

# SMALL PLATES

**Gf** Duck Drumettes — 17

*Crisp drumettes tossed in a honey orange and sweet chili sauce*

**Df** Montana Egg Rolls — 16

*Chopped steak, onions, wild mushrooms, and sage*

Crab Cakes — 18

*Pan seared lump red claw, house-made roasted garlic aioli, and Szechuan chili oil*

**V Df Gf** Fried Brussels Sprouts — 13

*Tossed in a honey balsamic glaze with caramelized onions*

**Gf Df** Shrimp Cocktail — 16

*Jumbo Shrimp with our house-made old-bay and dill cocktail sauce*

**Gf** Shrimp & Grits — 18

*Smoked gouda grits topped with Cajun style shrimp & andouille sausage, black beans, corn, and tomato*

**Gf** Fresh Mussels

*A Carbon County Steakhouse classic!*

*Cast-iron seared, Prince Edward Island mussels with lemon, garlic, and butter*

+ Half Order - 13

Full Order - 19 +

# FROM THE GARDEN

House Salad — 7

*Mixed greens with shredded carrots, cucumber, cherry tomato, red onion, and croutons*

Grilled Caesar Salad — 8

*A steakhouse classic with fried capers, fresh Parmesan, and house-made Caesar*

Iceberg Wedge — 8

*Candied bacon, caramelized onion, confit tomatoes, and bleu cheese dressing*

Strawberry Spring Salad — 8

*Spinach, sunflower seeds, and strawberries topped with feta and dressed in a sundried tomato vinaigrette*

Carbon County Steakhouse is locally owned and operated by Red Lodge Hospitality. Please enjoy our other fine establishments; The Pollard Hotel, Marli's Restaurant, Bogart's Restaurant, Red Lodge Pizza Co., and Natali's Front Bar.

# CARBON COUNTY STEAKS

**New York Strip — 38**  
*10 oz cut*

**Tenderloin — 43**  
*6 oz cut*

**Ribeye — 48**  
*14 oz cut*

**Cowboy Coffee Ribeye — 50**  
*Our signature blend of seasonings paired with a sweet-spiced rum coffee sauce - 14 oz cut*

**Delmonico — 78**  
*Bone-in beef Tomahawk Chop served medium-rare - 40 oz cut*

## Gallagher's Cut of the Day

*Sustainable, natural beef featured from our local, partnership ranch in Clark, Wyoming. Your server will highlight today's selection.*

Our hand-cut steaks are served with seasonal vegetables and choice of baked potato, mashed potato, or wild rice.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

# ENTRÉES

**🍄 Stuffed Portobello Mushroom — 26**  
*Marinated portobello stuffed with a blend of smoked Gouda, chèvre, and queso fresco, with roasted red peppers, and crushed pecans; topped with a balsamic reduction*

**Beef Stroganoff — 28**  
*Sautéed beef tips, wild mushrooms, and sherry cream sauce over fettuccine pasta*

**🦃 Pheasant a l'Orange — 42**  
*Seared and roasted North Dakota pheasant prepared in the traditional French style and garnished with a candied orange - 9 oz*

**Bison Meatballs — 34**  
*Topped with caramelized onions, a creamy smoked gouda, and Parmesan sauce*

**🍣 Miso Salmon — 39**  
*Grilled filet topped with a house-made miso sauce and garnished with sesame seeds and scallions - 7 oz*

**Ravioli — 30**  
*A rotational selection of ravioli and house made sauces created by our chef*