

# OPEN RANGE

food \* drink

## {TO BEGIN}

**Spiced Chicharrónes** Chili, Fresh Lime 6

**French Onion Soup** Caramelized Onions, Port Wine, Crostini, Gruyère 10

**Escargot** Garlic Herb Butter, Pernod, House Bread 13

**Asian Pork Ribs** Hoisin Ginger Sauce, Sesame Seeds, Slaw, Chives 14

**Jumbo Shrimp Cocktail** Spicy Cocktail Sauce, Fresh Lemon Wedge 16

**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 22

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## {FROM THE GARDEN}

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**Open Range Caprese** Mozzarella, Streamline Farms Rezbelski Tomatoes, Fresh Basil, Honey Balsamic Gastrique, Herb Oil, Fresh Bread 16

**Grilled Caesar** Grilled Romaine, Parmesan, Panko Fried Egg, Anchovy, Lemon Wedge 9/17

**Mixed Green Salad** Quinoa, Golden Raisins, Amaltheia Chevre, Walnuts, Pear Vinaigrette 9

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

Add Grilled Chicken to any Salad 9 or Gulf Prawns 16

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## {ENTRÉES}

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

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

**Vegetable Pasta** Pappardella Pasta, Fresh Basil Pesto, Roasted Tomatoes, Toasted Pinenuts, Pecorino Romano 24

Add Grilled Chicken To Your Pasta 9 or Gulf Prawns 16

**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

**Trout Amandine** Cous-Cous, Seasonal Vegetables, Brown Butter Sauce, Toasted Almonds 32

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## {STEAKS À LA CARTE}

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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

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## {ADD-ONS}

Melted Blue Cheese 4

2 oz Foie Gras 16

Caramelized Whiskey Onions 2

Bone Marrow 12

Gulf Prawns 16

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## {SIDES & SAUCES}

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**Crispy Brussel Sprouts** Maple Vinaigrette, Bacon 8/14

**Sautéed Mushrooms** Herbs, Sumac 9/16

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

**Skillet Corn Bread** Daily Selection of Butter 9

**Mac & Cheese** Chives, Bacon, Cheddar 9/14

**House Cut Fries** Smoked Ketchup 8

**Onion Rings** Smoked Ketchup 8

**Creamed Spinach** 6/9

**House Chimichurri** 3

**Horseradish Sauce** 2

**Truffle Butter** 4

**Garlic Herb Butter** 3



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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