

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

Asian Pork Ribs Hoisin Ginger Sauce, Poppy Seed Slaw, Chives 12

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

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

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

Crab Cakes Premium Lump Crab, Panko-breaded & Pan-Fried, Sriracha Aioli 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}

Crispy Brussels Sprouts Maple Vinaigrette, Bacon 7/13

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

Creamed Spinach 5/8

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