

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.
6.95

Hamburger

A 1/2 pound of fresh ground round cooked just the way you like it.
5.95

Cheeseburger

A 1/2 pound of fresh ground round topped with cheddar cheese or blue cheese crumbles.
6.95

Double Cheeseburger

One full pound of fresh ground round topped with cheddar cheese or blue cheese crumbles.
10.95

Charbroiled Chicken Sandwich

Marinated chicken breast served on a homemade bun with fresh accompaniments.
5.95

Chopped Beef Sandwich

Chopped beef mixed with BBQ sauce and served open face on a bun.
5.95

Fried Shrimp Poboy*

Fried shrimp with garlic aioli on top of poboy bread with pickles, onions, lettuce, and tomatoes.
7.95

Steak Sandwich

An 8 oz. steak served open face on a steak bun.
8.95

Extras

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



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.
4.95

Cheesecake

New York style cheesecake topped with your choice of strawberries, raspberries, or blueberries.
3.95

Crème Brûlée

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.
3.95

Satin Pie

A graham cracker bottom topped with a mixture of peanut butter and cream cheese. Then swirled with melted Hershey bars and chilled.
3.95

Apple Cobbler

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

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	3.50
Merlot	4.00
Cabernet Sauvignon	4.00
Shiraz	5.00
Red Zinfandel	5.00
White Zinfandel	3.75
House Red	2.75
House White	2.75

White Wines

	Glass	Bottle
Sauvignon Blanc		
R. H. Phillips, CA	4.75	18.00
Pinot Grigio		
Estancia, CA	5.00	19.00
Chardonnay		
Estancia, CA	5.00	19.00
Steele Shooting Star, CA	5.50	21.00
Kendall Jackson, CA	6.00	23.00
White Zinfandel		
Beringer, CA	3.75	13.00
Riesling		
Columbia Cellarmaster, CA	4.50	17.00
Champagne & Dessert Wine		
Freixenet, Spain	6.00	15.00
Moscato Allegro, CA		12.00

Red Wines

	Glass	Bottle
Merlot		
Blackstone, CA	4.50	17.00
Kendall Jackson, CA	6.00	23.00
Wild Horse, CA	7.00	28.00
Cabernet Sauvignon		
Columbia Crest, WA	4.50	17.00
Hess Select	6.50	25.00
Liberty School, CA	6.50	25.00
Red Zinfandel		
Ravenswood, CA	5.00	18.00
7 Deadly Zins, CA	6.50	25.00
Syrah/Shiraz		
Jacobs Creek, Australia	4.00	15.00
Penfolds, CA	5.50	20.00
Rosemont, Australia	5.50	20.00
Other Reds		
Meridian, Pinot Noir, CA	5.50	20.00
Marietta Old Vine, CA	6.00	23.00
Ramsay, Pinot Noir, CA	7.00	27.00
Henry Estates, Pinot Noir, OR	7.50	29.00



Soft Drinks

Coke, Vault
Diet Coke
Root Beer
Dr. Pepper
Sprite
1.75

Non-Carbonated

Lemonade
Iced Tea
1.95

Hot Drinks

Tea-Your Choice
Regular Coffee & Decaf
Hot Chocolate
Apple Cider
1.50

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

305 East Park Street
Livingston, Montana

406.222.9200

Also in
Billings · Miles City · Cody · Sheridan

Appetizers

Fried Green Tomatoes*

Sliced green tomatoes, deep fried southern style with blue cheese, lump crab meat and a balsamic reduction.
7.95

Chicken Fingers*

Four pieces of chicken tenderloin battered, fried and served with honey mustard dressing in a basket with fries.
6.95

Calamari*

Deep fried tender calamari served with garlic aioli sauce for dipping. The perfect start to your meal!
8.95

BBQ Wrap*

Three flour tortillas filled with chopped BBQ beef, deep fried and served with our special BBQ sauce.
5.95

Buffalo Chicken Wings*

A pound of wings dipped in our homemade wing sauce served with blue cheese dressing and celery sticks.
7.95

Spinach Dip

Finely chopped spinach and marinated artichoke sections mixed with mozzarella, romano, and parmesan cheeses served with homemade tortilla chips.
6.95

Select Seafood of the Day

A seasonal selection of seafood. Ask your server
8.95

Buffalo Chicken Fingers*

Four pieces of chicken tenderloin battered and fried and served with blue cheese, celery sticks and our famous buffalo chicken sauce.
7.95

Grabbers

6 mini burgers served with a pickle.
Great for a group or kids.
6.95

Crabmeat Stuffed Mushrooms

Four to five mushrooms filled with a New Orleans style crabmeat stuffing, topped with a mushroom sherry sauce.
8.95

Salads

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.
7.95

House Salad

Mixed greens and romaine lettuce topped with sliced carrots and red cabbage, cucumbers, tomatoes, red onions, and croutons.
2.95

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.
8.95

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

Caesar Salad

Romaine lettuce tossed in Caesar dressing topped with croutons and parmesan cheese.
2.95

Super Caesar Salad

A large Caesar salad topped with your choice of chicken, tuna, fried or BBQ shrimp, fresh parmesan cheese and croutons.
8.95

Grilled or Fried* Chicken Salad

Mixed greens topped with guest's choice of chicken and dressed with tomato, cheese, red onions, cucumbers and croutons.
7.95

Stuffed Potato

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

MONTANA'S RIB & CHOP HOUSE

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.

Half Rack 11.95 Whole 19.95

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



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.
23.95

Baseball Cut Top Sirloin

10 oz. of aged Angus beef~ a true meat lover's favorite.
17.95

Handcut Ribeye

A tasty and juicy 14-16 oz. Angus ribeye steak. The ultimate Montana beef steak!
21.95

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.
19.95

Buffalo Ribeye

16 oz. handcut Buffalo Ribeye steak seasoned to perfection and served sizzling.
29.95

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.
22.95

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.
9.95

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!
15.95

Pot Roast

Tender roast beef seasoned and slowly cooked and served with garlic mashed potatoes and gravy.
9.95

Chicken Fried Steak*

A Montana tradition. Tender beef fried traditionally and served with country gravy and garlic mashed potatoes.
9.95

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.
14.95

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.
15.95

Shrimp & Scallop Pasta Alfredo

Shrimp and scallop sauteed in our uniquely blended sauce and served over linguine pasta. Also available with vegetables or chicken.
13.95

Beer Battered Fish & Chips*

Our own beer batter wrapped around our choice Chop House fish. Served over fries with malt vinegar
9.95

Fresh Grilled Fish

Our catch of the day grilled to perfection, served over spinach with your choice of a house side.
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.
17.95

BBQ Chicken

A 1/2 chicken marinated in our special seasonings then slow cooked, lightly glazed with BBQ sauce and finished on the grill.
8.95

Charbroiled Chicken

Chicken breast marinated in our own seasonings and grilled to perfection.
10.95

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.
15.95



House Favorites!

Louisiana Pasta Jambalaya

Tender shrimp, grilled chicken, and andouilli sausage in a cajun red sauce and served over linguine.
14.95

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!
1.75

French Fries*

Beer-battered french fries sprinkled with cajun seasonings.
1.95

Sauteed Garlic Mushrooms

Button mushrooms sauteed in garlic butter sauce.
1.95

Wild Mushroom Stuffing

Herbed bread toasted & crumbled then blended with fresh mushrooms & baked with natural juices.
1.75

Baked Beans

Baked beans mixed with sausage, onions, and BBQ seasonings.
1.75

Squash Casserole

Baked squash casserole topped with toasted bread crumbs. A Southern favorite.
1.75

Side Order du Jour

Ask your server about our today's selection.
1.75

Soups

Gumbo

A unique blend of herbs & vegetables with chicken & sausage in a rich broth.
cup 2.95 bowl 3.95

Soup of the Day

Ask your server!
cup 2.95 bowl 3.95