

OPEN RANGE

A MONTANA STEAKHOUSE



STARTERS

BONE MARROW* split femur, herb salad	29
MEAT & CHEESE BOARD chef's choice of meat and cheeses, house preserve, hazelnuts, bread	24
BLISTERED SHISHITO PEPPERS applewood smoked sea salt, roasted red pepper sauce, lemon zest	17
WAGYU BEEF TARTARE capers, shallots, cured egg, celery leaves, whole grain mustard, chives	23
SHRIMP COCKTAIL* house made cocktail sauce, lemon	24
JUMBO LUMP CRAB CROQUETTES* blue crab, fine herbs, truffle aioli	24
SHRIMP SCAMPI* garlic, butter, served with a garlic herb toasted baguette	27
"BUFFALO STYLE" CAULIFLOWER crispy cauliflower, miso-blue cheese dressing	15
THE BACON* house made thick cut bacon, heirloom tomatoes, onion, house steak sauce	24
BAKED BRIE French brie, Wüstner brothers honey, toasted hazelnuts, garlic confit, thyme, bread	23

SOUPS & SALADS

LOBSTER BISQUE* lobster tail, cream, sauternes, peas, fine herbs	13
FRENCH ONION SOUP beef jus, white wine, caramelized onions, croutons, gruyere	13
MIXED GREEN SALAD carrot, cucumber, tomatoes, apple cider vinaigrette	14
CAESAR SALAD romaine, parmesan, spiced croutons, lemon	14
WEDGE SALAD iceberg lettuce, bleu cheese dressing, bacon lardons, cherry tomatoes, pickled shallots	15

ANCHOVIES * 3 | SIRLOIN 19 | GRILLED SHRIMP 19 | CHICKEN 10 | SALMON 22

ENTRÉES

ATLANTIC SALMON* 6oz filet, honey lemon glaze, served with rice and seasonal vegetables	46
LOBSTER TAIL* two lobster tails, cooked in butter, served with asparagus, and arugula salad	59
PRIME NY STRIP STEAK FRITES* 14 oz. NY strip steak, truffle fries	59
BEEF CHEEKS BOURGUIGNON* brussel sprouts, mashed potatoes, blue cheese crema, apple glaze	46
PORK TENDERLOIN* 10oz, maple dill carrots and potato puree, topped with red pepper aioli	46

STEAKS À LA CARTE - hand cut in house. locally sourced. cast iron seared & cooked with beef tallow

21 DAY DRY AGED PRIME BEEF RI BEYE* 16 oz. <i>Marbled Meat Co. Billings, MT</i>	72
21 DAY DRY AGED AMERICAN WAGYU NY* 14 oz. <i>Marbled Meat Co. Billings, MT</i>	99
29 DAY DRY AGED PIEDMONTESE TOMOHAWK 32 OZ* <i>Marbled Meat Co. Billings, MT</i> served with a split femur Bone Marrow, Wild Mushroom Bordelaise, Chimichurri, and Creamy Verde sauces	169
29 DAY DRY AGED PRIME CENTER CUT T-BONE* <i>Marbled Meat Co. Billings, MT</i> served with a split femur Bone Marrow, Wild Mushroom Bordelaise, Chimichurri, and Creamy Verde sauces	149
21 DAY DRY AGED PRIME BEEF FILET MIGNON* 8 oz. <i>Marbled Meat Co. Billings, MT</i>	69
BISON RIBEYE* 16 oz. Black Hills, SD	89
SURF & TURF STYLE* add grilled shrimp or lobster tail	(+)19/29
BONE MARROW* single split femur	(+)14

WILD MUSHROOM BORDELAISE 7 | CHIMICHURRI 7 | BLUE CHEESE 7 | BLISTERED CHERRY TOMATOES 7 | CREAMY VERDE 7
RAW HORSERADISH 7 | CREAMY HORSERADISH 7 | SAUTEED ONIONS 7

Rare: Cool Red Center - 125° | *Medium Rare:* Warm Red Center 135° | *Medium:* Warm Pink Center 145° | *Medium Well:* Slightly Pink Center 150°

SIDES À LA CARTE

MAC & CHEESE or LOBSTER MAC & CHEESE* cheese sauce, fine herbs	16/26
MADEIRA GLAZED MUSHROOMS wild mushrooms, madeira glaze, sumac, chives, butter	18
SKILLET CORNBREAD Maldon sea salt flakes, salted honey butter, and	16
POTATO PUREE yukon gold, garlic butter	12
SAUTEED VEGTIBLES seasonal greens, salt and pepper	15
TRUFFLE FRIES truffle ranch, fine herbs, herb salt	16
CRISPY BRUSSEL SPROUTS blue cheese crema, apple cider glaze, pickled apples, pancetta	17
HEIRLOOM BABY CARROTS honey, toasted hazelnuts, fine herbs	18

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS
*A 20% GRATUITY WILL BE APPLIED TO PARTIES OF 6 OR MORE