

OPEN RANGE

food * drink



STARTERS

THE BACON	daniel's meats thick cut bacon, beefsteak tomatoes, onion, house steak sauce	24
CHEESE BOARD	chef's choice of cheeses, fruit, spicy honey, hazelnuts, bread	22
SKILLET CORNBREAD	salted honey butter, honey	14
AHI TUNA TARTARE*	white soy vinaigrette, thai chili, sesame seed, nori aioli, smoked sea salt	25
BISON TARTARE*	capers, shallots, quail egg, celery leaves, whole grain mustard	23
SHRIMP COCKTAIL or SNOW CRAB COCKTAIL	house made cocktail sauce, lemon	23/31
JUMBO LUMP CRABCAKE	pickled heirloom carrot & celery root, chipotle aioli	27
PEPITA CRUSTED QUAIL	crispy quail, sweet & sour onion marmalade, parmesan, chive	24
BREAD SERVICE	garlic herb butter	9

SOUPS & SALADS

FRENCH ONION SOUP	beef jus, red wine, caramelized onions, croutons, gruyere	13
LOBSTER BISQUE	lobster tail, cream, sauternes, peas, chives	19
MIXED GREEN SALAD	carrot, cucumber, shallots, tomatoes, apple cider vinaigrette	13
CAESAR SALAD	romaine, parmesan, buttered croutons, lemon	15
WEDGE SALAD	iceberg lettuce, bleu cheese dressing, bacon lardons, cherry tomatoes, shallots	15
ANCHOVIES 3 SCALLOPS 15 SIRLOIN 22 SALMON 21 GRILLED SHRIMP 16 CHICKEN 10		

ENTRÉES

FRIED CHICKEN	crispy half chicken, german potato salad, pickled watermelon rind, comeback sauce	35
STEAK FRITES*	8 oz. flatiron steak, truffle fries, arugula, bearnaise	38
BEEF CHEEKS BOURGUIGNON	braised cheeks, brussel sprouts, mashed potatoes, blue cheese crema	38
PAN-ROASTED SALMON*	ora king salmon, creamed leeks, pea salad, fingerlings, pomegranate vinny	43
VEGETABLE GATEAU	crepes, amaltheia chevre, romesco, balsamic glaze	33
DOUBLE SMASH BURGER*	american cheese, L.T.O.P, special sauce, english muffin, fries	22

STEAKS À LA CARTE - hand cut in house & cast iron seared

BISON FILET MIGNON*	8 oz.	62
RIBEYE*	16 oz.	65
WAGYU NEW YORK STRIP*	12 oz.	58
BEEF FILET MIGNON*	8 oz.	56
CHATEAUBRIAND*	24 oz.	150
TOMAHAWK*	48 oz.	Market Price
SURF & TURF STYLE	add shrimp or lobster tail	16/25
TRUFFLE BORDELAISE 7 CHIMICHURRI 3 BLUE CHEESE 5 CREAMY HORSERADISH 4 ROMESCO 5		

SIDES À LA CARTE

MAC & CHEESE or LOBSTER MAC & CHEESE	old bay cheese sauce, truffle bread crumbs, fine herbs	16/26
	add additional lobster	10
POTATO PUREE	yukon gold, garlic butter	7/12
MADEIRA GLAZED WILD MUSHROOMS	sumac, chives	14
TRUFFLE FRIES	truffle ranch, fine herbs	16
FOIE GRAS CREAMED SPINACH	foie gras cream, nutmeg, parmesan crust	21
HEIRLOOM BABY CARROTS	horseradish honey, toasted hazelnuts, fine herbs	14
CRISPY BRUSSEL SPROUTS	blue cheese crema, apple cider glaze, pickled apples, pancetta	13

*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 restriction, allergies or time constraints.

A 20% gratuity will be applied to all parties of six or more people.