

## Sandwiches

All sandwiches are served with lettuce, tomato, onion, and pickles on the side, plus your choice of french fries, baked beans, soup or salad.

### Pulled Pork Sandwich

Our Award Winning recipe for tender BBQ'd and smoked "pulled" pork. Served on a bun.  
7.95

### Hamburger

A 1/2 pound of fresh ground round cooked just the way you like it.  
6.95

### Cheeseburger

A 1/2 pound of fresh ground round topped with cheddar cheese or blue cheese crumbles.  
7.95

### Double Cheeseburger

One full pound of fresh ground round topped with cheddar cheese or blue cheese crumbles.  
11.95

### Charbroiled Chicken Sandwich

Marinated chicken breast served on a homemade bun with fresh accompaniments.  
6.95

### Chopped Beef Sandwich

Chopped beef mixed with BBQ sauce and served open face on a bun.  
6.95

### Fried Shrimp Poboy\*

Fried shrimp with garlic aioli on top of poboy bread with pickles, onions, lettuce, and tomatoes.  
8.95

### Stuffed Potato

A huge baked potato smothered with your choice of chopped beef, pulled pork or grilled chicken  
5.95 Loaded 6.95

### Steak Sandwich

An 8 oz. steak served open face on a steak bun.  
9.95

### Extras

Extra toppings on sandwiches include: grilled onions, cheese, mushrooms, bacon or jalapenos.



## Signature Desserts

### Pecan Meltaway

A graham cracker crust with a thin layer of homemade caramel. French vanilla ice cream is then stacked on, sprinkled with pecans and then drizzled with Hershey's syrup and whipped cream on top.  
5.95

### Cheesecake

New York style cheesecake topped with your choice of strawberries, raspberries, or blueberries.  
4.95

### Crème Brulée

A straightforward and unpretentious creation that is so simple, so rich, so praised!  
Served with fresh fruit.  
5.95

### Ice-Cream Sandwich

We sandwich famous Wilcoxson's Vanilla Ice Cream between two warm rich chocolate brownies and drizzle chocolate syrup over the top.  
4.95

### Satin Pie

A graham cracker bottom topped with a mixture of peanut butter and cream cheese. Then swirled with melted Hershey bars and chilled.  
4.95

### Apple Cobbler

Just like you remember...  
with cinnamon and memories.  
5.95 ala mode 6.95

## Libations

Enjoy a glass of wine with your lunch or dinner.  
If you would like to select a wine from our private selection please ask your server.

### House Wines by the Glass

Chardonnay	4.00
Merlot	4.50
Cabernet Sauvignon	4.50
Shiraz	5.50
Red Zinfandel	5.50
White Zinfandel	4.25
House Red	3.25
House White	3.25

### White Wines

	Glass	Bottle
<b>Sauvignon Blanc</b>		
Veramonte, Chile	5.50	22.00
<b>Pinot Grigio</b>		
Estancia, CA	5.00	19.00
<b>Chardonnay</b>		
Estancia, CA	5.00	19.00
Steele Shooting Star, CA	5.50	21.00
Kendall Jackson, CA	6.00	23.00
<b>White Zinfandel</b>		
Beringer, CA	3.75	13.00
<b>Riesling</b>		
Black Oak, CA	5.50	24.00
<b>Champagne &amp; Dessert Wine</b>		
Freixenet, Spain	6.00	Split
Moscato D'Asti, CA	13.00	(3.75ml)

### Red Wines

	Glass	Bottle
<b>Merlot</b>		
Smoking Loon	4.50	17.00
Kendall Jackson, CA	6.00	23.00
Wild Horse, CA	7.00	28.00
<b>Cabernet Sauvignon</b>		
Black Swan, Australia	4.50	17.00
Liberty School, CA	6.50	25.00
Raymond, CA	8.00	31.00
<b>Red Zinfandel</b>		
Ravenswood, CA	5.50	18.00
7 Deadly Zins, CA	6.50	25.00
<b>Syrah/Shiraz</b>		
Jacobs Creek, Australia	5.50	15.00
<b>Other Reds</b>		
Marietta Old Vine, CA	6.00	23.00
Ramsey, Pinot Noir, CA	7.00	25.00
Gascon, Malbec, Argentina	6.00	24.00



### Soft Drinks

Coke, Vault  
Diet Coke  
Root Beer  
Dr. Pepper  
Sprite

### Non-Carbonated

Lemonade  
Iced Tea

### Hot Drinks

Tea-Your Choice  
Regular Coffee & Decaf  
Hot Chocolate  
Apple Cider

Water and bread available upon request.

Take Out Menus Available

\*As part of our commitment to you to use only the freshest and most healthy ingredients, our deep fried foods contain no trans fats or hydrogenated oil.

# MONTANA'S RIB & CHOP HOUSE

Serving the  
Best Babyback Ribs,  
Certified Angus Beef Steaks  
& Premium Seafood in the West

1849 Majestic Lane  
Billings, Montana

406.839.9200

Also in  
Livingston · Miles City · Cody · Sheridan  
Inquire about our banquet facilities.

## Appetizers

### Crabmeat Stuffed Mushrooms

Four to five mushrooms filled with a New Orleans style crabmeat stuffing, topped with a mushroom sherry sauce.

9.95

### Calamari\*

Deep fried tender calamari served with garlic aioli sauce for dipping. The perfect start to your meal!

9.95

### Fried Green Tomatoes\*

Sliced green tomatoes, deep fried southern style with blue cheese, lump crab meat and a balsamic reduction.

8.95

### Chicken Fingers\*

Four pieces of chicken tenderloin battered, fried and served with honey mustard dressing in a basket with fries.

7.95

### Hot and Crunchy Shrimp\*

Four jumbo prawns, seasoned in our special spices, flash fried and served with a zesty mango, jalapeno, and champagne vinaigrette dipping sauce.

Served on a bed french fries

A Chop House favorite! - Makes a great entree.

10.95

### Select Seafood of the Day

A seasonal selection of seafood. Ask your server

9.95

## Soups & Salads

### Chop House Dressings

Homemade Blue Cheese, Honey Mustard, Caesar, 1000 Island, Ranch, Lite Italian, Italian, French, Salsa Ranch, Oil and Vinegar, Thai, Huckleberry Vinaigrette or Balsamic Vinaigrette

### Buffalo Chicken Salad\*

Fresh romaine lettuce tossed with blue cheese crumbles, bacon, diced tomatoes, topped with a fried chicken breast dipped in our Buffalo Wing Sauce.

8.95

### House Salad

Mixed greens and romaine lettuce topped with sliced carrots and red cabbage, cucumbers, tomatoes, red onions, and croutons.

3.95

### Chop House Caesar

6 oz. of sliced Top Sirloin served over our homemade Caesar Salad, with grilled onions & crisped bacon bits, then drizzled in a Balsamic Reduction.

9.95

### Gumbo

A unique blend of herbs & vegetables cup 3.95 with chicken & sausage in a rich broth. bowl 4.95

### Soup of the Day

Ask your server! cup 3.95 bowl 4.95

### Buffalo Chicken Fingers\*

Four pieces of chicken tenderloin battered and fried and served with blue cheese, celery sticks and our famous buffalo chicken sauce.

8.95

### Grabbers

6 mini burgers served with a pickle.

Great for a group or kids.

7.95

### BBQ Wrap\*

Three flour tortillas filled with chopped BBQ beef, deep fried and served with our special BBQ sauce.

6.95

### Buffalo Chicken Wings\*

A pound of wings dipped in our homemade wing sauce served with blue cheese dressing and celery sticks.

8.95

### Spinach Dip

Finely chopped spinach and marinated artichoke sections mixed with mozzarella, romano, and parmesan cheeses served with homemade tortilla chips.

7.95



## Award Winning Babyback Ribs

The best pork ribs in the world made famous by Montana's Rib & Chop House.

Marinated for 24 hours in our secret seasoning, slow cooked in a special oven, then finished on the grill and lightly glazed with BBQ sauce.

**Whole 19.95 Half Rack 12.95**

All ribs are served with a house salad or soup and your choice of a house side.



## Certified Angus Beef Steaks

All steaks are served with a house salad or soup and your choice of a house side.

### New York Strip

A 14-16 oz. pure Certified Angus Beef. Lean and firm, the New York is full & rich flavored.

24.95

### Handcut Ribeye

A tasty and juicy 14-16 oz. Angus ribeye steak. The ultimate Montana beef steak!

22.95

### Baseball Cut Top Sirloin

10 oz. of aged Angus beef~ a true meat lover's favorite.

18.95

## House Specialties

All steaks are served with a house salad or soup and your choice of a house side.

### Lamb Chops

3 naturally grown local lamb chops marinated in Chop House Rosemary Garlic sauce and served with traditional mint jelly.

20.95

### Buffalo Ribeye

16 oz. handcut Buffalo Ribeye steak seasoned to perfection and served sizzling.

27.95

### Famous Filet

An 9-10 oz. cut of our finest Choice Tenderloin. The leanest and most tender of all. Handcut and broiled to your specifications.

24.95

## Traditional Favorites

All entrees are served with a house salad or soup or your choice of a house side.

### Chicken Fried Chicken\*

Tender chicken breast wrapped in cajun seasoned batter then deep fried to perfection. Served with homemade garlic mashed potatoes & country gravy.

10.95

### Pork Chop

A 14 oz. T-Bone cut of farm raised pork, grilled to tender and juicy perfection. You won't find a more perfect chop anywhere!

16.95

### Pot Roast

Tender roast beef seasoned and slowly cooked and served with garlic mashed potatoes and gravy.

10.95

### Chicken Fried Steak\*

A Montana tradition. Tender beef fried traditionally and served with country gravy and garlic mashed potatoes.

10.95

## Make It Extra Special

Add Blue Cheese Crumbles 1.95

Surf and Turf It! 4 Fried or BBQ Shrimp 6.95

\*Our deep fried foods contain no trans fats or hydrogenated oil.

## Chicken & Seafood

All entrees are served with a house salad or soup or your choice of a house side.

### Fried Shrimp\*

8 butterflied jumbo shrimp lightly battered and fried to golden brown. Served over a bed of french fries with tartar and cocktail sauce.

15.95

### BBQ Shrimp

A New Orleans Legend! 8 butterflied jumbo shrimp sauteed in a lemon-garlic butter sauce served over garlic mashed potatoes with garlic bread.

16.95

### Shrimp & Scallop Pasta Alfredo

Shrimp and scallop sauteed in our uniquely blended sauce and served over linguine pasta. Also available with vegetables or chicken.

14.95

### Seared Ahi Tuna

8 oz of fresh ahi tuna seared to your specifications and served with our own wasabi, pickled ginger, and homemade Chop House Soy Sauce.

19.95

### Fresh Grilled Fish

Our catch of the day grilled to perfection, served over spinach.

15.95

### BBQ Chicken

A 1/2 chicken marinated in our special seasonings then slow cooked, lightly glazed with BBQ sauce and finished on the grill.

9.95

### Beer Battered Fish & Chips\*

Our own beer batter wrapped around our choice Chop House fish. Served over fries with malt vinegar

12.95

### Charbroiled Chicken

Chicken breast marinated in our own seasonings and grilled to perfection.

11.95

### Cedar Plank Salmon

Fresh filet of salmon broiled as you like it on a smoldering cedar plank with Jamaican Brown Sugar Glaze or traditional lemon.

16.95



House Favorites!

### Louisiana Pasta Jambalaya

Tender shrimp, grilled chicken, and andouille sausage in a cajun red sauce and served over linguine.

15.95

## House Sides

### Awesome Baked Potato

A huge Manhattan baked potato topped with butter and sour cream. Load it with cheese, bacon, & chives

1.95

2.95

### Garlic Mashed Potatoes

Homemade blend of minced garlic and mashed potatoes. Top them with roux-based gravy!

1.95

### French Fries\*

Beer-battered french fries sprinkled with cajun seasonings.

1.95

### Sauteed Garlic Mushrooms

Button mushrooms sauteed in garlic butter sauce.

1.95

### Baked Beans

Baked beans mixed with sausage, onions, and BBQ seasonings.

1.95

### Squash Casserole

Baked squash casserole topped with toasted bread crumbs. A Southern favorite.

1.95

### Side Order du Jour

Ask your server about our today's selection.

1.95

### Wild Mushroom Stuffing

Herbed bread toasted & crumbled then blended with fresh mushrooms & baked with natural juices.

1.95

## 2 Outa 3 Favorite



Choose a combination of any of these two favorites: soup, salad, or potato

6.95