

OPEN RANGE

food * drink

{TO BEGIN}

- French Onion Soup Caramelized Onions, Port Wine, Crostini, Gruyère 8
Bison Tenderloin Tartare Cornichon, Parsley, Tomato Jam, Cured Egg Yolk, Fingerling Chips 14
Crispy Duck Confit Parsnip Purée, Cracked Green Olive & Armagnac Prune Relish 12
Bruschetta of Dungeness Crab Avocado, Cucumber, Radish, Arugula 14
Escargot Garlic Herb Butter, Pernod, House Bread 9
Charcuterie Board Daily Selection from our Butcher's Case, House Jam, Beer Mustard, Pickled Vegetables 15
Burrata Cheese Roasted Beets, Pine Nuts, Pistou, Honey Balsamic Gastrique 12

{FROM THE GARDEN}

- Endive & Frisée Salad Candied Walnuts, Grapes, Apple, Celery, Point Reyes Blue Cheese Dressing 9
Mixed Green Salad Quinoa, Roasted Beets, Radish, Amaltheia Chevre, Pistachio, Maple Vinaigrette 8
Fall Cobb Salad Butternut Squash, Avocado, Pomegranate, Egg, Pear, Duck Confit, Gruyère, Montana Sauce 16
Caesar Salad Romaine, Corn Bread Croutons, Anchovy Filet, Charred Lemon, Parmesan 8/12

{LAND & SEA}

- Seafood Special Daily Selection Market Price
Fried Chicken Coq au Vin Cipollini Onions, Lardons, Brussel Sprouts, Baby Carrots, Red Wine Redux 26
Vegetable Gateau Crepes, Black Kale, Goat Cheese, Wild Mushrooms, Romesco, Balsamic 23
Kurobuta Pork Chop Cannellini Bean Ragu, Pancetta, Cornbread, Cipollini Onion, Black Kale, Cremolata 33
Open Range Burger House Pimento Cheese, Fry Sauce, Bacon, Aioli, Lettuce, Pickles, Fries 16
Local Short Rib Bourguignon Mushrooms, Carrots, Braised Greens, Horseradish Chive Crème Fraiche 29
Elk Tenderloin Parsnip Purée, Mushroom Frites, Radish Sprouts, Zinfandel Redux 42

{STEAKS À LA CARTE}

Hand Cut in House & Cast Iron Seared ~ Served with Seasonal Vegetables & Bordelaise

Asado for Two

Ribeye, Short Ribs, House Chorizo & Blood Sausage, House Chimí, Salad Bowl & Crusty Baguette 89

The Butcher's Cut Daily Selection Market Price

16 oz Ribeye Prime Beef 43

6 oz Petite Beef Tenderloin Choice Beef 36

8 oz Top Sirloin Prime Beef 26

Bone Marrow 12

Gulf Prawns 16

Melted Blue Cheese 4

2 oz Foie Gras 16

Caramelized Whiskey Onions 2

{SIDES & SAUCES}

- Onion Rings Beer Mustard 6
Creamed Spinach 5/8
Sautéed Wild Mushrooms Herbs, Sumac 8/15
Yukon Gold Purée Herb Butter 5/8
Skillet Corn Bread Daily Selection of Butter 8
Mac & Cheese Chives, Bacon, Cheddar 7/13
House Cut Fries Espellete Aioli 6

House Chimichurri 3

Romesco Sauce 3

Horseradish Sauce 2

Truffle Butter 4

Garlic Herb Butter 3



Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Executive Chef: Jorge Morales ~ Sous Chefs: Tray Mathis, Cory Martin

Visit us at OPENRANGEMT.COM