

Sandwiches

Served with your choice of side.

Hamburger

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

Cheeseburger

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

Double Cheeseburger

One full pound of fresh ground round topped with cheddar cheese and cooked to order.
9.95

Fried Green Tomato Burger*

Half pound fresh ground round topped with fried green tomatoes and bleu cheese crumbles.
10.95

Fried Egg Burger

Half pound fresh ground round topped with a fried egg, lump crab meat, bleu cheese crumbles, and bacon.
12.95

Steak Sandwich

Handcut 8 oz. steak served on a hoagie.
10.95

Pulled Pork Sandwich

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

Fried Shrimp Poboy*

Fried shrimp with garlic aioli on a hogie with pickles, onions, lettuce, and tomatoes.
8.95

Pot Roast Sandwich

Slow roasted juicy pot roast served on a hoagie.
8.95

Stuffed Potato

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

WYOMING'S
**RIB
&
CHOP
HOUSE**

Signature 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.

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.

Cheesecake

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

Apple Cobbler

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

Dark Chocolate "Lava" Cake

A rich, decadent chocolate cake served with raspberry topping & ice cream.

World Famous 22oz. Margaritas

WYOMING'S
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&
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. Traditional or Strawberry.
Rocks Only 9.00

KOLTISKA MARGARITA (Limit 1)

Koltiska's Original Liqueur made blocks from the Chop House in Sheridan, WY. Triple Sec, Sweet-n-Sour, Copa Del Oro & Lime Juice.
Rocks Only 9.00

TOP SHELF MARGARITA (Limit 2)

Made with your choice of Top Shelf Tequila, Grand Marnier, Triple Sec, Sweet-n-Sour and Lime Juice. Shaken vigorously and served with a lime wedge.
Top Shelf Tequilas: Patron Silver, Herradura, Jose Cuervo Especial, Don Julio Anejo
Rocks Only 10.00

Libations

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

House Wines by the Glass

Chardonnay	5.00
Pinot Grigio	7.00
Sauvignon Blanc	7.00
White Zinfandel	5.50
Red Zinfandel	6.00
Merlot	5.00
Cabernet Sauvignon	5.00
Shiraz	5.50

Complete Wine List Available

WYOMING'S
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CHOP
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Soft Drinks

Coke
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

WYOMING'S
**RIB
&
CHOP
HOUSE**

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

5 East Alger
Sheridan, Wyoming

307.673.4700
'Door to Door To-go'

Also in
Cody · Livingston · Billings · Miles City

Appetizers

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 tender chicken breast battered and fried, served over fries with our honey mustard.
7.95

BBQ Wrap*

Three flour tortillas filled with chopped beef, deep fried and served with our award winning BBQ sauce.
6.95

Fried Artichoke Hearts*

A generous portion of deep fried artichoke hearts topped with jumbo lump crab meat and a balsamic reduction.
7.95

Calamari*

Deep fried tender calamari served with garlic aioli sauce for dipping. The perfect start to your meal!
9.95

Spinach And Artichoke Dip

Finely chopped spinach and marinated artichoke mixed with mozzarella, romano, and parmesan cheeses. Served with homemade tortilla chips—great with a glass of white wine.
7.95

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.
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

6oz. of sliced Top Sirloin served over our homemade Caesar Salad, with grilled onions & crisped bacon bits, then drizzled in a Balsamic Reduction.
9.95

Grilled or Fried* Chicken Salad

Mixed greens topped with guest's choice of chicken and dressed with tomato, cheese, red onions, cucumbers and croutons.
8.95

Buffalo Chicken Fingers*

Four pieces of chicken tenderloin battered and fried, served with blue cheese, celery sticks and our famous buffalo chicken sauce.
8.95

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 of french fries
10.95

Stuffed Portabella Mushroom

Portabella mushroom baked with a New Orleans style crabmeat stuffing, topped with gorgonzola cheese and paradise sauce served with toasted garlic bread.
7.95

Chilean Blue Shell Mussels

A heaping dish of mussels steamed in a tequila citrus butter blend and topped with sautéed peppers, red onions and parmesan cheese. Served with garlic bread and extra plates for sharing.
9.95

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.

Half Rack 12.95 Whole 19.95



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

Angus Beef Steaks

We do not guarantee steaks which are requested to be prepared medium well or well done

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 Wyoming beef steak!
22.95

Baseball Cut Top Sirloin

10 oz. of aged Angus beef—a true meat lover's favorite.
18.95



House Specialities

Buffalo Ribeye

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

Lamb Chops

3 naturally grown local lamb chops marinated in Chop House Rosemary Garlic sauce and served with traditional mint jelly.
18.95

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

Served with your choice of soup, salad or 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.
12.95

Pork Chop

A stunning 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.
10.95

Chicken Fried Steak*

A Wyoming tradition. Tender beef fried in the traditional way, served with homemade mashed potatoes and country gravy.
12.95



Make it extra special!

Add Lump Crab Meat and Paradise Sauce to any steak 5.95
Surf and Turf it! Add 4 fried or BBQ Shrimp to any steak or chop 5.95
Add Fried Onion Strings 2.00
Add Blue Cheese crumbles to any steak or chop 2.00

Fish, Chicken & Pasta

Served with your choice soup or salad or side.

Fried Shrimp*

8 Jumbo Butterflied Shrimp hand breaded and fried golden brown. Served over a bed of fries with tartar and cocktail sauces.
15.95

Beef Tip Pasta Alfredo

Tender filet tips sautéed in our homemade alfredo, served over linguine with a side of garlic bread.
14.95

Shrimp and Crawfish Pasta Alfredo

Shrimp and crawfish sautéed in a creamy rich alfredo sauce and served over linguine.
14.95

BBQ Shrimp

A New Orleans Legend! 8 Butterflied Jumbo Shrimp sautéed in a tequila-garlic butter sauce served over mashed potatoes with garlic bread.
16.95

BBQ Chicken

1/2 Chicken marinated in our special seasonings and then slow cooked and finished on the grill. Lightly glazed with BBQ sauce.
10.95

Beer Battered Fish & Chips*

Our own beer batter wrapped around our choice Chop House fish. Served over fries with malt vinegar.
12.95

HOUSE FAVORITES!

Served with your choice of soup or salad or side

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

Worthy of a National Championship! Tender shrimp, grilled chicken, and andouilli sausage in a Cajun red sauce. Served over linguine.
15.95

House Sides

Garlic Mashed Potatoes	2.00	Sauteed Garlic Mushrooms	2.00
French Fries	2.00	Baked Beans	2.00
Cole Slaw	2.00	Squash Casserole	2.00
Mixed Vegetables	2.00	Wild Mushroom Stuffing	2.00
Awesome Baked Potato	2.75	Gumbo	3.95
with butter and sour cream	3.75	A unique blend of herbs & vegetables cup.	3.95
load it with cheese, bacon, and chives		with chicken & sausage in a rich broth bowl.	4.95

Soup of the Day

Ask your server! cup 3.95 bowl 4.95

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