

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

LAST WORD

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

GIN-GER BASILTINI

Aviation 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

AMARETTO SOUR

Lazzaroni, Lemon Juice, Luxardo Cherry ~10

OLD CUBAN

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

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

MONTANA 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, 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
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 "Martha's Vineyard", Napa, CA.....	88 •
Cabernet Sauvignon, Caymus, Napa, CA	35 •
Meritage, Taken, Napa, CA	23 •

RED

Pinot Noir, Louis Latour, Bourgogne, FR	16 • 48
Malbec, Aruma, Caro, Mendoza, AR	10 • 30
Barbera, Terra D'Oro, Piedmont, IT.....	14 • 45
Petit Verdot/Petite Sirah, DAOU Vineyards "Bodyguard", CA	20 • 60
Cabernet Franc, Les Pensées de Pallus, Chinon, FR.....	17 • 51
Cabernet Sauvignon, Bound & Determined, Napa, CA	20 • 60
Cabernet Sauvignon, Oberon, Napa, 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

Lager, Bud Light	• 4
Vienna Lager, Exklusiv, B.A.M. Brewing.....	• 8
Rice Lager, Yamabiko, Mountains Walking Brewery	• 6
Red Ale, Street Fight, Angry Hanks	• 5
Belgian Blonde, Good Times, Thirsty Street	• 6
Shandy, Montandy, Red Lodge Ales	• 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

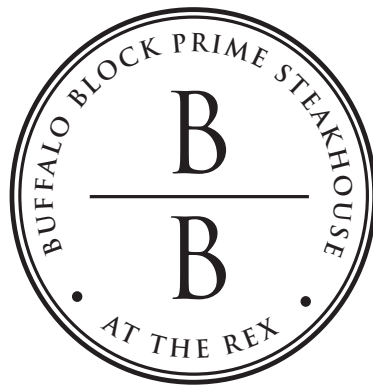
White Claw, Mango or Black Cherry	• 5
Press, Blackberry Hibiscus.....	• 5
Cider, Organic Apple Cider, Samuel Smith's.....	• 8
Cider, Viva La Pineapple, Rev Nat's.....	• 6
Sour Ale, Rosetta, Ommegang Brewery.....	• 7
Sour Ale with Gin Botanicals, Sprig & Spritz, Bozeman Brewing	• 16
Pilsner, Czechmate, 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
Vienna Lager, Exklusiv, B.A.M. Brewing.....	• 8
Pacifico.....	• 5
Saison/Farmhouse Ale (Barrel Aged - 500 ML), B.A.M Brewing.....	• 20

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

EXECUTIVE CHEF Jason Corbridge

APPETIZERS

CALAMARI

Buttermilk Brined, Rex Seasoning, Marinara ~17

ESCARGOT

Housemade Garlic-Herb Butter, Aged Parmesan, Parmesan Crostini ~19

BRAISED PORK BELLY

Sauce Mouseline, Potato Croquette, Espresso-Infused Maple Syrup ~17

BUFFALO TENDERLOIN CARPACCIO*

Thinly Sliced, Spring Mix, White Truffle Aioli, Diced Red Onions, Crispy Caper Flowers, Bacon Infused Crostini ~21

BLACKBERRY GRILLED BRIE

Sourdough Rosemary Lemon Cracker, Marcona Almond, Orange Oil, Blackberry Molasses Preserves ~19

SHRIMP COCKTAIL

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

SAUTÉED MUSSELS

House Cured Bacon, Charred Scallions, Hatch Green Chiles ~16

OYSTERS ON THE HALF SHELL*

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

OYSTERS ROCKEFELLER

Lardons & Toasted 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 Grilled House Bread ~57

CHARCUTERIE BOARD

Humboldt Fog Goat Cheese, Burratina Cheese, Danish Blue Cheese, Serrano Ham, Calabrese Salami, Gabagool, Iberico Chorizo, Housepickled Vegetables, Marinated Olives, Marcona Almonds, Seasonal Marmalade, Half ~28, Full ~44

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 ~80, Tower ~135

CAESAR FOR TWO*

Fresh Whole Leaf Romaine Hearts, Parmesan Croutons, Parmesan Crisps 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 ~17, Bowl ~21

FRENCH ONION AU GRATIN

A Blend Of Sweet Caramelized Onions In A Rich Beef Broth With Parmesan Croutons, Finished With Mozzarella And Swiss Cheese, Cup ~10, Bowl ~14

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, Housemade Bacon, Chopped Red Onions, And Crumbled Blue Cheese, Topped With Buttermilk Blue Cheese Dressing ~16

REX HOUSE SALAD

Artisan Lettuce Blend, Avocado Crème, Dried Dates, Roasted Beets, Crispy Goat Cheese, And Toasted Hazelnuts, Finished With Housemade Champagne Vinaigrette Half ~12, Full ~19

WOOD-GRILLED STEAKS

SURF & TURF*

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

1/2 Pound Sautéed Tiger Shrimp ~60
3 Scallops ~70
Petite Lobster Thermidor (~5oz) ~75

CENTER-CUT FILET*

Center-Cut Tenderloin, Wet-Aged For 30 Days
8oz ~62

BISON COWBOY RIBEYE*

House Butchered 20 Ounce Bone-In, Wet-Aged For 30 Days ~94

PRIME BUTTER-AGED NEW YORK STRIP*

16 Ounce, Wet-Aged For 30 Days, Butter-Aged For 14 Days ~68

PRIME DRY-AGED COWBOY RIBEYE*

20 Ounce Prime Grade Bone-In Ribeye, Wet-Aged For 30 Days Then Dry-Aged 21 Days ~115

PRIME DELMONICO RIBEYE*

16 Ounce Prime Grade, Delmonico Ribeye Wet-Aged For 30 Days ~94

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

16 Ounce Herb And Garlic Crusted, Roasted And Served With Horseradish Cream And Housemade Au Jus ~68 ~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 ~29

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 ~38

ROASTED CHICKEN

Half Roasted Organic Chicken With Locally Sourced Mushroom Blend, Roasted Red Pepper Aioli, Roasted Chili Polenta Cake And Truffle Creamed Spinach ~35

SINGLE BONE-IN SHORT RIB

Smoked Garlic Jus, Parmesan Mashed Potatoes, Roasted Cippolini Onion, Sous Vide Carrots, Fresh Herbs ~45

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

Coconut Creamed Corn, BBQ Mushrooms, Bravas Potatoes, Corn Truffle Mayo, Red Drop Pepper Chimichurri, Sunflower Shoots ~65

FLAT-GRILLED SALMON*

Served With Black Lentils And Cranberry Compote, Chive Oil, Red Cabbage Microgreens, Butternut Squash Purée, Grilled Pork Belly, And A Lemon Beurre Blanc ~33

REX BACON BURGER*

Montana Wagyu And Angus Burger Blend, Housemade Bacon, Smoked White Cheddar, Crispy Fried Onion, Tomato, Butter Lettuce, Whole Grain Honey Dijon, Truffle Aioli, Pickle Spear, Served with Truffle Fries & Creamy Slaw ~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 ~12

Lobster Mac & Cheese ~23

Roasted Mushroom Medley ~14

Asparagus ~12

Lyonnais Fingerling Potatoes ~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 ~