

OPEN RANGE

food * drink



STARTERS

BREAD SERVICE house made honey butter OR mushroom compound butter	3
SKILLET CORNBREAD salted honey butter	10
VEGETABLE TEMPURA seasonable vegetables, Wyatt's boss sauce	11
SHRIMP TEMPURA black garlic & balsamic glaze, citrus salt	16
OPEN RANGE CHEESEBOARD mt. tam, manchego, smoked chevre, tomato bacon jam, pear	16

FROM THE GARDEN

MONTANA MIXED GREEN SALAD carrot, cucumber, house pickles, herb vinaigrette	11
CAESAR romaine, parmesan, buttered bread crumbs	13
FRISÉE SALAD chai apple vinaigrette, radicchio, blackberries, bleu crumbles	14
MUSHROOM SALAD SporeAttic mushrooms, herbs, goat mousse, green bean puree, crostini	14

STEAKS

Served with mashed potatoes, sauteed vegetables, mushrooms, and a steak sauce of your choice

8 oz. BEEF TENDERLOIN* <i>Wild West Local Foods, Bozeman, MT</i>	50
8 oz. BISON TENDERLOIN* <i>Wild West Local Foods, Bozeman, MT</i>	55
16 oz. RIBEYE* <i>Wickens Ranch, Bozeman, MT</i>	48
16 oz. NEW YORK STRIP* <i>Wickens Ranch, Bozeman, MT</i>	46

CREAMY HORSERADISH | SAUCE DIANE | BEEF JUS

ENTRÉES

O.R. DIRTY DOUBLE CHEESE BURGER* VT white cheddar, crispy onions, special sauce, fries	16
12 oz. BONE-IN PORK CHOP seasonal vegetables, hoisin glaze, tomato jam, green beans, plums	29
SAUTEED CHICKEN BREAST creamy polenta, truffle chevre, mushrooms, crispy kale, red wine jus	36
RAVIOLI mushroom & sage filling, sage cream sauce, toasted almonds, parmesan	26

SIDES

MASHED YUKON POTATOES7	BACON MAC & CHEESE14
HOUSE CUT FRIES6	ROASTED CARROTS9

STEAK ADD-ONS

WHISKEY ONIONS3
MELTED BLEU CHEESE5
GARLIC HERB BUTTER2
HONEY BUTTER2
MUSHROOM BUTTER2

*Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness
Please inform your server or bartender if you have any dietary restrictions, allergies, or time constraints