

Classic Appetizers

Spinach Dip Spinach and marinated artichoke hearts with Monterey Jack, Romano, and Parmesan cheeses.	
Fried Green Tomatoes Sliced green tomatoes with bleu cheese, lump crabmeat, and balsamic reduction.	
Boudin Balls Our Louisiana-seasoned mixture of pork, Cajun spices, and rice served with mustard remoulade sauce.	
Hand-Breaded Chicken Tenders Four pieces of chicken tenderloin battered, fried, and served with honey mustard dressing and fries.	
Crabmeat-Stuffed Mushrooms Five mushroom caps filled with crabmeat stuffing, topped with a mushroom sherry sauce.	
Hot and Crunchy Shrimp Six shrimp seasoned with special spices and flash-fried. Served with mango jalapeño sauce.	
Chicken Wings Ten wings tossed in your choice of sauce: House Hot or Sweet Thai Chili. Served with bleu cheese dressing and celery sticks.	
Grabbers Mini burgers served with cheddar cheese and a pickle. Served on a pretzel bun.	(3) 10.95, (6) 15.95

GUMBO A unique blend of herbs and vegetables with chicken and sausage in a rich broth.	CUP 6.95 BOWL 8.95
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House Salads

<i>House dressings: Homemade Bleu Cheese ▪ Caesar* ▪ Honey Mustard ▪ Ranch Italian ▪ Oil & Vinegar ▪ Balsamic Vinaigrette</i>	
Chop House Caesar* 6 oz. of sliced top sirloin served over our homemade Caesar salad topped with grilled onions and chopped bacon, then drizzled with a balsamic reduction.	20.95
Classic Caesar Salad* A large Caesar salad topped with Parmesan cheese and croutons. <i>Add chicken +5.00. Add shrimp +7.00. Add steak +9.00. Add salmon +11.00.</i>	13.95
Buffalo Chicken Salad Fresh romaine lettuce tossed with bleu cheese crumbles, chopped bacon, and diced tomatoes. Topped with a fried chicken breast dipped in our buffalo wing sauce.	16.95
Grilled or Fried Chicken Salad Mixed greens topped with your choice of grilled or fried chicken, dressed with tomatoes, cheese, red onions, cucumbers, and croutons.	16.95
Wedge Salad Cold, crisp iceberg lettuce, our famous Homemade Bleu Cheese dressing, chopped bacon, and green onions. <i>Add chicken +5.00. Add shrimp +7.00. Add steak +9.00. Add salmon +11.00.</i>	10.95

NOW ACCEPTING FRANCHISE APPLICATIONS
FOR MORE INFORMATION, SCAN HERE.

Ribs & Chops

<i>Ribs are served with your choice of a dinner salad or gumbo and one house side.</i>	
The Best Baby Back Ribs in the West! Marinated for 24 hours, then slow-cooked in our special seasonings, finished on the grill, and lightly glazed with smoky BBQ sauce.	
FULTON STREET BABY BACK RIBS, 1 LB.	23.95
WHOLE RACK BABY BACK RIBS, 1.5 LB.	33.95
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!	32.95

Chicken

<i>Served with your choice of a dinner salad or gumbo.</i>	
Chicken Marsala Grilled, marinated chicken with marsala cream sauce, roasted button mushrooms, sautéed spinach, and garlic mashed potatoes.	25.95
Charbroiled Chicken Grilled, marinated chicken seasoned to perfection. Served with sautéed spinach and garlic mashed potatoes.	19.95
Chicken-Fried Chicken A 10-oz. tender chicken breast wrapped in Cajun-seasoned batter, then deep-fried to perfection. Served with garlic mashed potatoes and country gravy.	21.95
Chicken-Fried Steak A Montana tradition. 8 oz. of tender beef fried in the traditional way. Served with garlic mashed potatoes and country gravy.	23.95
Crab-Crusted Chicken Pan-roasted chicken breast encrusted with crab, citrus zest, herbs, and panko. Served with paradise cream sauce.	24.95

Pasta

<i>Served with your choice of a dinner salad or gumbo.</i>	
Shrimp and Scallop Pasta Alfredo Shrimp and scallops sautéed in our uniquely blended sauce over a bed of pasta. Served with garlic bread.	27.95
Louisiana Pasta Jambalaya Tender shrimp, grilled chicken, and andouille sausage tossed in a Cajun red sauce with pasta. Served with garlic bread.	30.95
Chicken and Broccoli Pasta Alfredo Chicken and broccoli sautéed in our uniquely blended sauce over a bed of pasta. Served with garlic bread.	24.95

House Sides

<i>À la carte 4.95</i>	
CARROT SOUFFLÉ ▪ FRENCH FRIES ▪ GARLIC MASHED POTATOES ▪ SQUASH CASSEROLE SAUTÉED SPINACH ▪ GARLIC MUSHROOMS ▪ MAC 'N CHEESE ▪ GREEN BEANS BROCCOLI ▪ SIDE CAESAR SALAD ▪ SIDE SALAD	
AWESOME BAKED POTATO	5.95
A huge baked Idaho potato topped with butter and sour cream. Load it with cheese, bacon, and chives. +2.95	

Order online at **RIBANDCHOPHOUSE.COM**

Premium Steaks

<i>Premium steaks are served with your choice of a dinner salad or gumbo and one house side.*</i>	
Côte de Boeuf 🍖 This 36-oz. bone-in, Certified Angus Beef®, hand-cut ribeye is large enough for two. Seasoned with fresh herbs and garlic, and served tableside on a sizzling platter.	80.95
Ribeye 🍖 A tasty and juicy 15–16-oz. Certified Angus Beef® ribeye steak.	45.95
New York Strip 🍖 This 15-oz. lean and firm strip of Certified Angus Beef® is a richly flavored classic.	42.95
Famous Filet Our finest choice tenderloin and the leanest and most tender of all our steaks. Broiled to your specifications.	9-oz. 37.95 6-oz. 29.95
Baseball-Cut Top Sirloin 🍖 Aged Certified Angus Beef® steak — a true meat lover’s favorite.	10-oz. 32.95 7-oz. 26.95

<i>Make It Special</i>			
BBQ, FRIED, OR GRILLED SHRIMP	8.95	CRUMBLED BLEU CHEESE	3.95
LUMP CRAB & PARADISE SAUCE	12.95	SAUTÉED MUSHROOMS	3.95
		SAUTÉED ONIONS	3.95

<i>Sauce On the Side</i>			
WHISKEY PEPPERCORN	3.95	CREAMY HORSERADISH	3.95

Fresh Seafood

<i>Served with your choice of a dinner salad or gumbo.</i>	
Fresh Catch Ask about today’s Fresh Catch offering.	MP
Cedar Plank Salmon* Fresh 7–8-oz. filet of salmon broiled on a smoldering cedar plank with your choice of Jamaican brown sugar glaze or traditional lemon and your choice of one house side.	25.95
BBQ Shrimp Eight jumbo shrimp sautéed in a beer-butter-garlic sauce. Served over garlic mashed potatoes with garlic bread.	24.95
Fried Shrimp Eight jumbo shrimp lightly battered and fried to a golden brown. Served over a bed of fries with cocktail sauce.	20.95
Beer-Battered Fish and Chips Our own beer-battered cod. Served over fries with tartar sauce.	20.95

Black Angus Burgers

½ lb. of fresh ground black Angus beef,* seasoned and grilled. Served with french fries.

Chop House Burger* 🍴 16.95
Topped with lettuce, tomato, onion, pickle, and cheddar cheese or bleu cheese crumbles. Add-ons: bacon, avocado, extra cheese, jalapeños 1.50

Western Burger* 🍴 18.95
Topped with lettuce, tomato, onion, pickle, cheddar cheese, thick bacon, crispy onions, and smoky BBQ sauce.

Mushroom Swiss* 🍴 18.95
Topped with lettuce, tomato, onion, pickle, Swiss cheese, and sautéed mushrooms.

California Burger* 🍴 19.95
Topped with lettuce, tomato, onion, pickle, Swiss cheese, thick bacon, and sliced avocado.

Desserts | 9.95

Cheesecake
New York-style cheesecake topped with your choice of strawberries or chocolate, caramel, or raspberry drizzle.

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

Reese's® Peanut Butter Pie
Creamy peanut butter mousse and silky milk chocolate on a cookie crust. Topped with chocolate, caramel, and peanut butter cups.

Mountain-High Mocha Ice Cream Cake
A huge slice of ice cream cake, layered with mocha almond fudge ice cream and coffee-flavored rosettes, all on a chocolate cookie crust.

Ice Cream Brownie Sundae
A hot, homemade, rich chocolate brownie topped with vanilla ice cream, drizzled with chocolate syrup, and whipped cream.

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 foodborne 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. Our kitchen is not 100% gluten-free.

Sandwiches

Served with french fries.

Charbroiled Chicken Sandwich 17.95
Marinated chicken breast served on a homemade bun with lettuce, tomato, onion, pickle, bacon, avocado, and Swiss cheese.

Pulled Pork Sandwich 15.95
Our award-winning recipe for tender roasted pulled pork, served on a brioche bun.

French Dip* 18.95
Pit-smoked roast beef, tangy horseradish sauce, grilled onions and mushrooms, and melted Swiss cheese with au jus for dipping.

Buffalo Chicken Sandwich 14.95
Hand-breaded fried chicken breast tossed in buffalo sauce and topped with crumbled bleu cheese, lettuce, tomato, and onion.

Kids Menu | 9.49

Age 10 and under. Kids meals are served in a classic car and come with fries and one beverage.

Kids Popcorn Shrimp

Kids Steak

Kids Chicken Fingers

Kids Burger Sliders

Kids Mac 'N Cheese

Kids Mini Corndogs

Beverages

Soft Drinks
Coke ▪ Diet Coke ▪ Root Beer
Dr. Pepper ▪ Sprite ▪ Iced Tea

Hot Drinks
Assorted Hot Teas
Regular Coffee ▪ Decaf Coffee
Hot Chocolate ▪ Apple Cider



Mocktails

R&C Lemonade | 7
House lemonade recipe. Try a flavor burst of huckleberry or mango syrup.

Geneva Mule | 9
A top secret combination of orange and lime juices poured over ice, topped with ginger beer and a fresh orange slice.

Cucumber Cooler | 8
Be cool as a cucumber with this lemonade refresher featuring a mixed cucumber mint syrup and fresh lime juice.

Red Rover Red Rover | 9
A frozen mixture of strawberry and coconut purées with pineapple juice and sour mix, topped with whipped cream.

No Pain | 8
Coconut purée with pineapple and orange juices, topped with a pinch of nutmeg.

Berry Nojito | 8
Huckleberry and club soda with house recipe mint syrup and lime juice.



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Rocky Mountain Hospitality

