

# OPEN RANGE

food \* drink

## {TO BEGIN}

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

**Beef Tenderloin Tartare** Comichon, 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 21

**Open Range Caprese** Mozzarella, Rebelski Tomatoes, Fresh Basil, Honey Balsamic Gastrique, Pistou, Fresh Bread 14

## {FROM THE GARDEN}

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

**Mixed Green Salad** Quinoa, Cherry Tomatoes, Dried Cherries, Amaltheia Chevre, Pistachio, Maple Vinaigrette 9

**Wedge Salad** Iceberg Lettuce, Marinated Tomatoes, Pickled Shallot, Bacon, Breadcrumbs, Blue Cheese, Green Goddess Dressing 8/14

## {ENTREÉS}

**Seafood Special** Daily Selection Market Price

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

**Pasta Primavera** Rebelski Tomatoes, Asparagus, Peas, Morel Mushrooms, Parmesan Cream Sauce, House Pasta 24

**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 ~ Split Plate Charge \$5

### Asado for Two

Ribeye, Duck Leg, House Made Sausages, Fingerling Potatoes, Chimichurri, Salad Bowl & Fresh Bread 82

**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

6 oz Bison Tenderloin Garlic Butter, Fingerling Potatoes 47

## {ADD-ONS}

Bone Marrow 12

Gulf Prawns 16

Melted Blue Cheese 4

2 oz Foie Gras 16

Caramelized Whiskey Onions 2

Lardo 4

## {SIDES & SAUCES}

**Creamed Spinach** 5/8

**Sautéed Wild Mushrooms** Herbs, Sumac 9/16

**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](http://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