

— J.W. —
HEIST
 STEAKHOUSE

Daniel Martin
 GENERAL MANAGER

John Thayer
 EXECUTIVE CHEF

STARTERS

OYSTERS ROCKEFELLER <i>spinach, pork belly, lemon beurre blanc</i>	18.
COLDWATER SHRIMP COCKTAIL <i>lemon oil, cocktail sauce</i>	24.
BEEF TARTAR <i>quail egg, fried caper, sourdough toast</i>	20.
ATLANTIC BLUE CRAB CAKE <i>house remoulade, grilled lemon</i>	22.
BURRATA <i>confit tomato, spanish olive oil, grilled baguette</i>	18.
FRIED CALAMARI <i>house remoulade, chili crisp</i>	20.

SALAD / SOUP

WEDGE <i>fried pork belly, cherry tomatoes, egg mimosa, chive baton, house made penta blue cheese dressing</i>	16.
CHOPPED SALAD <i>fire grilled vegetables, mixed greens, house Italian dressing, pecorino</i>	14.
CAESAR SALAD <i>spanish white anchovy, house caesar dressing, heart of palm, crouton</i>	14.
<i>Soup de Jour</i>	
ATLANTIC BLUE CRAB BISQUE <i>saffron whipped cream, buttered blue crab</i>	15.
FRENCH ONION <i>comté crouton</i>	12.

Composed Dishes

SEARED AHI TUNA STEAK <i>celeriac puree, red pepper coulis, puttanesca, basil oil</i>	46.
PASTA PRIMAVERA <i>tagliatelle, fire roasted vegetables, creamy pecorino sauce</i>	32.
SEARED DIVER SCALLOPS <i>lemon herb risotto, wild mushrooms, champagne beurre blanc</i>	46.
BEEF SHORT RIB <i>smokey braising jus, mashed potato, madeira glazed carrots</i>	42.

J . W . HEIST STORY

Joseph Walter (J.W.) Heist, the great-grandfather to co-founder Brett Evje, was born in 1896 in Electric, Montana to Solomon and Mary Ellen Heist. They homesteaded in the Cinnabar Basin just outside Yellowstone National Park and later moved to Manhattan to raise prize polled Hereford bulls.

J.W. Heist Steakhouse pays tribute to ranchers' continued legacy of excellence, hard work and Montana values.

— JW —
HEIST
 STEAKHOUSE

◆ *Hearth* ◆

8 OZ FILET.....	65.
12 OZ BONE IN FILET (LIMITED)	95.
16 OZ PRIME RIBEYE.....	85.
32 OZ PORTERHOUSE FOR 2	150.
14 OZ PRIME STRIP.....	75.
8 OZ SIRLOIN CAP	38.
KING SALMON.....	42.

We are committed to providing a superior meal forged by the challenging elements of woodfire cooking — honoring the best beef with the highest level of culinary preparation.

UPGRADES

LOBSTER OSCAR	24.
BUTTER POACHED COLD WATER LOBSTER.....	18.
FIRE GRILLED MUSHROOMS.....	8.
PENTA CRUMBLES	8.

SAUCES

<i>Heist Steak Sauce • Bearnaise</i>	
<i>Creamy Horseradish • Red Wine Demiglace</i>	
<i>Chimichurri</i>	6.

SIDES

GRILLED ASPARAGUS	8.
GRILLED BROCCOLINI	8.
CRISPY FINGERLING POTATOES	8.
MASHED POTATOES	8.
LAINNEY'S CREAMED SPINACH	12.
ELOTE CREAMED CORN	12.

FULL LIST OF WINES AVAILABLE UPON REQUEST.

Our award winning wine selection is curated by our co-founder and sommelier Michael Ochsner.

FOR INFORMATION REGARDING ARTWORK, KINDLY ASK
 YOUR SERVER FOR DETAILS.

JOIN US ON INSTAGRAM @JWHEIST | BOZEMAN, MONTANA