

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

Confit of Duck Leg Parsnip Puree, Sautéed Chard, Cherry Chutney, Roasted Pepitas 13

Jumbo Shrimp Cocktail Spicy Cocktail Sauce, Fresh Lemon Wedge 16

Escargot Garlic Herb Butter, Pernod, House Bread 11

Alaskan Fish Cake Breaded and Fried Poached Halibut & Smoked Salmon, Spicy Rémooulade, Fresh Parsley 15

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

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

{FROM THE GARDEN}

Spinach Salad Charred-Pickled Cipollini Vin, Roasted Pepitas, Gorgonzola, Craisins, Parsnip Ribbons 11

Mixed Green Salad Quinoa, Roasted 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

Grilled Caesar Salad Grilled Romaine Hearts, Caesar Dressing, Fried Poached Egg, Anchovies, Marinated Tomatoes, Parmesan 7/14

{ENTREÉS}

Seafood Special Daily Selection **Market Price**

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

Bison Bolognese Hearty Bison and Pork Bolognese Sauce, House-Made Pasta, Fresh Parsley 26

Montana Pork Chop Smoked Mash Potatoes, Apple Butter, Oyster Mushrooms, Chard, Leeks 30

The Burger Ground in house, Garlic Herb Mayo, Pickled Onions, Bacon, Lettuce, (Cheddar, Swiss or Blue Cheese) & Fries 16

Duck Breast Pan-Seared Duck Breast, Roasted Butter-Nut Squash Au Gratin, Cherry Chutney, Roasted Pepitas 33

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

Trout Almondine Pan-seared Trout, Smoked Fingerlings, Bacon, Wild Mushrooms, Brown Butter & Almond Sauce, Lemon, Parsley 30

{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

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

Smoked Mashed Potatoes 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

Fried Brussel Sprouts Garlic Butter 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