



## SIGNATURE COCKTAILS

### LARSON MARTINI

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

### NICKI'S FRENCH MARTINI

New Amsterdam Vodka, Chambord Raspberry  
Liqueur, Pineapple Juice, Luxardo Cherry ~10

### BUFFALO BLOCK MANHATTAN

Old Grand Dad 100 Proof, Grand Marnier, Orange  
Bitters, Carpano Antica, Luxardo Cherry ~14

### HERDBULL OLD FASHIONED

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

### PENICILLIN

Famous Grouse, Housemade Honey Ginger Simple,  
Lemon Juice, Laphroaig Scotch, Lemon Swath ~13

### BOTTLE AGED AVIATION

Aviation Gin, Crème De Violette, Maraschino  
Liquor, Lemon Juice, Lemon Swath ~12

### LEMON MERINGUE

360 Vanilla Vodka, Pineapple Juice, Lemon Juice,  
Housemade Simple, Lemon Wedge ~10

### SERRANO PINEAPPLE MARGARITA

Serrano & Pineapple Infused Tequila, Triple Sec,  
Lime Juice, Agave, Tajin Rim, Lime Wedge~11

### BB ROTATOR

Weekly Specialty Cocktail ~12

## SIGNATURE MOCKTAILS

### SUMMER SUNRISE

Orange Juice, Pineapple Juice, Grenadine, Ginger  
Beer, Orange ~6

### MANGO MADNESS

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

### PRICKLY PEAR VIRGIN MARGARITA

Lemon Juice, Lime Juice, Agave, Prickly Pear  
Purée, Sparkling Soda Water, Lime ~6

## WINES BY THE GLASS

### 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, Private Cuvée, Veneto, IT.....	12 •
Brut Rosé, Billecart-Salmon, Champagne, FR (375ml).....	• 75

### WHITE

Pinot Grigio, Ruffino Il Ducale, Tuscany, IT .....	11 • 33
Grillo, Poggio Anima "Uriel", Sicily, IT.....	12 •
Sauvignon Blanc, Orin Swift, Locations, NZ.....	14 • 42
Sauvignon Blanc, Groth, Napa, CA .....	14 • 42
Rosé, Angeline, CA.....	12 •
Pinot Blanc, Villa Wolf, Rhine River Vally, DE.....	11 • 33
White Blend, Sokol Blosser, Dundee Hills, OR.....	17 • 51
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

### CORAVIN POUR

Cabernet Sauvignon, Stag's Leap, Napa, CA.....	30 • 87
Cabernet Sauvignon, Heitz Cellar "Trailside Select", Napa, CA.....	60 • 168
Cabernet Sauvignon, Caymus, Napa, CA 19.....	35 • 133
Nebbiolo, Gaja Sito Moresco, Langhe, IT.....	30 • 90
Meritage, Taken, Napa, CA .....	23 • 69

### RED

Pinot Noir, Suzor "The Tower", Willamette Valley, OR .....	16 • 48
Malbec, Luna de Finca, Mendoza, AR.....	11 • 33
Malbec, Maroon, Napa, CA.....	19 • 57
Carignan, Omerta "Black Water", Western Cape, SA .....	17 • 51
Tempranillo & Alicante Bouschet, Nastergal, Western Cape, SA .....	18 • 54
Petit Verdot/Petite Sirah, DAOU Vineyards "Bodyguard", CA .....	20 • 60
Cabernet Franc, Les Pensées de Pallus, Chinon, FR.....	13 • 39
Bordeaux, Légende, Domaines Baron de Rothschild, FR.....	11 • 33
Cabernet Sauvignon, Martin Ray, Napa, CA .....	15 • 45
Cabernet Sauvignon, Justin, Paso Robles, CA.....	18 • 54
Zinfandel, Eberle, Paso Robles, CA .....	17 • 51

## CRAFT & BOTTLED BEER

### ON TAP

Lager, Bud Light .....	• 4
Red Ale, Street Fight, Angry Hanks .....	• 5
Belgian Blonde, Good Times, Thirsty Street .....	• 6
Hefeweizen, White Noise, Überbrew .....	• 6
IPA, 41 Peaks, B.A.M. Brewing.....	• 8
IPA, Dirt Church Hazy, Bitter Root Brewing .....	• 7
Honey Rye, Salmon Fly, Madison River Brewing.....	• 6

### BOTTLED/CANNED

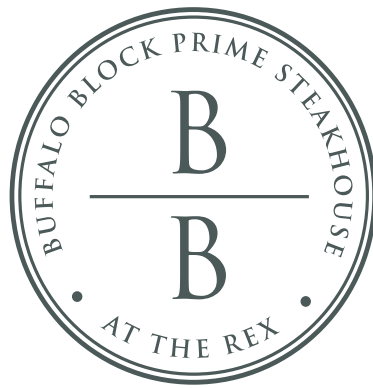
White Claw, Mango or Black Cherry .....	• 5
Press, Blackberry Hibiscus.....	• 5
Cider, Flathead Cherry, Red Lodge Ales Brewing.....	• 5
Cider, Viva La Pineapple, Rev Nat's.....	• 6
Sour Ale, Rosetta, Ommegang Brewery.....	• 7
Pilsner, Colorado Kölsch, Steamworks Brewing .....	• 5
Pilsner, Czechmate, Red Lodge Ales Brewing .....	• 5
Stella Artois .....	• 5
Amber Lager, Exklusiv, B.A.M. Brewing (16oz) .....	• 8
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
Amber Ale, Bozone, Bozeman Brewing.....	• 5
Shiner Bock.....	• 5
Pacifico .....	• 5
Blue Moon .....	• 5
Saison, Hennepin, Ommegang Brewery .....	• 7

### NON-ALCOHOLIC

Pilsner, Old Milwaukee, N/A.....	• 5
CBD Infused Sparkling, Present, Lemon Lime or Blood Orange.....	• 9

## DINNER SERVICE

Monday Through Saturday 4pm To 9:30pm



GENERAL MANAGER Mitch Fox

EXECUTIVE CHEF James Bramlett

## APPETIZERS

### CALAMARI

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

### CRAB CAKE DUO

Two 3.5 Ounce Housemade Jumbo Lump Maryland Style Crab Cakes Served With Lemon Tarragon Aioli Sauce ~23

### ESCARGOT

Classically Served With Housemade Garlic-Herb Butter, Aged Parmesan, Finished With A Black Truffle Sea Salt And Grilled Ciabatta Bread ~18

### CRISPY PORK BELLY

Seared Pork Belly, Grilled Peaches, Montana Honey, Feta & Mint ~14

### BUFFALO TENDERLOIN CARPACCIO\*

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

### WOOD-GRILLED BRIE

Wood-Grilled Petite French Brie Wheel, Garlic And Olive Oil Marinated Summer Tomatoes, Balsamic Glaze, Housemade Bread ~18

### SAUTÉED MUSSELS

Sautéed Mussels Served With House Cured Pancetta, Sweet Corn, Hatched Green Chiles ~16

### 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

### 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 ~Market Price

## TO SHARE

### WILD GAME SAMPLER\*

Roasted Bison Bone Marrow, Rattlesnake And Rabbit Sausage, Wood-Grilled Quail, Petite Elk Filet, Venison Bacon & Huckleberry Sausage, Served With A Huckleberry Jam And Housemade Crostini ~52

### CHARCUTERIE BOARD

Smoked Cheddar Cheese, Smoked Gouda, Gorgonzola, Classic Prosciutto, Housemade Duck Bacon, Genoa Salami, House-Pickled Vegetables, Marinated Olives, Candied Nuts, Housemade Huckleberry Jam ~29

### 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

### SHRIMP COCKTAIL

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

## SOUPS & SALADS

### LOBSTER BISQUE

Maine Lobster Served In A Housemade Creamy Lobster And Tomato Broth, Cup ~12, Bowl ~16

### FRENCH ONION AU GRATIN

A Blend Of Sweet Caramelized Onions In A Rich Beef Broth With Parmesan Croutons, Finished With Mozzarella And Jarlsberg Swiss, Cup ~8, Bowl ~11

### CAESAR SALAD\*

Fresh Chopped Hearts Of Romaine, Parmesan Croutons, Hand-Shaved Parmesan And Classic Caesar Dressing ~14

### BUFFALO BLOCK WEDGE SALAD

Iceberg Lettuce, Heirloom Tomatoes, House-Spiced Bacon, Chopped Red Onions, And Crumbled Gorgonzola, Topped With Buttermilk Blue Cheese Dressing ~15

### 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 ~9, Full ~16

## WOOD-GRILLED STEAKS

### SURF & TURF\*

6 Ounce Center-Cut Tenderloin, Wet-Aged For 30 Days With A 1/2 Pound Sautéed Tiger Shrimp ~51 (Ask Your Server About Enhanced Substitutions)

### CENTER-CUT FILET\*

Center-Cut Tenderloin, Wet-Aged For 30 Days 8oz ~46, 12oz ~60

### PRIME BONE-IN FILET MIGNON\*

14 Ounce Prime Bone-In Tenderloin, Wet-Aged For 30 Days ~76

### PRIME NEW YORK STRIP\*

14 Ounce, Wet-Aged For 30 Days ~56

### PRIME DRY-AGED KANSAS CITY STRIP\*

16 Ounce Bone-In, Wet-Aged For 30 Days Then Dry-Aged 21 Days ~66

### PRIME DELMONICO RIBEYE\*

16 Ounce Prime Grade, Delmonico Ribeye Wet-Aged For 30 Days ~61

### PRIME DRY-AGED COWBOY RIBEYE\*

20 Ounce Prime Grade Bone-In Ribeye, Wet-Aged For 30 Days Then Dry-Aged 21 Days ~76

### CUSTOM CUT\*

You Pick The Size, Chef Cuts The Meat ~Market Price (24 Hour Notice - Ask Your Server For Details)

### ADD-ONS

3.5 Ounce Crab Cake ~13  
12 Ounce Lobster Tail ~MP

1/2 Pound Black Tiger Shrimp ~19  
3 Butter Seared Scallops ~21

### PRIME RIB (Friday & Saturday Only)\*

16 Ounce Herb And Garlic Crusted, Roasted And Served With Horseradish Cream And Housemade Au Jus ~51 ~Limited Quantity~

### STEAK SAUCES

Béarnaise ~5  
Creamy Horseradish ~4  
Red Wine Jus ~5  
Au Poivre ~5  
Rick's Garlic Sauce ~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 ~35

### RING NECK PHEASANT

Half-Stout Glazed Ring Neck Pheasant, Served With Seasonal Side ~47

### SINGLE BONE-IN SHORT RIB

Bone-In Short Rib Braised Overnight, Served With Grilled Summer Squash, Arugula Pesto And Pecan Honeycomb ~40

### SEAFOOD FETTUCCINE

Shrimp, Scallop, Crab Claws, And Lobster, Served Over Classic Fettuccine Alfredo ~50

### DAY-BOAT SCALLOPS

Plancha Seared Day-Boat Scallops Served With Butter Poached Potatoes And Drop Pepper Chimichurri ~42

### PAN SEARED SALMON\*

Seared Salmon Served With Summer Ragout And Basil Crème Fraîche ~26

### REX BACON BURGER\*

Our Rex Burger Blend, White Cheddar, Caramelized Onions, Arugula And Dijonaise, Served With Parmesan Truffle Fries ~20

### VEGGIE BURGER

Beyond Burger Patty, Arugula, Avocado, Roasted Red Peppers, House Fries And Slaw ~19

## SIDES

Buffalo Block Twice Baked Potato ~12  
Chef's Vegetable ~10

Lobster Mac & Cheese ~21  
Roasted Mushroom Medley ~12  
Asparagus ~12

Truffle Fries ~12  
Roasted Garlic Mashed Potatoes ~9

\*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 ~