



RODEO MENU

MOCKTAILS

R&C Lemonade 7

Berry Nojito 9

STARTERS

Spinach Dip

Spinach and marinated artichoke hearts with Monterey Jack, Romano, and Parmesan cheeses. 13.35

Fried Green Tomatoes*

Sliced green tomatoes, with bleu cheese, lump crab meat, and balsamic reduction. 17.50

Boudin Balls*

Our Louisiana-seasoned mixture of pork, Cajun spices, and rice served with mustard remoulade sauce. 14.40

Boneless Wings

Nine boneless wings tossed in Buffalo or Sweet Thai Chili Sauce. Served with homemade bleu cheese dressing. 16.45

Hot & Crunchy Shrimp*

Six shrimp coated in our unique blend of spices. Fried and served with mango jalapeño sauce. Served on a bed of French fries. 17.50

Chicken Wings

Traditional bone-in wings tossed in Buffalo or Sweet Thai Chili Sauce. Served with homemade bleu cheese dressing. 16.45

CHICKEN

Served with your choice of soup or salad.

Chicken Tender Platter*

Four pieces of chicken tenderloin battered, fried, and served with Rodeo sauce, honey mustard dressing, and French fries. 17.35

Chicken Marsala

Grilled, marinated chicken breast with marsala cream sauce, garlic mushrooms, green beans, and garlic mashed potatoes. 25.75

Chicken Fried Chicken*

Cajun-seasoned fried chicken breast. Served with garlic mashed potatoes and country gravy. 21.60

Chicken Fried Steak*

A Montana tradition. 8 oz. of tender steak tossed in our Cajun-seasoned batter. Served with mashed potatoes and gravy. 23.85

Chicken & Broccoli Pasta Alfredo

Chicken and broccoli sautéed in our uniquely blended sauce, over a bed of pasta. 24.70

SOUP & SALADS

Bison Chili

Ground bison, bell peppers, chili spices, cheddar cheese, red onion. Cup 8.45 Bowl 10.60

Gumbo

Cajun herb blended, chicken, sausage, vegetables. Cup 6.15 Bowl 8.20

Chop House Caesar**

7oz. of sliced top sirloin, grilled onions, chopped bacon, balsamic reduction. 24.95

Apple Almond Salad

Mixed greens, apples, almonds, crumbled bleu cheese, cherry tomatoes, red radish, red onion, apple cider vinaigrette. 15.95

Buffalo Chicken Salad*

Romaine, fried chicken coated in Buffalo sauce, bleu cheese crumbles, chopped bacon, diced tomatoes. 16.45

Grilled or Fried Chicken Salad

Mixed greens, grilled or fried chicken, tomatoes, cheese, red onions, cucumbers, croutons. 16.45

House Dressings

Homemade Bleu Cheese • Caesar**
Honey Mustard • Ranch • Italian
Apple Cider Vinaigrette • Balsamic
Vinaigrette • Lemon Vinaigrette

HANDHELDS

Served with French fries and Rodeo sauce

Pulled Pork Sandwich

Our award-winning recipe for tender, bar-b-que smoked pulled pork. Served on a brioche bun with pickles. 14.95

Grilled Chicken Sandwich

Marinated chicken breast served on a homemade bun with bacon, avocado, Swiss cheese, lettuce, tomato, onion, and pickle. 17.50

Buffalo Chicken Sandwich

Hand-breaded fried chicken breast, tossed in Buffalo sauce, topped with crumbled bleu cheese, lettuce, tomato, and onion. 15.85

HOUSE SIDES

À La Carte 5.95

French Fries • Garlic Mashed Potatoes • Broccoli
Mac 'N' Cheese • Green Beans • Bison Chili
Caesar Salad • Wild Rice • Garlic Mushrooms





RODEO SPECIALS



Côte de Bouef**

This 36oz. 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. **78.95**

Black Angus Burgers

1/2 lb. fresh ground black Angus beef, seasoned and grilled. Served with Rodeo sauce & French fries.

★ Bison Bacon

★ Chop House

★ Western

Burger** **21.85**

Burger** **16.50**

Burger** **18.50**

Whole Rack of Ribs

Marinated for 24 hours, slow-cooked in our special oven, then finished on the grill, and lightly glazed with BBQ sauce. 1.5 lbs **33.95**

French Dip

Pit-smoked roast beef, tangy horseradish sauce, grilled onions and mushrooms, melted Swiss cheese. Served au jus for dipping. **18.50**

PREMIUM STEAKS

Served with your choice of soup or salad.

Ribeye**

A tasty and juicy 16oz. Certified Angus Beef® ribeye steak. **46.25**

New York Strip**

The 15oz. lean and firm Certified Angus Beef® is a richly flavored classic. **43.25**

Famous Filet**

Our finest choice tenderloin, and the leanest and most tender of all our steaks. Broiled to your specifications. 9oz. **37.95**, 6 oz. **28.95**

Baseball Cut Top Sirloin**

Aged Certified Angus Beef® steak—a true meat lover's favorite. 10oz. **32.95**

FINISHING TOUCH

Lump Crab & Paradise Sauce **12.95**

Truffle Butter **8.95**

R&C Goat Cheese Spread **5.95**

Sautéed Onions **2.95**

Sautéed Mushrooms **3.95**

Crumbled Bleu Cheese **3.95**

Creamy Horseradish Sauce **3.95**

SEAFOOD

Served with your choice of soup or salad.

Traditional Lemon Salmon*

Broiled salmon filet on a smoldering cedar plank. Served over wild rice with broccoli. **25.85**

Jamaican Brown Sugar Salmon*

Broiled salmon filet on a smoldering cedar plank. Served over wild rice with broccoli. **26.75**

Fried Shrimp*

Eight jumbo shrimp lightly battered and fried to a golden brown. Served over a bed of fries, with cocktail sauce. **20.60**

Beer-Battered Fish & Chips*

Our own beer-battered cod, served over fries with tartar sauce. **20.60**

KIDS

10 and under. Kids' Meal are served in classic car and include one beverage.

Kid's Steak** **13.95**

Fried Shrimp* **7.49**

Mac 'N' Cheese **7.49**

Chicken Fingers* **7.49**

Mini Corndogs **7.49**

ENJOY OUR ROCKY MOUNTAIN HOSPITALITY ALL ACROSS THE WEST

MONTANA

LIVINGSTON | BILLINGS | BUTTE
BOZEMAN | GREAT FALLS

IDAHO
IDAHO FALLS

COLORADO
COLORADO SPRINGS

UTAH
ST. GEORGE

WYOMING

CHEYENNE | LARAMIE | GILLETTE
SHERIDAN | CASPER

COMING SOON: LINCOLN & NORTH PLATTE, NE

*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.

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