

Served with choice of house made meatballs or andouille sausage 22.00

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 23.50

MIX AND MATCH PASTA

17.50

PASTA CHOICES

Spaghetti, Fettuccine, Linguine,
or Mostaccioli

SAUCE CHOICES

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

Add Meatballs or Andouille Sausage 4.50

Chicken 5.50 or Shrimp 7.50

CHILDREN'S MENU

MIX AND MATCH PASTA

7.50

PASTA WITH CHEESE SAUCE

7.50

2 CHICKEN TENDERS AND FRENCH

FRIES 8.50

DESSERT

CRÈME BRULEE

Traditional vanilla bean custard with caramelized sugar crust. Served with house made hazelnut biscotti 9.50

TIRAMISU

Lady finger cookies layered with creamy mousse filling 10.50

BERRYMISU

Our berry version of the Italian classic 10.50

MUD PIE

Wilcoxson's Ice Cream, chocolate cream cookie crust and drizzled with caramel and chocolate 9.50

CHOCOLATE LAVA CAKE

Chocolate cake with molten chocolate center with whipped cream and berry sauce 10.50

VANILLA ICE CREAM

With caramel or chocolate sauce 7.00

ASK YOUR SERVER ABOUT TODAY'S GELATO FLAVOR

GODORE! (Enjoy)