



Rocky Mountain Hospitality

SAMPLE MENU

Menu subject to change.
Not all locations offer
the same menu items.

**RIB
&
CHOP
HOUSE**

**SERVING THE BEST CERTIFIED ANGUS BEEF STEAKS
BABYBACK RIBS AND PREMIUM SEAFOOD IN THE WEST.**



Visit all of our locations:

Livingston | Billings | Miles City | Cody | Sheridan | Cheyenne
St. George | Meadville | Hermitage | Oxford



APPETIZERS

Crabmeat Stuffed Mushrooms

Four to five mushrooms filled with crabmeat stuffing, topped with a mushroom sherry sauce.

Fried Green Tomatoes*

Sliced green tomatoes, with blue cheese, lump crabmeat and balsamic reduction.

Chicken Fingers*

Four pieces of chicken tenderloin battered, fried and served with honey mustard dressing in a basket with fries.

Hot and Crunchy Shrimp*

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

Select Appetizer of the Day

Ask your server

Thin-Cut Fried Catfish*

8 oz. of Louisiana-style battered and fried catfish served with remoulade

Spinach Dip

Spinach and marinated artichoke hearts with Monterey jack, Romano, and Parmesan cheeses.

Calamari*

Deep fried tender calamari served with garlic aioli sauce for dipping. The perfect start to your meal.

Buffalo Chicken Wings*

A pound of wings dipped in our homemade wing sauce served with blue cheese dressing and celery sticks.

Grabbers

6 mini burgers served with a pickle. Great for a group or kids.

* Our deep-fried foods contain no trans fats or hydrogenated oil.

Chop House Dressings

Homemade Blue Cheese • Caesar • Honey Mustard • 1000 Island • Ranch • French Lite Italian • Italian • Thai • Oil and Vinegar • Balsamic Vinaigrette • Huckleberry Vinaigrette

SOUPS & SALADS

Soup of the Day

Homemade Fresh Daily. Ask your server. Cup or Bowl

Buffalo Chicken Salad*

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

House Salad

Mixed greens and romaine lettuce topped with sliced carrots and red cabbage, cucumbers, tomatoes, red onions, and croutons.

Chop House Caesar

6 oz. of sliced Top Sirloin served over our homemade Caesar Salad, with grilled onions and crisped bacon bits, then drizzled in a balsamic reduction.

Gumbo

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

Super Caesar Salad

A large Caesar salad topped with your choice of chicken, tuna, fried or BBQ shrimp, fresh Parmesan cheese and croutons.

Grilled or Fried Chicken Salad*

Mixed greens topped with guest's choice of chicken and dressed with tomato, cheese, red onions, cucumbers and croutons.

Caesar Salad

Romaine lettuce tossed in Caesar dressing topped with croutons and Parmesan cheese.

The Dalrymple

Fresh romaine lettuce tossed with a citrus vinaigrette, bleu cheese, candied almonds, apples, and dried cranberries. Served with charbroiled blackened shrimp.

Welcome...

AND THANK YOU FOR BEING OUR GUEST!

CHICKEN ✂

Chicken Marsala

Grilled marinated chicken, with a Marsala cream, roasted portobello mushrooms, sautéed spinach with red skin mashed potatoes.

Charbroiled Chicken

Chicken breast marinated in our own seasonings, grilled to perfection served with sautéed spinach with red skin mashed potatoes.

TRADITIONAL FAVORITES ✂

Chicken Fried Chicken*

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

Chicken Fried Steak*

A Montana tradition. 7 oz. of tender beef fried traditionally and served with country gravy and garlic mashed potatoes.

Pot Roast

Tender roast beef seasoned and slow cooked and served with garlic mashed potatoes and gravy.

Lamb Chops

3 naturally grown local lamb chops marinated in Chop House Rosemary Garlic sauce and served with traditional mint jelly.

Chicken and Traditional Favorites are served with a house salad or soup or your choice of a house side. (see next page)

RIB & CHOP HOUSE

**BRINGING *Great Restaurants*
TO *Exceptional Small Towns*
ACROSS THE USA**

✂ 2 OUTA 3 ✂ FAVORITE

Choose a combination
of any of these
two favorites:
soup, salad, or potato

*Gluten-Free Menu
Now Available*



We serve the finest
CERTIFIED ANGUS BEEF



PREMIUM STEAKS

New York Strip

A 15-16 oz. pure Certified Angus Beef. Lean and firm, the New York is full and rich flavored.

Hand-cut Ribeye

A tasty and juicy 15-16 oz. Angus ribeye steak. The ultimate Montana beef steak!

Baseball Cut Top Sirloin

10 oz. of aged Angus beef—a true meat lover's favorite.

All steaks are served with a house salad or soup and your choice of a house side.

Make It Extra Special

Add Blue Cheese Crumbles.

Surf and Turf It! 4 Fried or BBQ Shrimp.

AWARD WINNING BABYBACK RIBS



The best pork ribs in the world made famous by Montana's Rib & Chop House. Marinated for 24 hours in our secret seasoning, slow cooked in a special oven, then finished on the grill and lightly glazed with BBQ sauce.

1 1/2 lb., Whole Rack
1 lb., Fulton Street

All ribs are served with a house salad or soup and your choice of a house side.



HOUSE SPECIALTIES

Pork Chop

A 14 oz. T-Bone cut of farm raised pork, grilled to tender and juicy perfection. You won't find a more perfect chop anywhere!

Buffalo Ribeye

16 oz. hand cut Buffalo Ribeye steak seasoned to perfection and served sizzling.

Famous Filet

Our finest choice tenderloin. The leanest and most tender of all. Hand-cut and broiled to your specifications.
9-10 oz.
16 oz.

All house specialties are served with a house salad or soup and your choice of a house side.



FRESH FISH & SHRIMP ↗

Cedar Plank Salmon

Fresh 8 oz. filet of salmon broiled as you like it on a smoldering cedar plank with Jamaican brown sugar glaze or traditional lemon, and your choice of a house side

Fried Shrimp*

8 butterflied jumbo shrimp lightly battered and fried to golden brown. Served over a bed of French fries with tartar and cocktail sauce.

BBQ Shrimp

A New Orleans Legend! 8 butterflied jumbo shrimp sautéed in a beer-garlic butter sauce served over garlic mashed potatoes with garlic bread.

Beer Battered Fish and Chips*

Our own beer batter wrapped around our choice Chop House fish. Served over fries with malt vinegar.

Seared Ahi Tuna

6-8 oz. of fresh ahi tuna seared to your specifications and served with our own wasabi, pickled ginger, and homemade Chop House soy sauce, and your choice of a house side.

FRESH GRILLED FISH ↗

Our catch of the day grilled to perfection, served over spinach, and your choice of a house side.



*Gluten-Free
Menu Now
Available*

RIB & CHOP HOUSE

Know your fish.

Our fish is ocean-to-table fresh! Check out our fresh-fish chalkboard to see our latest catch.

PASTAS ↗

Shrimp and Scallop Pasta Alfredo

Shrimp and scallops sautéed in our uniquely blended sauce and served over linguine pasta. Also available with vegetables or chicken.

Louisiana Pasta Jambalaya

Tender shrimp, grilled chicken, and andouille sausage in a Cajun red sauce and served over linguine.

All entrées are served with a house salad or soup or your choice of a house side.

* Our deep-fried foods contain no trans fats or hydrogenated oil.

HOUSE SIDES ↗

Awesome Baked Potato

A huge Idaho baked potato topped with butter and sour cream.

Load it with cheese, bacon, and chives.

- Garlic Mashed Potatoes
- French Fries*
- Garlic Mushrooms
- Carrot Soufflé
- Side Order du Jour
- Squash Casserole
- Baked Beans
- Sweet Potato Fries



SANDWICHES 🍴

All sandwiches are served with lettuce, tomato, onion, and pickles on the side, plus your choice of French fries, sweet potato fries, baked beans, soup or salad.

Pulled Pork Sandwich

Our Award Winning recipe for tender BBQ'd and smoked "pulled" pork. Served on a bun.

Hamburger

A 1/2 pound of fresh ground round cooked just the way you like it.

Cheeseburger

A 1/2 pound of fresh ground round topped with cheddar cheese or blue cheese crumbles.

Double Cheeseburger

One full pound of fresh ground round topped with cheddar cheese or blue cheese crumbles.

Steak Sandwich

An 8 oz. steak served open face on a steak bun.

Charbroiled Chicken Sandwich

Marinated chicken breast served on a homemade bun with fresh accompaniments.

Fried Green Tomato Burger*

Our signature fried green tomatoes and balsamic glaze on top of 1/2 pound fresh ground round with bleu cheese dressing.

Fried Shrimp Poboy*

Fried shrimp with garlic aioli on top of poboy bread with pickles, onions, lettuce, and tomatoes.

Stuffed Potato

A huge baked potato smothered with your choice of pulled pork or grilled chicken.

Extras

Extra toppings on sandwiches include: grilled onions, cheese, mushrooms, bacon or jalapeños.

SIGNATURE DESSERTS 🍰

Pecan Meltaway

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

Cheesecake

New York style cheesecake topped with your choice of strawberries, raspberries, or blueberries.

Crème Brûlée

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

Ice-Cream Brownie Sandwich

We sandwich famous Wilcoxson's Vanilla Ice Cream between two warm rich chocolate brownies and drizzle chocolate syrup over the top.

Satin Pie

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

Apple Cobbler

Just like you remember...with cinnamon, pecans and memories.

Kids meals are served in a classic car!

KIDS MENU 🍷



Popcorn Shrimp* Bite-sized fried shrimp served with fries with ranch dressing.

Chicken Fingers* 2 pieces of chicken tenderloin, battered and fried. Served with fries.

Noodles Linguine noodles served with butter or our Alfredo sauce.

Mac n Cheese Kraft cheese and noodles

Comdog* A plump corndog served with fries.

Fish Sticks* Served with fries.

Pepperoni Pizza A mini pizza just enough for the little one.

One beverage included with every kid's meal.