

# FIRST

<b>Baked Au Gratin</b> .....	11
Shrimp, Scallop, Parmesan Cream, Potato Gratin, Chive	
<b>Calamari</b> .....	11
Hand-breaded, Crispy, Roasted Garlic Aioli, Sweet Thai Sauce, Lemon	
<b>Skewered</b> .....	11
Grilled Beef or Chicken, Acorn Squash Puree, Cucumber & Scallion Confetti	
<b>Chips</b> .....	7
Pico De Gallo, Guacamole	
<b>Ceviche*</b> .....	11
Lime Cured Halibut, Cilantro, Pico De Gallo, Bell Pepper, Wonton Crisp	
<b>Stuffed Mushrooms</b> .....	11
Alaskan Snow Crab, House Made Hollandaise	
<b>Curds</b> .....	8
House Beer-Battered Wisconsin White Cheddar	

# SOUP

<b>French Onion</b> .....	7
Garlic Crouton Gratin, Gruyere	
<b>Du Jour</b> .....	7

# SALAD

<b>House</b> .....	8
Field Greens, Root Vegetable, Candied Walnut, Whole Grain Mustard Vinaigrette, Goat Cheese Fritter	
<b>Pear &amp; Gorgonzola</b> .....	10
Field Greens, Root Vegetable, Candied Walnut, Champagne Vinaigrette, Crispy Potato	
<b>Caesar</b> .....	10
Romaine, Grated Parmesan, House Made Crouton, Anchovy	

**Add: Three Jumbo Prawns \$10, Grilled Chicken Breast \$6**

\*Please inform your server of any dietary requirements or food allergies prior to ordering.  
 \*Split plate charge includes extra plate, entrée sides, choice of soup or salad \$10  
 \*Menu items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

# ENTRÉE

All entrees served with choice of salad or cup of soup du jour

<b>Beef Tenderloin</b> .....	33
Roasted Garlic Mashed Potatoes, Seasonal Vegetables, 8 oz	
<b>N.Y. Strip</b> .....	29
Roasted Garlic Mashed Potatoes, Seasonal Vegetables, 12 oz	
<b>Rib Eye</b> .....	32
Twice-Baked Potato, Seasonal Vegetables, Horseradish Cream, 16 oz	
<b>Land &amp; Sea</b> .....	10
Add Three Jumbo Prawns to any Steak	
<b>Steak Toppings</b> .....	2
Roasted Gorgonzola & Walnut, Red Wine Green Peppercorn Jus, Sautéed Mushroom & Onion	
<b>Steak Oscar</b> .....	34
Filet Mignon, Bacon Wrapped, Snow Crab, House Made Hollandaise, 8 oz	
<b>Burger 217*</b> .....	15
Apple-Wood Smoked Bacon, Blue Cheese, Brioche, Roasted Garlic Aioli, Hand Pressed Fries, 8 oz	
<b>*Served Ala Carte: Half salad \$5, Soup \$5</b>	
<b>Roasted Half Chicken</b> .....	22
Corn Bread Stuffing, Bacon Braised Collard Greens	
<b>Porterhouse Chop</b> .....	23
Bone in Pork Chop, Crispy Parmesan Polenta, Seasonal Vegetables, Red Wine Green Peppercorn Jus	
<b>Grilled Alaskan Salmon</b> .....	25
Lemon Dill Butter, Seasonal Vegetable, Crispy Parmesan Polenta	
<b>Grilled Halibut</b> .....	30
Couscous, Apricot, Cilantro, Moroccan Spiced Chickpea	
<b>Lobster Mac</b> .....	25
House made Cheese Sauce, Sea Shell Pasta, Sweet Seasoned Lobster	
<b>Seafood Fettuccini</b> .....	26
Shrimp, Scallop, Crab, Roasted Garlic-Lemon Butter Sauce	
<b>Chicken Primavera</b> .....	18
Grilled Chicken, Seasonal Vegetable, White Wine Parmesan Cream, Fettuccini	
<b>Summer Vegetables</b> .....	22
Red Quinoa, Sautéed Spring Vegetables, Grilled Zucchini, Mushroom, Tomato Concasse, Herb & Balsamic Reduction	
<b>Add: Three Jumbo Prawns \$10, Grilled Chicken Breast \$6</b>	

# *Park*

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Opening in January 2015, Park 217, along with its neighboring Wine Bar, added an additional fine dining and drinking establishment to uptown Butte.

The restaurant is located below street level, resurrecting the metropolitan feel that was once prevalent in the historic uptown district. The building, now over 115 years ago, began as the Park Hotel and was renovated in 2005 after nearly 40 years of neglect.

The owners of Park 217 made a concerted effort to celebrate this former greatness with upscale cuisine that mirrors the unique atmosphere. The exposed granite-rock foundation and old wood accents complement the contemporary dishes and full bar. The menu is a constantly changing thing, utilizing the freshest seasonal ingredients available.

Next door, in the former Dodge Brother's Auto Dealership building, Park 217 Wine bar is the only of its kind in Butte. Including a full bar of fine spirits, domestic and specialty craft beers, this trendy space specializes in offering a vast selection of wines from around the world and featured wines that are just hitting the market.

Both the restaurant and wine bar are available for groups and private parties, please call (406) 299-3570 for availability.

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