

SMALL PLATES

Montana Egg Rolls — 17

Chopped steak, onions, wild mushrooms, and sage

Shrimp Cocktail — 20

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

Duck Drumettes — 17

Crisp drumettes tossed in a honey orange and sweet chili sauce

Crab Cakes — 22

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

Fried Brussels Sprouts — 14

*Tossed in a honey balsamic glaze with caramelized onions
Add bacon - 2*

Tuna Tartare — 22

*Tuna, avocado, and microgreens combined in ponzu sauce
Served with crisp wonton chips*

Fresh Mussels

*A Carbon County Steakhouse classic!
Cast-iron seared, fresh mussels with lemon, garlic, wine, and butter*

Half Order - 13

Full Order - 21

FROM THE GARDEN

House Salad — 7

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

Arugula Salad — 8

A bed of arugula with candied walnuts, blueberries, and goat cheese, all finished with a creamy poppy seed and turmeric dressing

Iceberg Wedge — 8

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

Grilled Caesar Salad — 8

A Steakhouse favorite with fried capers, fresh parmesan, with Caesar dressing

Strawberry-Spinach Salad — 8

Spinach tossed with strawberry-cilantro vinaigrette topped with strawberries, toasted almonds, pumpkin seeds, red onion, and feta

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

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

Ribeye — 48
14 oz cut

Tenderloin — 45
6 oz cut

New York Strip — 39
10 oz cut

Cowboy Coffee Ribeye — 50

Our signature blend of seasonings paired with a sweet-spiced rum coffee sauce - 14 oz cut

Delmonico — 92

Bone-in beef tomahawk chop served medium-rare - 40 oz cut, Serves two

Gallagher's Cut of the Day

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

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

ENTRÉES

Seared Salmon — 39

Fresh caught seared salmon filet topped with a delicate beurre blanc sauce

Bone-In Pork Chop — 35

Bone-in 10 oz grilled Gallagher's Ranch pork chop finished with a huckleberry bbq sauce

Lobster Mac and Cheese — 35

Tender pieces of lobster tossed with cavatappi pasta in a creamy blend of white sharp cheddar, cheddar, and gruyere cheeses

Beef Stroganoff — 33

Sautéed beef tips, wild mushrooms, and sherry cream sauce over linguini pasta

Sacchetti "Beggar's Purse" — 32

Porcini, portobello, ricotta, fontina, and parmesan cheeses stuffed sacchetti pasta with a black truffle cream sauce