

OPEN RANGE

food * drink

{TO BEGIN}

- Spiced Chicharrónes** Chili, Fresh Lime 6
- French Onion Soup** Caramelized Onions, Port Wine, Crostini, Gruyère 9
- Escargot** Garlic Herb Butter, Pernod, House Bread 12
- Asian Pork Ribs** Hoisin Ginger Sauce, Sesame Seeds, Slaw Chives 13
- Jumbo Shrimp Cocktail** Spicy Cocktail Sauce, Fresh Lemon Wedge 16
- Coconut Shrimp** Jumbo Shrimp Breaded with Coconut Shavings, Ginger Aioli 15
- Beef Tenderloin Tartare** Cornichon, Parsley, Shallot, Garlic Confit, Cured Egg Yolk, Crostini 16
- Ploughman's Board** Daily Selection from our Butcher's Case, Artisan Cheeses, House Made Condiments, Fresh Bread 21

{FROM THE GARDEN}

- Open Range Caprese** Mozzarella, Rebel's Tomatoes, Fresh Basil, Honey Balsamic Gastrique, Herb Oil, Fresh Bread 15
- Grilled Caesar** Grilled Romaine, Parmesan, Panko Fried Egg, Anchovy, Lemon Wedge 8/16
- Mixed Green Salad** Quinoa, Dried Apricots, Golden Raisins, Amaltheia Cheese, Walnuts, Pear Vinaigrette 7
- Wedge Salad** Iceberg Lettuce, Marinated Tomatoes, Pickled Shallot, Bacon, Breadcrumbs, Blue Cheese, Green Goddess Dressing 8/16

{ENTRÉES}

- 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, Pecorino, Red Chili Flake, Parsley 29
- Vegetable Pasta** House Made Pasta, Fresh Seasonal Vegetables, Garlic/Herb/Olive Oil Sauce 24
- Montana Pork Chop** Smoked Mash Potatoes, Braised Greens, Ginger/Orange/Maple/Pancetta Glaze, Pickled Chard 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, Fingerling Potatoes, Seasonal Vegetables, Balsamic Reduction, Micro-Greens 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, Shrimp Skewer, 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}

Melted Blue Cheese 4

2 oz Foie Gras 16

Caramelized Whiskey Onions 2

Bone Marrow 12

Gulf Prawns 16

Grilled Chicken 9

{SIDES & SAUCES}

Crispy Brussels Sprouts Maple Vinaigrette, Bacon 8/14

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 8/14

House Cut Fries Smoked Ketchup 6

Onion Rings Smoked Ketchup 8

Creamed Spinach 6/9

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.

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