

# OPEN RANGE

food \* drink

## {TO BEGIN}

**Chicharrónes** Peruvian Sauce 6

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

**Escargot** Garlic Herb Butter, Pernod, House Bread 11

**Goat Cheese White Bean Dip** Amaltheia Chevre, Great Northern White Bean, Savory Herbs, Crostini 7

**Warm Olives** Garlic Stuffed Castelvetranos, Smoked Blue Cheese Stuffed Queens, Pickled Jalapeno Stuffed Kalamatas 5

**Confit of Duck Leg** Parsnip Puree, Cherry Chutney, Roasted Pepitas, Braised Greens 13

**Coconut Shrimp** Jumbo Shrimp Breaded with Coconut Shavings, Ginger Aioli 15

**Beef Tenderloin Tartare** Cornichon, Parsley, Shallot, Garlic Confit, Cured Egg Yolk, Crostini 15

**Alaskan Fish Cakes** Breaded and Pan-Seared Poached Halibut & Smoked Salmon, Spicy Rémoulade, Fresh Parsley 15

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

## {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

## {ENTREÉS}

**Seafood Special** Daily Selection **Market Price**

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

**Shrimp & Grits** Creole Shrimp, Stone Ground Grits, Seasonal Vegetables, Tasso Cream, Chives 31

**Bison Bolognese** Hearty Bison and Pork Bolognese Sauce, Ricotta, House-Made Pasta, Fresh Parsley 24

**Montana Pork Chop** Smoked Mash Potatoes, Mustard-Port Sauce, Cornbread Dressing, Seasonal Vegetables 30

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

**Trout Almondine** Pan-fried Trout, Whole Wheat Spaetzle, Roasted Baby Carrots, Brown Butter, Toasted Almonds, Lemon, Parsley 30

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

## {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

**8 oz. Top Sirloin** Prime Beef 29

**6 oz. Petite Beef Tenderloin** Choice Beef 39

**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 Mushrooms** Herbs, Sumac 9/16

**Smoked Mashed Potatoes** Herb Butter 5/8

**Sillet 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](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