

SIGNATURE COCKTAILS

LARSON MARTINI

Choice Of Plymouth Gin Or 360° Vodka,
Dry Vermouth, Blue Cheese Stuffed Olive,
Side Of Olive Juice ~14

FRENCH MARTINI

Titos Vodka, Chambord Raspberry Liqueur,
Pineapple Juice, Luxardo Cherry ~10

BUFFALO BLOCK MANHATTAN

Old Foresters Bourbon, Grand Marnier, Orange
Bitters, Carpano Antica, Luxardo Cherry ~14

HERDBULL OLD FASHIONED

Benchmark Bourbon, Maple Syrup,
Angostura Bitters, Orange Peel ~9

AMARETTO SOUR

Lazzaroni, Lemon Juice, Luxardo Cherry ~9

SUNSET MIMOSA

Grand Marnier, Sugar Cube, Angostura Bitters,
Sparkling Wine ~14

SAZERAC

Rittenhouse Rye, Pernod Absinthe,
Housemade Demerara Syrup, Peychaud's Bitters,
Angostura Rum, Lemon Peel ~12

BETWEEN THE SHEETS

Don Q Rum, Hennessy Brandy, Cointreau,
Lemon Juice ~11

GIN'N'JUICE

Boodles Gin, St. Germain, Grapefruit Juice,
Orange Juice, Rosemary Sprig ~9

LAST WORD

Beefeater Gin, Green Chartreuse,
Luxardo Cherry, Lime Juice ~12

NEW YORK SOUR

Old Overholt Rye, Lemon Juice,
Housemade Simple Syrup, Malbec Float ~10

BB COSMO

Citron, Triple Sec, Lime Juice, Cranberry Juice ~10

SIGNATURE MOCKTAILS

GINGER FIZZ

Blood Orange Juice, Ginger Beer,
Sparkling Soda Water, Lime ~6

MANGO MADNESS

Lime Juice, Mango Purée, Agave, Tajin Rim,
Sparkling Soda Water, Lime ~6

BASIL JUICE

Muddled Lemon Juice, Basil Leaves, Cucumber,
Ginger Beer, Sparkling Soda Water ~6

WINES BY THE GLASS

CORAVIN POUR

Cabernet Sauvignon, Stag's Leap, Napa, CA..... 22 • 87
Nebbiolo, Gaja Sito Moresco, Langhe, IT..... 30 • 90
Cabernet Sauvignon, Nickle & Nickle, Branding Iron, CA 60 • 168

SPARKLING

Brut Rosé, JCB N° 69, Burgundy, FR 15 • 45
Brut Prosecco, Mionetto, Veneto, IT (187.5ml) • 12
Brut, Argyle, Dundee, OR..... 15 • 45
Brut Rosé, Billecart-Salmon, Champagne, FR (375ml)..... • 75

WHITE

Pinot Grigio, Ruffino Il Ducale, Tuscany, IT 11 • 33
Sauvignon Blanc, Orin Swift, Locations, NZ..... 14 • 42
Sauvignon Blanc, Rombauer, Napa, CA 12 • 36
Sancerre, Château de Maimbray, Loire, FR..... 16 • 48
Chenin Blanc, Storm Point, Swartland, SA..... 10 • 30
Riesling, Loosen Brothers, "Dr. L", Mosel, DE..... 9 • 27
Chardonnay, Louis Latour, "La Grande Roche", FR..... 16 • 49
Chardonnay, Mer Soleil, Santa Lucia Highlands, CA 13 • 40

RED

Gamay, Château De Poncié, Fleurie, Beaujolais, FR..... 13 • 38
Pinot Noir, Founders Reserve, Willamette Valley, OR..... 16 • 48
Old Vine Zinfandel, Turley, Napa, CA..... 16 • 48
Malbec, Luna de Finca, Mendoza, AR..... 11 • 33
Malbec, Maroon, Napa, CA..... 19 • 57
Merlot, Markham, Napa, CA 15 • 47
Shiraz, Penfolds Max's, South AU 13 • 39
Rioja, Muga Reserva, Haro, SP 18 • 54
Cabernet Franc, Les Pensées de Pallus, Chinon, FR..... 13 • 39
Meritage, L'Ecole No. 41, Frenchtown, Columbia Valley, WA..... 13 • 39
Bordeaux, Légende, Domaines Baron de Rothschild, FR..... 11 • 33
Cabernet Sauvignon, Earthquake, Lodi, CA 15 • 45
Cabernet Sauvignon, Justin, Paso Robles, CA..... 18 • 54

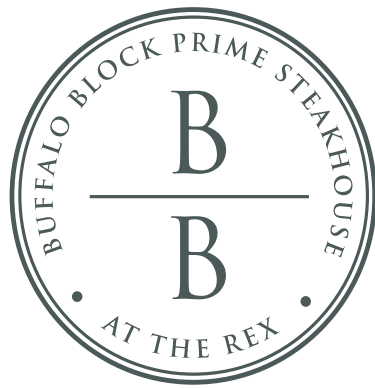
CRAFT & BOTTLED BEER

ON TAP

Pilsner, Czechmate, Red Lodge Ales Brewing • 5
Lager, Huckleberry, Great Northern Brewing • 6
Lager, Bud Light • 4
Red Ale, Street Fight, Angry Hanks • 5
Scotch Ale, Coldsmove, Kettle House • 6
Belgian Blonde, Good Times, Thirsty Street • 6
Strong Blonde, Delirium Tremens, Delirium..... •12
Hefeweizen, White Noise, Überbrew • 6
IPA, 60 Minute, Dogfish Head Craft Brewery..... • 6
IPA, Katabatic, Katabatic Brewing..... • 7
Honey Rye, Salmon Fly, Madisoan River Brewing..... • 6
Milk Stout, Nitro, Left Hand Brewing • 8

BOTTLED/CANNED

Cider, Flathead Cherry, Red Lodge Ales Brewing • 5
Pilsner, Colorado Kölsch, Steamworks Brewing • 5
Stella Artois • 5
Lager, Bud Light • 4
Lager, Budweiser • 4
Lager, Coors Light • 4
Lager, Coors..... • 4
Lager, Michelob Ultra • 4
Lager, Miller Lite • 4
Indian Pale Ale, Jai Alai, Cigar City Brewing • 6
Pub Ale, Boddingtons • 6
Amber Ale, Bozone, Bozeman Brewing..... • 5
Shiner Bock..... • 5
Pacífico • 5
Blue Moon • 5
Oude Geuze Boon, Boon Brewery • 12
Pilsner, Bitburger, N/A • 6



DINNER SERVICE

Monday Through Saturday 5pm To 10pm

GENERAL MANAGER Mitch Fox

EXECUTIVE CHEF Austin Stewart

APPETIZERS

CALAMARI

Buttermilk Brined With Rex Seasoning, Fried Crispy And Finished In Garlic-Herb Butter ~17

ESCARGOT

Classically Served With Housemade Garlic-Herb Butter, Aged Parmesan, Finished With A Black Truffle Seasalt And Grilled Ciabatta Bread ~17

OVEN-ROASTED MUSSELS OR CLAMS

Local Montana-Made Chorizo-Garlic, In A Garlic White Wine Butter And Grilled Ciabatta Bread ~16

SHRIMP COCKTAIL

Champagne Poached Black Tiger Shrimp, Served With Housemade Cocktail Sauce
1/2 Pound ~19, 1 Pound ~34

CHILLED SEAFOOD PLATTER*

Chef's Selection Of Oysters, Shrimp Cocktail, Split Lobster Tails, Mussels, Clams, Snow Crab Claws And Scallops, Served With Our Housemade Cocktail Sauce And Red Wine-Shallot Mignonette Platter ~75, Tower ~125

BUFFALO TENDERLOIN CARPACCIO*

Thinly Sliced Served With Arugula, White Truffle Aioli, Diced Red Onions, Crispy Caper Flowers, And Bacon Infused Crustinis ~19

OYSTERS TWO WAYS

Chef's Take On Traditional Oysters Rockefeller With Spiced Bacon Breadcrumbs, And New Orleans Style Wood-Grilled Oysters With Shaved Garlic And Butter, 3 Of Each Style ~22

OYSTERS ON THE HALF SHELL*

Served By The Half-Dozen At The Peak Of The Season Paired With Housemade Cocktail Sauce And Red Wine-Shallot Mignonette ~Market Price

SOUPS & SALADS

LOBSTER BISQUE

Maine Lobster Served In A Housemade Creamy Lobster And Tomato Broth
Cup ~9, Bowl ~13

FRENCH ONION AU GRATIN

A Blend Of Sweet Carmalized Onions In A Rich Beef Broth With Parmesan Croutons, Finished With Mozzarella And Jarlsberg Swiss
Cup ~6, Bowl ~9

SOUP DU JOUR

Ask Your Server About Today's Preparation,
Cup Or Bowl ~Market Price

CAESAR FOR TWO*

Fresh Chopped Hearts Of Romaine, Parmesan Croutons, Hand-Shaved Parmesan And Classic Caesar Dressing ~20
~ Served Tableside In Formal Dining Room

REX HOUSE SALAD

Chopped Romaine, Shaved Kale, Artisan Lettuce Blend, Avocado, Dried Dates, Roasted Beets, Garlic Croutons, Crispy Goat Cheese, And Toasted Hazelnuts, Finished With Housemade Champagne Vinaigrette, Half ~6, Full ~11

BUFFALO BLOCK WEDGE SALAD

Iceberg Lettuce, Heirloom Tomatoes, House-Spiced Bacon, Chopped Red Onions, And Crumbled Gorgonzola, Topped With Buttermilk Blue Cheese Dressing ~10

WOOD-GRILLED STEAKS

REX PRIME TOMAHAWK STEAK*

Our Signature 48 Ounce USDA Prime Ribeye For Two, Dry-Aged 45 Days And Carved Tableside By Our Chef, Served With 2 Baked Potatoes And Chef's Vegetables ~190

PRIME BONE-IN FILET MIGNON*

14 Ounce Prime Bone-In Tenderloin, Wet-Aged For 30 Days ~75

CENTER-CUT FILET*

8 Ounce Center-Cut Tenderloin, Wet-Aged For 30 Days ~45

PRIME BONE-IN RIBEYE*

22 Ounces Prime Grade, Wet-Aged For 30 Days ~67

PRIME DRY-AGED RIBEYE*

14 Ounce Prime Grade Ribeye, Wet-Aged For 30 Days Then Dry-Aged For 40 Days ~66

PRIME NEW YORK STRIP*

14 Ounce, Wet-Aged For 30 Days ~49

PRIME DRY-AGED NEW YORK STRIP*

12 Ounce, Wet-Aged For 30 Days Then Dry-Aged For 40 Days ~58

PRIME RIB (Friday & Saturday Only)*

Herb And Garlic Crusted, Slow Roasted For 12 Hours And Served With Horseradish Cream And House-Made Au Jus ~Limited Quantity~
12oz ~35, 18oz ~49

WAGYU SIRLOIN*

8 Ounce, A5 American Wagyu Sirloin Panseared In Butter ~39

STEAK SAUCES

Bearnaise ~3

Creamy Horseradish ~3

Red Wine Bordelaise ~5

Cognac & Peppercorn ~5

Bacon, White Truffle & Gorgonzola Cream ~6

MAINS

CHEF'S DOUBLE BONE-IN PORK CHOP*

Smoked And Wood-Grilled, Finished With A Crispy Potato And Spiced Bacon Crust, In An Apple Bourbon And Stone Ground Mustard Glaze, Served With Mashed Potatoes ~32

ROASTED CHICKEN

Half-Roasted Organic Chicken, Served With Mashed Potatoes And Chicken Jus ~29

SINGLE BONE-IN SHORT RIB

Slow Smoked And Braised, Served With Root Vegetables And Mashed Potatoes, Finished With Bordelaise ~24

SEAFOOD FETTUCCINE

Shrimp, Scallop, Crab Claws, And Lobster, Served Over Classic Fettuccine Alfredo ~49
~ Served Tableside In Formal Dining Room

SEASONAL FEATURED LOBSTER TAILS

Served With Drawn Butter ~Market Price

COLOSSAL KING CRAB LEGS

1st Merus Alaskan King Crab Served With Drawn Butter ~Market Price

DIVER SCALLOPS

Served Over An Apple With Carrots, Arugula, Radicchio Salad And Finished With A Parsley-Lemon Gremolata ~40

PAN SEARED SALMON*

Topped In A Citrus Beurre Blanc, Served With Green Bean Almondine ~21

STEAK GORGONZOLA FETTUCCINE

Dry-Aged Beef Over Fettuccine Noodles Covered In A Gorgonzola White Truffle Cream Sauce, Topped With House-Spiced Bacon And Green Onion ~32

REX BURGER*

Rex Burger Blend, Smoked Cheddar, House-Spiced Bacon, Crispy Onion Straws, Finished With Bordelaise, Choice Of Beef Or Buffalo, Served With House Fries And Slaw ~15, ~18

VEGGIE BURGER

Beyond Burger Patty, Arugula, Avocado, Roasted Red Peppers, House Fries And Slaw ~15

SIDES

Baked Potato ~ 9

Lobster Mac And Cheese ~ 18

Roasted Mushroom Medley ~ 12

Roasted Garlic Mashed Potatoes ~ 9

Brussels Sprouts ~ 10

Chef's Vegetables ~ 10

House Fries ~ 8

Consuming Raw Or Undercooked Meats, Poultry, Seafood, Shellfish, Or Eggs May Increase Your Risk Of Foodborne Illness

~ 18% Gratuity Will Be Added To All Tables Of 6 Or More ~