

RIB & CHOP HOUSE

APPETIZERS

Spinach Dip Spinach and marinated artichoke hearts with Monterey Jack, Romano, and Parmesan cheeses.	14
Fried Green Tomatoes Sliced green tomatoes with bleu cheese, lump crabmeat, and balsamic reduction.	17
Boudin Balls Our Louisiana-seasoned mixture of pork, Cajun spices, and rice. Served with mustard remoulade sauce.	14
Hand-Breaded Chicken Tenders Four pieces of chicken tenderloin battered, fried, and served with honey mustard dressing and fries.	16
Crabmeat-Stuffed Mushrooms Five mushrooms filled with crabmeat stuffing, topped with a mushroom sherry sauce.	16
Hot and Crunchy Shrimp Six shrimp seasoned with special spices and flash fried. Served with mango jalapeño sauce.	17
Chicken Wings Ten wings tossed in your choice of sauce: House Hot or Sweet Thai Chili. Served with homemade bleu cheese dressing and celery sticks.	18
Grabbers Six mini burgers served with cheddar cheese and a pickle. Served on a pretzel bun.	15

RIBS

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

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.	24
Whole Rack Baby Back Ribs, 1.5 lb.	33

SALADS & SOUP

House dressings: Homemade Bleu Cheese • Caesar* • Honey Mustard • Ranch • Italian • Oil & Vinegar • Balsamic Vinaigrette • Apple Cider Vinaigrette • Lemon Citrus

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.	22
Classic Caesar Salad* A large Caesar salad topped with Parmesan cheese and croutons. Add chicken +4. Add shrimp +6. Add salmon +8.	13
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.	17
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.	17
Wedge Salad Cold, crisp iceberg lettuce, our famous Homemade Bleu Cheese dressing, chopped bacon, and green onions. Add chicken +6. Add shrimp +8. Add steak +10. Add salmon +12.	10
Gumbo A unique blend of herbs and vegetables with chicken and sausage in a rich broth.	Cup 6 Bowl 9

PREMIUM CUTS

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, served tableside on a sizzling platter.	84
Ribeye 🍷 A tasty and juicy 15-16oz. Certified Angus Beef® ribeye steak.	47
New York Strip 🍷 This 15-oz. lean and firm strip of Certified Angus Beef® is a richly flavored classic.	43
Famous Filet Our finest choice tenderloin and the leanest and most tender of all our steaks. Broiled to your specifications.	9 oz. 37 6 oz. 29
Baseball-Cut Top Sirloin 🍷 Aged Certified Angus Beef® steak — a true meat lover's favorite.	10 oz. 33 7 oz. 27
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!	

Make It Special

BBQ, Fried, or Grilled Shrimp	9
Lump Crab & Paradise Sauce	13
Crumbled Bleu Cheese	4
Sautéed Mushrooms	4
Sautéed Onions	4

Sauce On the Side

Whiskey Peppercorn	9
Creamy Horseradish	13

SEAFOOD

Served with your choice of a dinner salad or gumbo.

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.	27
BBQ Shrimp Eight jumbo shrimp sautéed in a beer-butter-garlic sauce. Served over garlic mashed potatoes, with garlic bread.	25
Fried Shrimp Eight jumbo shrimp lightly battered and fried to a golden brown. Served over a bed of fries, with cocktail sauce.	20
Beer-Battered Fish and Chips Our own beer-battered cod. Served over fries, with tartar sauce.	19

CHICKEN

Chicken Marsala Grilled, marinated chicken with marsala cream sauce, roasted button mushrooms, sautéed spinach, and garlic mashed potatoes.	26
Charbroiled Chicken Grilled, marinated chicken seasoned to perfection. Served with sautéed spinach and garlic mashed potatoes.	21
Chicken-Fried Chicken A 10-oz. tender chicken breast tossed in Cajun-seasoned batter, then deep-fried to perfection. Served with garlic mashed potatoes and country gravy.	22
Chicken-Fried Steak A Montana tradition. 8 oz. of tender beef fried in the traditional way. Served with garlic mashed potatoes and country gravy.	24
Crab-Crusted Chicken Pan-roasted chicken breast encrusted with crab, citrus zest, herbs, and panko. Served with paradise cream sauce.	27

BLACK ANGUS BURGERS

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

Chop House Burger* 16

Topped with lettuce, tomato, onion, pickle, and your choice of cheddar cheese or crumbled bleu cheese.

Add-ons: bacon, avocado, extra cheese, jalapeños **+1.50 each**

Western Burger* 18

Topped with lettuce, tomato, onion, pickle, cheddar cheese, thick bacon, crispy onions, and smoky BBQ sauce.

Mushroom Swiss Burger* 17

Topped with lettuce, tomato, onion, pickle, Swiss cheese, and sautéed mushrooms.

California Burger* 19

Topped with lettuce, tomato, onion, pickle, Swiss cheese, thick bacon, and sliced avocado.

PASTA

Served with your choice of a dinner salad or gumbo.

Shrimp and Scallop Pasta Alfredo 28

Shrimp and scallops sautéed in our uniquely blended sauce over a bed of pasta. Served with garlic bread.

Louisiana Pasta Jambalaya 31

Tender shrimp, grilled chicken, and andouille sausage tossed in a Cajun red sauce with pasta. Served with garlic bread.

Chicken and Broccoli Pasta Alfredo 24

Chicken and broccoli sautéed in our uniquely blended sauce over a bed of pasta. Served with garlic bread.

DESSERTS | 9

Cheesecake

New York-style cheesecake topped with your choice of strawberries, 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 topped with whipped cream.

SANDWICHES

Served with french fries.

Charbroiled Chicken Sandwich 17

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

Pulled Pork Sandwich 15

Our award-winning recipe for tender roasted pulled pork. Served on a brioche bun.

French Dip* 18

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

Buffalo Chicken Sandwich 17

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

BEVERAGES

Cold 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.

HOUSE SIDES

à la carte 5

Carrot Soufflé ▪ French Fries ▪ Garlic Mashed Potatoes ▪ Squash Casserole ▪ Sautéed Spinach ▪ Garlic Mushrooms
Mac 'N Cheese ▪ Green Beans ▪ Broccoli ▪ Caesar Salad ▪ House Salad

Awesome Baked Potato | 6

A huge baked Idaho potato topped with butter and sour cream.
Load it with cheese, bacon, and chives: **+3**

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