

SMALL PLATES

Montana Egg Rolls — 17

Chopped steak, onions, wild mushrooms, and sage

Fried Brussels Sprouts — 14

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

Duck Drumettes — 17

Crisp drumettes tossed in a honey orange and sweet chili sauce

Shrimp Cocktail — 20

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

Burrata — 19

Arugula-walnut pesto, fig puree, burrata with basil chiffonade and crostini

Fried Green Tomatoes — 19

Panko crusted fried green tomatoes with pimento cheese, tomato jam, pancetta, and lemon frisée

Crab Cakes — 22

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

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

Grilled romaine with fried capers, fresh parmesan, croutons and creamy Caesar dressing

Fig and Spinach Salad — 9

Spinach and dried figs tossed with maple vinaigrette topped with shredded carrot, toasted almonds, pumpkin seeds, and feta

Soup Du Jour — 9 / 6

Chef's Choice- Refer to your server for the nightly feature

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 rice.

Ribeye — 48
16 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 - 16 oz cut

Delmonico — 92

Bone-in beef tomahawk chop served medium-rare - 38-40 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*

ENTRÉES

Seared Salmon — 39

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

Bone-In Pork Chop — 35

Bone-in 8 oz grilled Gallagher's Ranch pork chop finished with sage and apple butter bbq sauce

Beef Stroganoff — 34

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

Lobster Mac and Cheese — 34

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

Sacchetti "Beggar's Purse" — 32

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

Shrimp and Grits — 29

Smoked gouda grits topped with Cajun style shrimp & chorizo sausage with black beans, corn, and tomato finished with a lime zest

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