

OPEN RANGE

food * drink

{TO BEGIN}

- French Onion Soup Caramelized Onions, Port Wine, Crostini, Gruyère 9
- 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
- Jumbo Shrimp Cocktail Preserved Meyer Lemon Aioli, Butter Lettuce, Spicy Cocktail Sauce 16
- 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
- Caesar Salad Romaine, Corn Bread Croutons, Anchovy Filet, Charred Lemon, Parmesan 8/12
- Chop Salad Duck Confit, Supremes, Apple, Dried Cherries, Cucumber, Gruyere, Castelvetrano Olives, Romaine, Montana Sauce 15

{LAND & SEA}

- Seafood Special Daily Selection Market Price
- Cast Iron Chicken Polenta, 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 Yukon Dauphinoise, Oyster Mushrooms, Braised Greens, Gremolata, Cherry Port Chutney 34
- 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
- Venison Chop Parsnip Purée, Mushroom Frites, Apple-Ginger Slaw, Radishes, Zinfandel Redux 41
- Bison Tenderloin Roasted Fingerlings, Carrots, Herb Butter, Bordelaise 47

{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}

- 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 Smoked Ketchup 6
- Onion Rings Beer Mustard & Smoked Ketchup 8

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

Parties of 8 people or more will receive an 18% gratuity