

Sandwiches

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

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

Stuffed Potato

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

5.95 Loaded 6.95

Buffalo Burger

1/2 pound of fresh ground buffalo cooked to your specifications served with the works.

7.95 add cheese 1.00

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.

7.95

Fried Shrimp Poboy*

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

8.95

Steak Sandwich

Handcut 8 oz. steak served on a hoagie.

9.95

Extras

Extra toppings on sandwiches include: grilled onions, cheese, bacon or jalapenos .50 each

Kids Menu

Chicken Fingers	2 pieces of chicken tenderloin, battered & fried w/fries	3.95
Buttered Noodles	Linguini noodles served with butter & parmesan cheese	3.95
Mac n Cheese	Kraft cheese and noodles	3.95
Corndog	A plump corndog served w/fries	3.95
Kids Burger	served w/fries	3.95
Pepperoni Pizza	a mini pizza just enough for the little one	3.95

Desserts

Pecan Meltaway

We start with a chocolate crust, add a thin layer of caramel and French vanilla ice cream, then top it off with chocolate, whipped cream and pecans.

5.95

Cheesecake

Guests can have it plain or topped with strawberries, blueberries, or raspberries.

4.95

Crème Bruleé

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

This chilled peanut butter and cream cheese pie sits on a graham cracker crust and is finished with a swirl of chocolate and whipped cream.

4.95

Apple Cobbler

Just like you remember... rich with cinnamon and memories.

5.95 ala mode 6.95

World Famous 27oz. Margaritas

WYOMING'S RIB & CHOP HOUSE

CHOP HOUSE MARGARITA (Limit 2)

Puerta Vallarta Tequila, Triple Sec, Sweet-n-Sour and Lime Juice. Shaken vigorously and served with a lime wedge.

Rocks 8.00 Frozen 9.00

TOP SHELF MARGARITA (Limit 2)

Made with your choice of Top Shelf Tequila, Grand Marnier, Sweet-n-Sour and Lime Juice.

Shaken vigorously and served with a lime wedge.

Top Shelf Tequilas: Corralejo Resposado, Patron Silver, Herradura, Jose Cuervo Especial, Don Julio Anejo
Rocks Only 10.00

Libations

Enjoy a glass of wine with your dinner.

House Wines by the Glass

Chardonnay	3.50	Shiraz	5.00
Pinot Grigio	5.00	Red Zinfandel	6.00
Merlot	4.00	White Zinfandel	3.75
Cabernet Sauvignon	4.00		

White Wines

	Glass	Bottle
Savignon Blanc		
Chateau St. Michelle	4.50	21.00
Reisling		
Snoqualmie		
Naked Organic	5.00	22.00
Chardonnay		
Estancia, CA	6.00	26.00
Kendall Jackson	7.00	30.00
Pinot Grigio		
Zenato	5.00	22.00
White Zinfandel		
Beringer, CA	3.75	17.00
Champagne	6.00	22.00
Freixenet	6.00	

Red Wines

	Glass	Bottle
Merlot		
Jacobs Creek, Australia	5.00	22.00
Kendall Jackson	8.00	34.00
Wild Horse	8.00	34.00
Franciscan	9.00	38.00
Cabernet Sauvignon		
The Show	7.00	30.00
Liberty School	7.00	30.00
Angeline	8.50	37.00
Red Zinfandel		
Ravenswood, CA	6.00	26.00
Z Deadly Zins	7.00	30.00
Syrah/Shiraz		
Rosemont Shiraz/Cabernet	6.00	26.00
Chianti		
Banfi Riserva	7.00	26.00

If you would like to select a wine from our private selection please ask your server.

WYOMING'S RIB & CHOP HOUSE

Soft Drinks

Coke
Diet Coke
Root Beer
Dr. Pepper
Sprite

Non-Carbonated

Lemonade
Iced Tea
Sweet Tea

Hot Drinks

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

Water and bread available upon request.



WYOMING'S RIB & CHOP HOUSE

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

1367 Sheridan Avenue
Cody, Wyoming

307.527.7731

Also in
Sheridan · Billings · Livingston · Miles City
Meadville, PA
Take Out Menus Available

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.

9.95

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*

Six 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

BBQ Wrap*

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

7.95

Buffalo Chicken Wings*

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

8.95

Chilean Blue Shell Mussells

A heaping dish of mussels steamed in a tequila citrus butter blend and topped with sautéed peppers, red tomatoes and parmesan cheese.

Served with garlic bread and extra plates for sharing.

9.95

Spinach Dip

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

7.95

WYOMING'S RIB & CHOP HOUSE

Award Winning Babyback Ribs

The best pork ribs in the world made famous by Wyoming'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 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. Certified Angus Beef.

Lean and firm, the New York is full & rich flavored.

25.95

Handcut Ribeye

A tasty and juicy

14-16 oz. Certified Angus Beef ribeye steak.

The ultimate Wyoming beef steak!

23.95

Baseball Cut Top Sirloin

10 oz. of aged Certified Angus Beef

a true meat lover's favorite.

19.95

House Specialities

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

Buffalo Filet

An 8-10 oz. cut of lean and tender buffalo meat. A true delicacy for meat lovers throughout the west. Handcut and cooked to your liking.

34.95

Buffalo Ribeye

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

31.95

Famous Filet

An 9 oz. cut of our finest Choice Tenderloin. This premium cut of beef is the leanest and most tender of all. Handcut and broiled to your specifications.

25.95

Traditional Favorites

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

Chicken Fried Chicken*

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

11.95

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!

16.95

Pot Roast

Tender roast beef, carrots and onions, seasoned, slow-cooked and served over mashed potatoes in their own juices.

11.95

Chicken Fried Steak*

A Wyoming tradition. Tender beef fried in the traditional way, served with homemade mashed potatoes and country gravy.

11.95

Lamb Chops

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

21.95

Make it extra special!

Add lump Crab Meat and Paradise Sauce to any steak 6.95 Add Blue Cheese crumbles to any steak or chop 1.95
Add 4 fried Shrimp* to any steak or chop 6.95 Add Sautéed Mushrooms on top 1.95

*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.

Shrimp & Scallop Pasta Alfredo

Shrimp and Scallop sautéed in our own rich alfredo sauce and served over linguine.

16.95

BBQ Shrimp

A New Orleans Legend! 8 Butterflied Jumbo Shrimp sautéed in a lemon-garlic butter sauce and served over mashed potatoes with garlic bread.

16.95

Fresh Grilled Fish

Our catch of the day grilled to perfection, served with your choice of a house side.

16.95

Charbroiled Chicken

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

11.95

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

Cedar Plank Salmon

Fresh filet of Salmon broiled as you like it on a smoldering cedar plank. Jamaican brown sugar glaze or traditional lemon.

16.95



LSU Pasta Jambalaya

A dish worthy of a National Championship! Tender shrimp, grilled chicken, and andouille sausage in a Cajun red sauce.

Served over linguine.

16.95

House Sides

Awesome Baked Potato

A huge Manhattan baked potato topped with butter and sour cream.

1.95

Load it with cheese, bacon, & chives

2.95

Garlic Mashed Potatoes

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

1.95

French Fries*

Chop House french fries sprinkled with cajun seasonings.

1.95

Sauteed Garlic Mushrooms

Button mushrooms sautéed 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

7.95