

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

{FROM THE GARDEN}

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

{ENTRÉES}

Seafood Special Daily Selection **Market Price**

Cast Iron Chicken Polenta, 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 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, Toasted Almonds 32

{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

{SIDES & SAUCES}

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

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