

OPEN RANGE

food * drink

{TO BEGIN}

New England Clam Chowder Creamy and Authentic, Our Own Special Recipe 8/12

French Onion Soup Caramelized Onions, Port, Crostini, Aged Gruyère 10

Escargot Garlic Herb Butter, Pernod, House Bread 14

Beef Tenderloin Tartare Cornichon, Parsley, Shallot, Garlic Confit, Cured Egg Yolk, Crostini 16

Ploughman's Board Daily Selection of Artisan Charcuterie, Cheese, House Made Condiments, Fresh Bread 25

{FROM THE GARDEN}

Mixed Green Salad Quinoa, Golden Raisins, Amaltheia Chevre, Maple Vinaigrette 9

Harvest Beet Salad Braised Red and Golden Beets, with Chevre Mousse, Arugula Honey Balsamic and Candied Caraway 13

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

Wedge Salad Iceberg Lettuce, Confit 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**

Seasonal Pasta Chef's Choice **Market Price**

Add Grilled Chicken To Your Pasta 9 or Gulf Prawns 16

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

Cast Iron Chicken Yellow Grits, Braised Greens, Pancetta Lardons, Confit Tomatoes, Sweet Corn, Creamy Chicken Clasé 29

Montana Pork Chop Cornbread Andouille Stuffing, Braised Greens, Piquillo Peppers 30

Duck Breast Parsnip Puree, Fruit Compote, Seasonal Vegetables 33

Shrimp and Grits Classic Low Country Style with Brussels Sprouts 26

Steak Frites Shoulder Tender, Bearnaise, Chimichurri, Parmesan Truffle Fries 32

{STEAKS À LA CARTE}

Hand Cut in House & Cast Iron Seared ~ Served with Seasonal Vegetables & Bordelaise ~ Split Plate Charge \$5

The Butcher's Cut Daily Selection **Market Price**

16 oz. Ribeye Prime Beef 46

14 oz. Bison New York Strip Served with Smashed Yukon Potatoes 49

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 5

Foie Gras 16

Caramelized Whiskey Onions 3

Bone Marrow 12

Gulf Prawns 16

{SIDES & SAUCES}

Crispy Brussels Sprouts Maple Vinaigrette, Bacon 8/15

Sautéed Mushrooms Herbs, Sumac 9/17

Smashed Yukon Potatoes Herb Butter 5/9

Skillet Corn Bread Daily Selection of Butter 9

Mac & Cheese Chives, Bacon, Cheddar 9/15

House Cut Fries Smoked Ketchup 8

Creamed Spinach 6/10

House Chimichurri 3

Bearnaise 5

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 or beverage be brought into Open Range