

SANDWICHES

All sandwiches are served with lettuce, tomato, onion, and pickles on the side. Plus your choice of salad or soup or house side.

STEAK SANDWICH**

An 8 oz. steak served open face on a steak bun. 15.95

CHEESEBURGER**

A 1/2 pound of fresh ground round topped with cheddar cheese or blue cheese crumbles. 13.95 Add extra beef patty for 5.95

PULLED PORK SANDWICH

Our award winning recipe for tender BBQ'd and smoked pulled pork. Served on a bun. 10.95

CHARBROILED CHICKEN SANDWICH

Marinated chicken breast served on a homemade bun with bacon, avocado, and Swiss cheese. 13.95

STUFFED POTATO

A huge baked potato smothered with your choice of pulled pork or grilled chicken. 9.95 Loaded 11.95

DESSERTS

CHEESECAKE

New York style cheesecake topped with your choice of strawberries, raspberries, or blueberries. 7.95

CREME BRULEE

A straightforward and unpretentious creation that is so simple, so rich, so praised! Made with fresh vanilla beans and served with fresh fruit. 7.95

APPLE COBBLER

Just like you remember... with cinnamon, pecans, and ice cream. 7.95

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. 7.95

ICE-CREAM BROWNIE SANDWICH

We sandwich vanilla ice cream between two warm rich chocolate brownies and drizzle chocolate syrup over the top. 7.95

SATIN PIE

A graham cracker bottom topped with a mixture of peanut butter and cream cheese. Then swirled with melted Hershey bars and chilled. 7.95

ASK YOUR SERVER ABOUT OUR ROCKY MOUNTAIN HOSPITALITY

ORDER ONLINE AT
RIBANDCHOPHOUSE.COM

*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.



KIDS MENU

KIDS MEALS ARE SERVED
IN A CLASSIC CAR AND
INCLUDE ONE BEVERAGE.

Kid's Steak**

Bite-sized, tender sirloin steak with fries. 6.95

Popcorn Shrimp*

Bite-sized fried shrimp served with fries and ranch dressing. 6.95

Chicken Fingers*

2 pieces of chicken tenderloin, battered and fried. Served with fries. 6.95

Noodles

Linguine noodles served with butter or our Alfredo sauce. 6.95

Mac n Cheese

Cheese and noodles 6.95

Corndog*

Served with fries 6.95

Rib Basket*

Served with fries. 6.95

BEVERAGES

Soft Drinks

Coke • Diet Coke • Root Beer
Dr. Pepper • Sprite

Non-Carbonated

Lemonade • Iced Tea

Hot Drinks

Tea, Your Choice
Regular Coffee • Decaf Coffee
Hot Chocolate • Apple Cider

Water and bread available upon request. Refills are complimentary.

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
CASPER | CHEYENNE | GILLETTE | LARAMIE
SHERIDAN | COLORADO SPRINGS | ST. GEORGE

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Come Experience Our ROCKY MOUNTAIN HOSPITALITY

RIB & CHOP HOUSE

Voted Best Steakhouse

in Montana and Wyoming by Business Insider,
MSN, Foursquare, and Thrillist.



Montana



Wyoming



Utah



Colorado

APPETIZERS

SPINACH DIP

Spinach and marinated artichoke hearts with Monterey Jack, Romano, and Parmesan cheeses. 10.95



FRIED GREEN TOMATOES*

Sliced green tomatoes, with blue cheese, lump crabmeat, and balsamic reduction. 13.95

BOUDIN BALLS

Our Louisiana seasoned mixture of pork, Cajun spices and rice served with mustard remoulade sauce. 11.95

BUFFALO CHICKEN WINGS*

A pound of wings dipped in our homemade wing sauce served with blue cheese dressing and celery sticks. 13.95

CHICKEN FINGERS*

Four pieces of chicken tenderloin battered, fried and served with honey mustard dressing in a basket with fries. 10.95 Buffalo style 11.95

HOUSE SALADS

HOUSE DRESSINGS

Homemade Blue Cheese • Caesar** • Honey Mustard • Ranch • Italian • Thai 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. 15.95

SUPER CAESAR SALAD**

A large Caesar salad with Parmesan cheese and croutons. Served with chicken 13.50, fried or BBQ shrimp 15.50, or tuna 16.50

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. 13.50

GRILLED OR FRIED CHICKEN SALAD*

Mixed greens topped with guest's choice of chicken and dressed with tomato, cheese, red onions, cucumbers, and croutons. 12.95

2 OUTA 3 FAVORITE

Choose a combination of any of these two favorites: soup, salad, or potato 9.95

SIDE SALADS

HOUSE SALAD

Mixed greens and romaine lettuce topped with sliced carrots, red cabbage, cucumbers, tomatoes, red onions, and croutons. Small 5.95 Large 8.95

CAESAR SALAD**

Romaine lettuce tossed in Caesar dressing topped with croutons and Parmesan cheese. 8.95 Add to entrée as a side salad for 5.95

WEDGE SALAD

Cold and crisp iceberg lettuce, blue cheese dressing, bacon, and green onions. 5.95

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. 13.95

CRABMEAT STUFFED MUSHROOMS

Four to five mushrooms filled with crabmeat stuffing, topped with a mushroom sherry sauce. 12.95

CRAB & SHRIMP AVOCADO SALAD ©

Jumbo lump crab and wine-poached prawns tossed with citrus aioli and stacked in a tower with diced tomato, crushed avocado, boiled egg, and scallions. Served with a petite arugula salad on the side. 13.95

SOUPS

SOUP OF THE DAY

Homemade fresh daily. Ask your server. Cup 4.95 Bowl 6.95

GUMBO

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

RIBS & CHOPS

Ribs and chops 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, slow cooked in our special oven, then finished on the grill, and lightly glazed with BBQ sauce.

FULTON STREET RIBS, 1 LB. 17.50

WHOLE RACK RIBS, 1.5 LB. 25.50

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! 20.95

LAMB CHOPS**

Three naturally grown local lamb chops marinated in rosemary garlic sauce and served with traditional mint jelly. 26.95



CHICKEN

Chicken entrees are served with your choice of a dinner salad, soup, or house side.

CHARBROILED CHICKEN

Chicken breast marinated in our own seasonings and grilled to perfection. Served with sautéed spinach and garlic mashed potatoes. 14.95

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. 16.95

CHICKEN FRIED STEAK*

A Montana tradition. 8 oz. of tender beef fried traditionally and served with country gravy and garlic mashed potatoes. 17.95

PASTA

Pasta entrees are served with your choice of a dinner salad, soup, or house side.

LOUISIANA PASTA JAMBALAYA

Tender shrimp, grilled chicken, and andouille sausage in a Cajun red sauce served over linguine. Served with garlic bread. 19.95

CRAWFISH ANDOUILLE PASTA

Louisiana crawfish tails and andouille sausage sautéed with garlic, Creole spices and served over linguine pasta tossed with a spicy Cajun cream sauce. Served with garlic bread. 19.95

SHRIMP AND SCALLOP PASTA ALFREDO

Shrimp and scallops sautéed in our uniquely blended sauce and served over linguine pasta. Served with garlic bread. 18.95

HOUSE SIDES

A la Carte 3.50

Carrot Soufflé

French Fries*

Baked Beans

Garlic Mashed Potatoes

Squash Casserole

EXTRAS

Extra toppings on sandwiches include: grilled onions, cheese, mushrooms, bacon, or jalapeños. .50 each

Garlic Mushrooms ©

Mac n Cheese

Sweet Potato Fries*

Broccoli ©

Awesome Baked Potato ©

A huge Idaho baked potato topped with butter and sour cream. 4.95 Load it with cheese, bacon, and chives for 5.95

PREMIUM STEAKS

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

HAND-CUT RIBEYE**©

A tasty and juicy 15–16 oz. Certified Angus Beef® ribeye steak. 34.95

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. 69.95

NEW YORK STRIP**©

Lean and firm Certified Angus Beef® cut. The New York is full and rich flavored. Classic 15 oz. 33.95

FAMOUS FILET**©

Our finest choice tenderloin. The leanest and most tender of all. Hand-cut and broiled to your specifications. 10 oz. 34.95 or 6 oz. 23.95

BASEBALL CUT TOP SIRLOIN**©

Aged Certified Angus Beef® steak—a true meat lover's favorite. 10 oz. 26.95 or 7 oz. 19.95

MAKE IT EXTRA SPECIAL

Add blue cheese crumbles or mushrooms or sautéed onions. 3.95 Surf and turf it! 4 fried or BBQ shrimp. 8.95



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.

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. 21.95

BBQ SHRIMP

Eight butterflied jumbo shrimp sautéed in a beer-garlic butter sauce served over garlic mashed potatoes with garlic bread. 19.95

FRIED SHRIMP*

Eight butterflied jumbo shrimp lightly battered and fried to golden brown. Served over a bed of fries with tartar and cocktail sauce. 18.95

BEER BATTERED FISH AND CHIPS*

Our own beer battered choice Chop House fish. Served over fries with malt vinegar. 16.95



VISIT ALL OF OUR LOCATIONS

BILLINGS | BUTTE | LIVINGSTON
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SHERIDAN | COLORADO SPRINGS | ST. GEORGE
OPENING IN BOZEMAN SEPT. 2020

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