

### 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  
Bitters, Carpano Antica, Luxardo Cherry ~14

#### HERDBULL OLD FASHIONED

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

**HERDBULL OLD FASHIONED**  
Benchmark Bourbon, Maple Syrup,  
Angostura Bitters, Orange Swath ~9

#### LAST WORD

Beefeater Gin, Green Chartreuse, Luxardo  
Maraschino, Lime Juice, Luxardo Cherry ~14

#### 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

#### OLD CUBAN

Bacardi 8 Year Rum, Bitters, Champagne, Lime  
Juice, Housemade Mint Simple, Lime Swath ~12

#### AMARETTO SOUR

Lazzaroni, Lemon Juice, Luxardo Cherry ~10

#### SERRANO PINEAPPLE MARGARITA

House Infused Tequila, Triple Sec, Lime Juice,  
Housemade Agave Simple, Lime Wedge ~12

#### BOURBON APRICOT SOUR

Buffalo Trace Bourbon, Apricot Liqueur, Lemon  
Juice, Housemade Honey Ginger Simple,  
Egg White ~14

**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

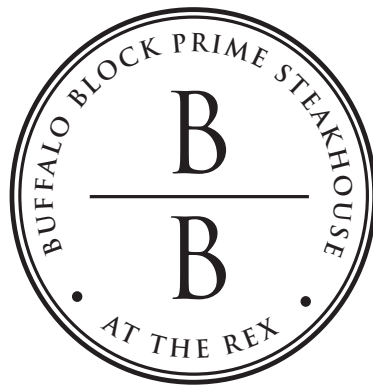
White Claw, Mango or Black Cherry .....	• 5
Press, Blackberry Hibiscus.....	• 5
Cider, Organic Apple Cider, Samuel Smith's.....	• 8
Cider, Viva La Pineapple, Rev Nat's.....	• 6
Sour Ale, Rosetta, Ommegang Brewery.....	• 7
Sour Ale with Gin Botanicals, Sprig & Spritz, Bozeman Brewing .....	• 16
Pilsner, 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 Rex Seasoning, Garlic-Herb Butter ~17

### ESCARGOT

Housemade Garlic-Herb Butter, Aged Parmesan, Black Truffle Sea Salt, Grilled Ciabatta Bread ~19

### CRISPY PORK BELLY

Regional Small Batch Goat Cheese Fondue, Red Wine Poached Pears, Salt Roasted Nuts ~17

### BUFFALO TENDERLOIN CARPACCIO\*

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

### WOOD-GRILLED BRIE

Petite French Brie Wheel, Garlic & Olive Oil Marinated Summer Tomatoes, Balsamic Glaze, Housemade Bread~18

### SHRIMP COCKTAIL

Champagne Poached, Housemade Cocktail Sauce, 1/2 Pound ~19, 1 Pound ~34

### SAUTÉED MUSSELS

House Cured Pancetta, Charred Scallions, Hatche Green Chiles ~16

### OYSTERS ON THE HALF SHELL\*

Half-Dozen, Housemade Cocktail Sauce, Red Wine-Shallot Mignonette ~Market Price

### OYSTERS ROCKEFELLER

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, Burratina 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

### PRIME BUTTER AGED NEW YORK STRIP\*

16 Ounce, Wet-Aged For 30 Days Then Butter-Aged for 21 Days ~59

### PRIME 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 ~79

### DAILY CHEF CUT

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

16 Ounce 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

## CUSTOM CUT\*

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

3 Butter Poached Snow Crab Claws ~23

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 ~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 ~