

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 15

Asian-Style Pork Ribs Hoisin Sauce, Ginger Aioli, Sesame Slaw 13

Jumbo Shrimp Cocktail Butter Lettuce, Spicy Cocktail Sauce 16

Escargot Garlic Herb Butter, Pernod, House Bread 11

Ploughman's Board Daily Selection from our Butcher's Case, Artisan Cheeses, House Made Condiments, Fresh Bread 21

Open Range Caprese House Made Mozzarella, Rebelski Tomatoes, Fresh Basil, Honey Balsamic Gastrique, Pistou, Fresh Bread 15

{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 7

Wedge Salad Iceberg Lettuce, Marinated Tomatoes, Pickled Shallot, Bacon, Breadcrumbs, Blue Cheese, Green Goddess Dressing 8/16

{ENTREÉS}

Seafood Special Daily Selection **Market Price**

Cast Iron Chicken Polenta, Cipollini Onions, Lardons, Brussel Sprouts, Red Wine Redux 29

Shrimp Scampi Shrimp, House Made Pasta, Shallots, Garlic, White Wine Butter Sauce, Parmesan, Red Chili Flake, Parsley 26

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

Trout Almondine Pan-seared Trout, Orzo Pasta, Chanterelle Mushrooms, Brown Butter & Almond Sauce, Lemon, Parsley 28

{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 46

6 oz. Petite Beef Tenderloin Choice Beef 39

8 oz. Top Sirloin Prime Beef 29

14 oz. New York Prime Beef 43

6 oz. Bison Tenderloin Garlic Butter, Fingerling Potatoes 45

{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

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