

APPETIZERS

SPINACH DIP

Spinach and marinated artichoke hearts with Monterey Jack, Romano, and Parmesan cheeses. **12.95**

CAPRESE AVOCADO

Fresh mozzarella and tomato slices, basil pesto & arugula, topped with balsamic glaze. **14.95**

HOMEMADE MEATBALLS

Large meatballs smothered in marinara sauce, topped with Romano cheese. **14.95**

CHICKEN FINGERS

Four pieces of chicken tenderloin battered, fried, and served with honey mustard dressing and fries. **14.95**

GRABBERS

Mini burgers served with cheddar cheese and a pickle. (3) **9.95**, (6) **14.95**

CRABMEAT STUFFED MUSHROOMS

Five mushrooms filled with crabmeat stuffing, topped with a mushroom sherry sauce. **15.95**

FRIED GREEN TOMATOES

Sliced green tomatoes, with bleu cheese, lump crabmeat, and balsamic reduction. **16.95**

BLACK ANGUS BURGERS

½ lb. fresh ground black angus beef*, seasoned and grilled. Served with French Fries.

WESTERN BURGER*

Topped with cheddar cheese, thick bacon, crispy onions and smoky BBQ sauce. **17.95**

CALIFORNIA BURGER*

Topped with Swiss cheese, thick bacon, and sliced avocado. **18.95**

MUSHROOM SWISS*

Topped with Swiss cheese and sauteed mushrooms. **17.95**

CHOP HOUSE BURGER*

Topped with cheddar cheese or bleu cheese crumbles. **15.95**
Add Ons: bacon, avocado, extra cheese, jalapeños **1.25**
Extra Beef Patty **5.95**

HANDHELOS

Served with French Fries.

HOT SMOKED BEEF*

Pit smoked roast beef, tangy horseradish sauce, grilled onions and mushrooms, melted Swiss cheese with au jus for dipping. **17.95**

PULLED PORK SANDWICH

Our award-winning recipe for tender roasted pulled pork. Served on a bun with coleslaw. **14.95**

CHARBROILED CHICKEN SANDWICH

Marinated chicken breast served on a homemade bun with bacon, avocado, and Swiss cheese. **16.95**

Our deep-fried foods contain no trans fats or hydrogenated oil. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. Food Allergy Notice: Please be advised that food prepared here may contain these ingredients: milk, eggs, wheat, soybean, peanuts, tree nuts, fish, and shellfish. © Gluten Sensitive Items. Our kitchen is not 100% Gluten Free.

HOT AND CRUNCHY SHRIMP

Six jumbo prawns, seasoned in special spices, flash fried, and served with mango jalapeño sauce. Served on a bed of French Fries. **16.95**

CHICKEN WINGS

A pound of wings tossed in your choice of sauce: House Hot or Garlic Parmesan, served with bleu cheese dressing and celery sticks. **15.95**

BOUDIN BALLS

Our Louisiana seasoned mixture of pork, Cajun spices and rice served with mustard remoulade sauce. **13.95**

SHRIMP & AVOCADO STACK

Chilled poached prawns tossed with citrus aioli, stacked with diced tomato, avocado, boiled egg & scallions on top of arugula dressed in lemon vinaigrette. **17.95**

PREMIUM STEAKS

Premium steaks are served with your choice of a dinner salad or soup, and a house side.*

FAMOUS FILET ©

Our finest choice tenderloin. The leanest and most tender of all. Hand-cut and broiled to your specifications. 9 oz. **36.95** or 6 oz. **28.95**

BASEBALL CUT TOP SIRLOIN © 🐮

Aged Certified Angus Beef® steak — a true meat lover's favorite. 10 oz. **31.95** or 7 oz. **25.95**

NEW YORK STRIP © 🐮

Lean and firm Certified Angus Beef® cut. The New York is full and rich flavored. Classic 15 oz. **41.95**

RIBEYE © 🐮

A tasty and juicy 15–16 oz. Certified Angus Beef® ribeye steak. **44.95**

CÔTE DE BOEUF 🐮

This 36 oz. Bone-In Certified Angus Beef®, French cut ribeye is large enough for two. A generous cut with ample marbling for exceptional tenderness and flavor. Seasoned with fresh herbs and garlic, and served on a sizzle platter. **79.95**

PORK CHOP

A 14 oz. T-Bone cut of farm-raised pork, grilled to tender and juicy perfection. You will not find a more perfect chop! **31.95**

OVER THE TOP

GRILLED, FRIED
OR BBQ SHRIMP **8.95**

LUMP CRAB &
PARADISE SAUCE **12.95**

SAUTEED ONIONS **3.95**

SAUTEED MUSHROOMS **3.95**

CRUMBLE BLEU CHEESE **3.95**

We Proudly Serve Certified Angus Beef.® 🐮

Sourced by America's ranch and farm families since 1978, the Certified Angus Beef® brand is a sign of exceptional flavor and consistently superior quality. Our hand-cut Angus steaks have surpassed the highest standards, resulting in mouthwatering flavor, tenderness, and juiciness.

RIBS

Ribs are served with your choice of a dinner salad or soup, and a house side.

THE BEST BABY BACK RIBS IN THE WEST.

Marinated for 24 hours, specialty slow-cooked, finished on the grill, lightly glazed with BBQ sauce.

FULTON STREET RIBS, 1 LB. 22.95

WHOLE RACK RIBS, 1.5 LB. 32.95

**NOW ACCEPTING FRANCHISE APPLICATIONS
FOR MORE INFORMATION SCAN HERE**



FRESH SEAFOOD

Served with your choice of soup or salad.

CEDAR PLANK SALMON* ©

Fresh 7-8 oz. filet of salmon, broiled on a smoldering cedar plank with Jamaican brown sugar glaze or traditional lemon and your choice of a house side. **24.95**

BBQ SHRIMP

Eight jumbo shrimp sautéed in a beer-garlic butter sauce served over garlic mashed potatoes with garlic bread. **23.95**

FRIED SHRIMP

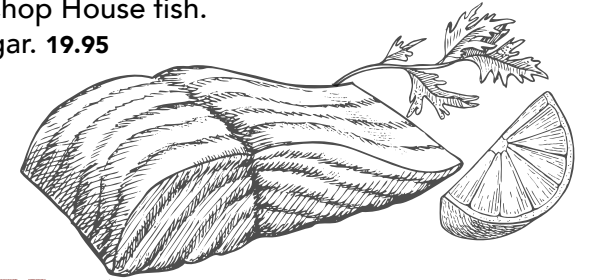
Eight jumbo shrimp lightly battered and fried to golden brown. Served over a bed of fries with tartar and cocktail sauce. **19.95**

BEER BATTERED FISH AND CHIPS

Our own beer battered choice Chop House fish. Served over fries with malt vinegar. **19.95**

FRESH CATCH

Ask about today's Fresh Catch offering. **MP**



HOUSE SPECIALTIES

Served with your choice of soup or salad.

CHICKEN FRIED STEAK

A Montana tradition. 8 oz. of tender beef fried traditionally and served with country gravy and garlic mashed potatoes. **22.95**

CHICKEN FRIED CHICKEN

10 oz. tender chicken breast wrapped in Cajun seasoned batter then deep-fried to perfection. Served with garlic mashed potatoes and country gravy. **19.95**

CHICKEN MARSALA

Grilled marinated chicken with marsala cream sauce, roasted button mushrooms, sauteed spinach and garlic mashed potatoes. **24.95**

CHARBROILED CHICKEN

Chicken breast marinated in our own seasonings and grilled to perfection. Served with sautéed spinach and garlic mashed potatoes. **21.95**

LOUISIANA PASTA JAMBALAYA

Tender shrimp, grilled chicken, and andouille sausage in a Cajun red sauce served over linguine. Served with garlic bread. **29.95**

SHRIMP AND SCALLOP PASTA ALFREDO

Shrimp and scallops sautéed in our uniquely blended sauce and served over linguine pasta. Served with garlic bread. **26.95**

CHICKEN AND BROCCOLI PASTA ALFREDO

Chicken and broccoli sautéed in our uniquely blended sauce and served over linguine pasta. Served with garlic bread. **23.95**

HOUSE SIDES

A la Carte **4.95**

CARROT SOUFFLÉ

FRENCH FRIES

GARLIC MASHED POTATOES

SQUASH CASSEROLE

SAUTÉED SPINACH

GARLIC MUSHROOMS ©

MAC 'N' CHEESE

GREEN BEANS

BROCCOLI

SIDE CAESAR SALAD

SIDE SALAD

COLESLAW

AWESOME BAKED POTATO ©

A huge Idaho baked potato topped with butter and sour cream. **5.95**
Load it with cheese, bacon, and chives for **6.95**

Order online at **RIBANDCHOPHOUSE.COM**

HOUSE SALADS

HOUSE DRESSINGS

Homemade Bleu Cheese • Caesar* • Honey Mustard • Ranch • Italian Oil & Vinegar • Balsamic Vinaigrette • Huckleberry Vinaigrette (available at participating locations)

CHOP HOUSE CAESAR*

6 oz. of sliced top sirloin served over our homemade Caesar salad, with grilled onions and crisped bacon bits, then drizzled with a balsamic reduction. **19.95**

BUFFALO CHICKEN SALAD

Fresh romaine lettuce tossed with bleu cheese crumbles, bacon, diced tomatoes, topped with a fried chicken breast dipped in our buffalo wing sauce. **15.95**

GRILLED OR FRIED CHICKEN SALAD

Mixed greens topped with your choice of chicken and dressed with tomato, cheese, red onions, cucumbers, and croutons. **15.95**

CLASSIC CAESAR SALAD*

A large Caesar salad with Parmesan cheese and croutons. **12.95**
With chicken **+4.00**, with shrimp **+6.00**, with salmon **+8.00**

POACHED SHRIMP SALAD

Romaine & arugula, tossed with sliced hearts of palm, mandarin oranges, pecans, and bleu cheese crumbles tossed in Italian dressing. **18.95**

WEDGE SALAD

Cold and crisp iceberg lettuce, our famous in-house bleu cheese dressing, bacon, and green onions. **9.95** Chicken **+4.00** Shrimp **+6.00** Salmon **+8.00**

GUMBO

A unique blend of herbs and vegetables with chicken and sausage in a rich broth. Cup **5.95** Bowl **7.95**

SOUPS

Homemade fresh daily. Ask your server. Cup **5.95** Bowl **7.95**

DESSERTS

SATIN PIE

A graham cracker bottom topped with a mixture of peanut butter and cream cheese. Then swirled with melted Hershey's bars and chilled. **8.95**

ICE-CREAM BROWNIE SANDWICH

We sandwich vanilla ice cream between two warm rich chocolate brownies and drizzle chocolate syrup over the top. **8.95**

CRÈME BRULÉE

A straightforward and unpretentious creation that is so simple, so rich, so praised! Made with fresh vanilla beans and served with fresh fruit. **8.95**

CHEESECAKE

New York-style cheesecake topped with your choice of strawberries, raspberries, or chocolate and caramel. **8.95**

APPLE COBBLER

Just like you remember... with cinnamon, pecans, and ice cream. **8.95**

PECAN MELTAWAY

A chocolate crust with a thin layer of homemade caramel. French vanilla ice cream is then stacked on, sprinkled with pecans, drizzled with Hershey's syrup and whipped cream on top. **8.95**

Our deep-fried foods contain no trans fats or hydrogenated oil. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. Food Allergy Notice: Please be advised that food prepared here may contain these ingredients: milk, eggs, wheat, soybean, peanuts, tree nuts, fish, and shellfish. © Gluten Sensitive Items. Our kitchen is not 100% Gluten Free.



Proudly Serving PREMIUM STEAKS, BABY BACK RIBS & FRESH SEAFOOD

From the Big Sky Country of Montana to the front range vistas of Colorado, the Rib & Chop House has been serving quality Certified Angus Beef® steaks, award-winning baby back ribs and fresh seafood since 2001. Our menu offers something for everyone—contemporary steakhouse fare, classic Cajun influences, light lunch options, Sunday brunch, a great kids menu, and local craft beers on tap. Come experience our “Rocky Mountain Hospitality,” which incorporates a passion for quality service and exceptional food in a casual atmosphere.

RIB & CHOP HOUSE

VISIT ALL OF OUR LOCATIONS

BILLINGS | BUTTE | LIVINGSTON | BOZEMAN
CASPER | CHEYENNE | GILLETTE | LARAMIE
SHERIDAN | COLORADO SPRINGS | ST. GEORGE
IDAHO FALLS

ORDER ONLINE AT RIBANDCHOPHOUSE.COM



Come Experience Our
ROCKY MOUNTAIN HOSPITALITY

RIB & CHOP HOUSE



Montana

Wyoming

Utah

Colorado

Idaho