

OPEN RANGE
food ★ drink

{TO BEGIN}

- Tomato Basil Soup** House Roasted Tomatoes, Cream + Fresh Herbs 6/10
- Bison Bourguignon Stew** Lean Bison Trim, Seasonal Root Vegetables, Red Wine, House Beef Stock 8/12
- Hoisin Ribs** Pork Ribs with Hoisin Sauce and Ginger Aioli 12
- Jumbo Shrimp Cocktail** Spicy Cocktail Sauce, Fresh Lemon Wedge 16

{FROM THE GARDEN}

- Mixed Green Salad** Quinoa, Dried Cranberries, Amaltheia Chevre, Maple Vinaigrette 9
- Chopped Caesar** Romaine, Parmesan, House Croutons Anchovy, Lemon Wedge 9/17

{STEAKS + ENTREES}

- Steaks Hand Cut in House & Cast Iron Seared ~ All Entrees Served with Seasonal Vegetables
- + Your Choice of Smashed Yukon Potatoes or Fries
- 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
- Montana Pork Chop 30
- Cast Iron Chicken 29

{SIDES & SAUCES}

- Sautéed Mushrooms Herbs, Sumac 9/17
- Smashed Yukon Potatoes Herb Butter 5/9
- Mac & Cheese Chives, Bacon, Cheddar 9/15
- House Cut Fries Smoked Ketchup 8 (add Truffle \$2)
- House Chimichurri 3
- Truffle Butter 4
- Garlic Herb Butter 3

