

OPEN RANGE

food * drink

{TO BEGIN}

French Onion Soup Caramelized Onions, Port Wine, Crostini, Gruyère 9

Beef Tenderloin Tartare Cornichon, Parsley, Shallot, Garlic Confit, Cured Egg Yolk, Crostini 14

Asian-Style Pork Ribs Rack of Ribs, Hoisin Sauce, Ginger Aioli, Sesame Slaw 12

Jumbo Shrimp Cocktail Butter Lettuce, Spicy Cocktail Sauce 16

Escargot Garlic Herb Butter, Pernod, House Bread 9

Ploughman's Board Daily Selection from our Butcher's Case, Artisan Cheeses, House Made Condiments, Fresh Bread 18

Open Range Caprese Toasted Garlic Crostini, Burrata, Rebelski Tomatoes, Fresh Basil, Honey Balsamic Gastrique, Pistou 14

{FROM THE GARDEN}

Endive Salad Candied Walnuts, Grapes, Apple, Celery, Point Reyes Blue Cheese Dressing 11

Mixed Green Salad Quinoa, Roasted Beets, Amaltheia Chevre, Pistachio, Maple Vinaigrette 9

Caesar Salad Romaine, Croutons, Anchovy Filet, Lemon Wedge, Parmesan 8/12

Wedge Salad Iceberg Lettuce, Marinated Tomatoes, Pickled Shallot, Bacon, Breadcrumbs, Blue Cheese, Green Goddess Dressing 14

{ENTREÉS}

Seafood Special Daily Selection Market Price

Cast Iron Chicken Polenta, Cipollini Onions, Lardons, Brussel Sprouts, Red Wine Redux 28

Pesto Pasta Pappardelle, Basil Pesto, Cherry Tomatoes, Mushrooms, Parmesan 21 add Chicken 6 add Gulf Prawns 16

Montana Pork Chop Yukon Dauphinoise, Oyster Mushrooms, Braised Greens, Gremolata, Cherry Port Chutney 30

The Original Open Range Burger Garlic Herb Mayo, Pickled Onions, Bacon, Lettuce, (Cheddar, Swiss or Blue Cheese) & Fries 16

Duck Breast Pan-Seared Duck Breast, Fingerling Potatoes, Leeks, Cherry Tomatoes, Asparagus Tips, Cherry Chutney, Parsnip Ribbons 33

Shrimp & Grits Creole Shrimp, Stone Ground Grits, Roasted Asparagus, Tasso Cream, Chives 31

{STEAKS À LA CARTE}

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

Asado for Two

Ribeye, Short Ribs, House Made Sausages, Chimichurri, Salad Bowl & Fresh Bread 89

The Butcher's Cut Daily Selection Market Price

16 oz Ribeye Prime Beef 45

6 oz Petite Beef Tenderloin Choice Beef 38

8 oz Top Sirloin Prime Beef 29

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

Smashed Yukon Golds 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 Smoked Ketchup 8

Pan Seared Brussel Sprouts Shallot, Garlic 7/13

House Chimichurri 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.

~ Chefs: Tray Mathis, Cory Martin, Micah Porter-Smith ~ Visit us at OPENRANGEMT.COM

Parties of 8 people or more will receive an 18% gratuity ~ We kindly ask that no outside food be brought into Open Range