

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

Four Roses Bourbon, Grand Marnier, Orange Bit-
ters, Carpano Antica, Luxardo Cherry ~14

HERDBULL OLD FASHIONED

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

BOTTLE AGED AVIATION

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

PENICILLIN

Famous Grouse, Housemade Honey Ginger Simple,
Lemon Juice, Laphroaig Scotch, Lemon Swath ~14

LEMON MERINGUE

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

JALISCO WINTER

House Tequila, Pomegranate Juice, Apple Cider,
Sparkling Soda Water ~12

DIRTY CHAITINI

Vanilla Vodka, Godiva White Chocolate, Espresso,
Vanilla Chai Simple, Cinnamon ~14

BB ROTATOR - Monthly 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, Private Cuvée, Veneto, IT	12 •
Brut, Piper Heidsieck, Monopole, Champagne, FR.....	22 • 66
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, Pascal, Jolivet, "Attitude", Loire, FR.....	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, Montagny, FR.....	16 • 49
Chardonnay, Mer Soleil, Santa Lucia Highlands, CA	13 • 40

CORAVIN POUR

Cabernet Sauvignon, Heitz Cellar "Trailside Select", Napa, CA.....	60 • 168
Cabernet Sauvignon, Caymus, Napa, CA 19	35 • 133
Meritage, Taken, Napa, CA	23 • 69

RED

Pinot Noir, Goodfellow Family Cellars, Willamette Valley, OR	16 • 48
Malbec, Luna de Finca, Mendoza, AR	11 • 33
Red Blend, Palazzo della Torre, Allegrini, Veneto, IT	14 • 42
Petit Verdot/Petite Sirah, DAOU Vineyards "Bodyguard", CA	20 • 60
Cabernet Franc, Les Pensées de Pallus, Chinon, FR.....	13 • 39
Cabernet Sauvignon, Martin Ray, Napa, CA	15 • 45
Cabernet Sauvignon, Justin, Paso Robles, CA.....	18 • 54
Merlot, Légende, St-Emilion, Bordeaux, FR	12 • 36
Tempranillo, Conde de Reserva, "Bodegas Valdemar", Rioja, SP.....	15 • 45
Zinfandel, Eberle, Paso Robles, CA	17 • 51

CRAFT & BOTTLED BEER

ON TAP

Fruit & Field, Mango Cart, Golden Road Brewing.....	• 7
Lager, Bud Light	• 4
Red Ale, Street Fight, Angry Hanks	• 5
Belgian Blonde, Good Times, Thirsty Street	• 6
Vanilla Porter, Jeremiah Johnson Brewing Co.	• 7
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

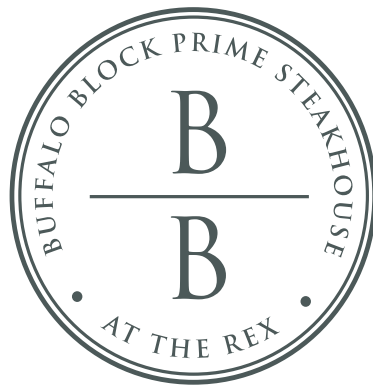
White Claw, Mango or Black Cherry	• 5
Press, Blackberry Hibiscus.....	• 5
Cider, Organic Apple Cider, Samuel Smith's.....	• 8
Cider, Viva La Pineapple, Rev Nat's.....	• 6
Sour Ale, Rosetta, Ommegang Brewery.....	• 7
Sour Ale with Gin Botanicals, Sprig & Spritz, Bozeman Brewing	• 16
Pilsner, Colorado Kölsch, Steamworks Brewing.....	• 5
Pilsner, Czechmate, Red Lodge Ales 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
Pacifico	• 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

ESCARGOT

Classically Served With Housemade Garlic-Herb Butter, Aged Parmesan, Finished With A Black Truffle Sea Salt And Grilled Ciabatta Bread ~19

CRISPY PORK BELLY

Seared Pork Belly Served With Regional Small Batch Goat Cheese Fondue, Red Wine Poached Pears And Salt Roasted Nuts ~17

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

SHRIMP COCKTAIL

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

SAUTÉED MUSSELS

Sautéed Mussels Served With House Cured Pancetta, Charred Scallions, Hatche 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 ROCKEFELLER

Chef's Take On Traditional Oysters Rockefeller With Spiced Bacon Breadcrumbs, 6 Oysters ~Market Price

TO SHARE

WILD GAME SAMPLER*

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

CHARCUTERIE BOARD

Humboldt Fog Goat Cheese, Burratino Cheese, Carr Valley Blue Cheese, Classic Prosciutto, Finocchiona Salami, Housemade Bresaola Beef, Iberico Chorizo, Housepickled Vegetables, Marinated Olives, Marcona Almonds, Seasonal Marmalade, Half ~24, Full ~42

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

CAESAR FOR TWO*

Fresh Chopped Hearts Of Romaine, Parmesan Croutons, Hand-Shaved Parmesan And Classic Caesar Dressing ~32
~ Served Tableside In Formal Dining Room

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

BUFFALO BLOCK WEDGE SALAD

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

REX HOUSE SALAD

Chopped Romaine, Shaved Kale, Artisan Lettuce Blend, Avocado, Dried Dates, Roasted Beets, Crispy Goat Cheese, And Toasted Hazelnuts, Finished With Housemade Champagne Vinaigrette
Half ~10, Full ~17

WOOD-GRILLED STEAKS

SURF & TURF*

6 Ounce Center-Cut Tenderloin, Wet-Aged 30 Days
Accompanied with: *(select one)*

1/2 Pound Sautéed Tiger Shrimp ~51
3 Scallops ~56
Petite Lobster Thermidor (~5oz) ~67

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 ~79

ADD-ONS

12 Ounce Lobster Tail ~MP

1/2 Pound Black Tiger Shrimp ~19

BISON COWBOY RIBEYE*

20 Ounce Bone-In, Wet-Aged For 30 Days ~82

PRIME NEW YORK STRIP*

14 Ounce, Wet-Aged For 30 Days ~59

PRIME DRY-AGED KANSAS CITY STRIP*

16 Ounce Bone-In, Wet-Aged For 30 Days Then Dry-Aged 21 Days ~71

PRIME DELMONICO RIBEYE*

16 Ounce Prime Grade, Delmonico Ribeye Wet-Aged For 30 Days ~69

PRIME DRY-AGED COWBOY RIBEYE*

20 Ounce Prime Grade Bone-In Ribeye, Wet-Aged For 30 Days Then Dry-Aged 21 Days ~79

3 Butter Seared Scallops ~24

Petite Lobster Thermidor (~5oz) ~35

CUSTOM CUT*

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

PRIME RIB (Friday & Saturday Only)*

16 Ounce Herb And Garlic Crusted, Roasted And Served With Horseradish Cream And Housemade Au Jus ~58 ~Limited Quantity~

STEAK SAUCES

Béarnaise ~5

Creamy Horseradish ~4

Red Wine Jus ~5

Au Poivre ~5

Rick's Garlic Sauce ~5

Bacon, White Truffle & Blue Cheese Cream ~6

1 Merus Leg Alaskan King Crab ~MP

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

ROASTED CHICKEN

Half Hearth Roasted Organic Chicken Over Sweet Potato Puree, Roasted Mushroom, Baby Kale, Finished With Ricotta Salata And Black Truffle Jus ~37

SINGLE BONE-IN SHORT RIB

Bone-In Short Rib Braised Overnight, Served With Fingerling Potatoes, Baby Carrots, Roasted Shallots And Natural Jus ~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 ~49

PAN SEARED SALMON*

Served Over A Bed Of Roasted Brussels Sprouts, Apples, Baby Kale And Candied Nuts, Served With A Horseradish Crème ~29

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

Broccolini ~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 ~