

SIGNATURE COCKTAILS

LARSON MARTINI

Choice Of Tanqueray 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

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

GIN-GER BASILTINI

Blue Coat Gin, St Germain, Basil Ginger Simple,
Lime Juice, Candied Ginger ~12

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

AMARETTO SOUR

Lazzaroni, Lemon Juice, Luxardo Cherry ~10

BB ROTATOR - Monthly Specialty Cocktail ~12

SIGNATURE MOCKTAILS

WINTER 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, Zardetto, Private Cuvée, Veneto, IT 12 • •
- Brut, Heidsieck & Co., Monopole, Champagne, FR 22 • 66
- Brut Rosé, Billecart-Salmon, Champagne, FR (375ml)..... • 75

WHITE

- Pinot Gris, O.P.P., Maison Noir Wines, OR 11 • •
- 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 35 • 162
- Meritage, Taken, Napa, CA 23 • 69
- Nebbiolo, Gaja, Sito Moresco, Langhe, IT 40 • 131

RED

- Pinot Noir, Louis Latour, Bourgogne, FR 16 • 48
- Malbec, Aruma, Caro, Mendoza, AR 10 • 30
- Red Blend, Brancaia, Tre, Toscana, IT..... 14 • 42
- Petit Verdot/Petite Sirah, DAOU Vineyards "Bodyguard", CA 20 • 60
- Cabernet Franc, Les Pensées de Pallus, Chinon, FR..... 17 • 51
- Cabernet Sauvignon, Martin Ray, Napa, CA 15 • 45
- Cabernet Sauvignon, Details, Sonoma, CA..... 18 • 54
- Bordeaux, Légende, DBR, Bordeaux, FR..... 12 • 36
- Tempranillo, Conde de Reserva, "Bodegas Valdemar", Rioja, SP..... 15 • 45

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

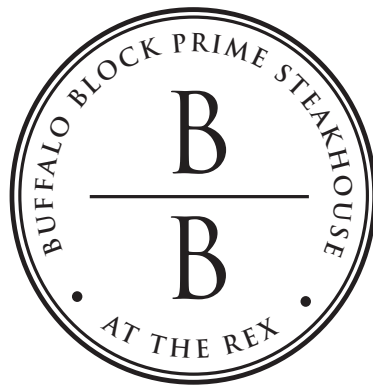
- White Claw, Mango or Black Cherry • 5
- Press, Blackberry Hibiscus..... • 5
- Cider, Organic Apple Cider, Samuel Smith's..... • 8
- Cider, Viva La Pineapple, Rev Nat's..... • 6
- Sour Ale, Rosetta, Ommegang Brewery..... • 7
- Sour Ale with Gin Botanicals, Sprig & Spritz, Bozeman Brewing • 16
- Pilsner,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

- Rotating NA Beer, Can or Bottle • 5
- CBD Infused Sparkling, Present, Lemon Lime or Blood Orange..... • 9

DINNER SERVICE

Monday Through Saturday 4pm To Close



GENERAL MANAGER Mitch Fox

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 ~55

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 ~13, Bowl ~17

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 ~9, Bowl ~13

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 Blue Cheese, Topped With Buttermilk Blue Cheese Dressing ~15

REX HOUSE SALAD

Artisan Lettuce Blend, Avocado Crème, 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 ~52
3 Scallops ~59
Petite Lobster Thermidor (~5oz) ~68

CENTER-CUT FILET*

Center-Cut Tenderloin, Wet-Aged For 30 Days
8oz ~47, 12oz ~61

PRIME BONE-IN FILET MIGNON*

14 Ounce Prime Bone-In Tenderloin, Wet-Aged For 30 Days ~79

BISON COWBOY RIBEYE*

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

BUTTER AGED PRIME NEW YORK STRIP*

16 Ounce, Wet-Aged For 30 Days Then Butter-Aged for 21 Days ~67

PRIME KANSAS CITY STRIP*

20 Ounce Bone-In, Wet-Aged For 30 Days ~71

PRIME DELMONICO RIBEYE*

16 Ounce Prime Grade, Delmonico Ribeye Wet-Aged For 30 Days ~79

PRIME RIB (CAB) (Friday & Saturday Only)*

16 Ounce Certified Angus Beef, Herb And Garlic Crusted, Roasted And Served With Horseradish Cream And Housemade Au Jus ~63 ~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

ADD-ONS

12 Ounce Lobster Tail ~MP

1/2 Pound Black Tiger Shrimp ~19

3 Butter Seared Scallops ~27

Petite Lobster Thermidor (~5oz) ~35

3 Butter Poached Snow Crab Claws ~23

1 Merus Leg Alaskan King Crab ~MP

CUSTOM CUT*

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

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 ~35

SINGLE BONE-IN SHORT RIB

Bone-In Short Rib Braised Overnight, Served With Fingerling Potatoes, Baby Carrots, Roasted Shallots And Natural Jus ~42

PARMESAN SEAFOOD FETTUCCINE WHEEL

Shrimp, Scallops, Crab Claws, Clams And Lobster, Served Over Classic Fettuccine Alfredo ~65
~ Served Tableside In Formal Dining Room

DIVER SCALLOPS

Plancha Seared Diver Scallops Served With Butter Poached Potatoes And Drop Pepper Chimichurri ~53

PAN SEARED SALMON*

Served Over A Bed Of Roasted Brussels Sprouts, Apples, Baby Kale And 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 ~23

Roasted Mushroom Medley ~14

Asparagus ~12

Lyonnais Fingerling Potatoes ~10

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 ~