

SIGNATURE COCKTAILS

LARSON MARTINI

Choice Of Plymouth Gin Or New Amsterdam
Vodka, Dry Vermouth, Blue Cheese Stuffed Olive,
Side Of Olive Juice ~14

NICKI'S FRENCH MARTINI

New Amsterdam Vodka, Chambord Raspberry
Liqueur, Pineapple Juice, Luxardo Cherry ~10

BUFFALO BLOCK MANHATTAN

Old Grand Dad 100 Proof, Grand Marnier, Orange
Bitters, Carpano Antica, Luxardo Cherry ~14

HERDBULL OLD FASHIONED

Benchmark Bourbon, Maple Syrup,
Angostura Bitters, Orange Swath ~9

AMARETTO SOUR

Lazzaroni, Lemon Juice, Luxardo Cherry ~9

BB BANDITO

Vida Mezcal, Grapefruit Juice, Lemon Juice, Maple
Syrup, Cracked Fresno Chili, Fresno Chili ~12

BOTTLE AGED AVIATION

Aviation Gin, Crème De Violette, Maraschino
Liquor, Lemon Juice, Lemon Swath ~12

BLOOD & SAND

Famous Grouse Scotch, Carpano Antica,
Maraschino, Orange Juice, Orange Swath ~12

RASPBERRY FRENCH 75

Aviation Gin, Chambord Raspberry Liqueur, Lem-
on Juice, Zardetto Private Cuvée Brut,
Lemon Swath ~14

OAXACA OLD FASHIONED

Reposado Tequila, Vida, Agave, Chocolate Bitters,
Orange Bitters, Orange Swath ~12

THE WINTER STORM

Benchmark Bourbon, Apple Juice, Lemon Juice,
Ginger Beer, Lemon Wedge ~10

BB ROTATOR

Weekly Specialty Cocktail ~10

SIGNATURE MOCKTAILS

GINGER FIZZ

Grapefruit Juice, Ginger Beer,
Sparkling Soda Water, Lime ~6

MANGO MADNESS

Lime Juice, Mango Purée, Agave, Tajin Rim,
Sparkling Soda Water, Lime ~6

LAVENDER LEMONADE

Housemade Lavender Infused Honey Simple,
Lemon Juice, Lemon ~6

WINES BY THE GLASS

CORAVIN POUR

Cabernet Sauvignon, Stag's Leap, Napa, CA..... 22 • 87
Nebbiolo, Gaja Sito Moresco, Langhe, IT..... 30 • 90
Cabernet Sauvignon, Nickle & Nickle, Branding Iron, CA 60 • 168

SPARKLING

Brut Rosé, JCB N° 69, Burgundy, FR 15 • 45
Brut Prosecco, Mionetto, Veneto, IT (187.5ml) • 12
Brut, Argyle, Dundee, OR..... 15 • 45
Brut, Private Cuvée, Veneto, IT..... 12 •
Brut Rosé, Billecart-Salmon, Champagne, FR (375ml)..... • 75

WHITE

Pinot Grigio, Ruffino Il Ducale, Tuscany, IT 11 • 33
Grillo, Poggio Anima "Uriel", Sicily, IT..... 12 •
Sauvignon Blanc, Orin Swift, Locations, NZ..... 14 • 42
Sauvignon Blanc, Groth, Napa, CA 14 • 42
Rosé, Angeline, CA 12 •
Pinot Blanc, Villa Wolf, Rhine River Vally, DE..... 11 • 33
White Blend, Goodfellow "Whistling Ridge", Willamette Valley, OR 14 • 41
Riesling, Loosen Brothers, "Dr. L", Mosel, DE 9 • 27
Chardonnay, Louis Latour, "La Grande Roche", FR..... 16 • 49
Chardonnay, Mer Soleil, Santa Lucia Highlands, CA 13 • 40

RED

Garnacha, S.C. Pannell "Basso", McLaren Vale, AU..... 15 • 47
Pinot Noir, Suzor "The Tower", Willamette Valley, OR 16 • 48
Zinfandel, Eberle, Paso Robles, CA 17 •
Malbec, Luna de Finca, Mendoza, AR 11 • 33
Malbec, Maroon, Napa, CA..... 19 • 57
Merlot, Markham, Napa, CA 15 • 47
Shiraz, Penfolds Max's, South AU 13 • 39
Tempranillo & Alicante Bouschet, Nastergal, Western Cape, SA 18 • 54
Cabernet Franc, Les Pensées de Pallus, Chinon, FR..... 13 • 39
Meritage, Waters "Interlude", Columbia Valley, WA 14 • 41
Bordeaux, Légende, Domaines Baron de Rothschild, FR..... 11 • 33
Cabernet Sauvignon, Earthquake, Lodi, CA 15 • 45
Cabernet Sauvignon, Justin, Paso Robles, CA..... 18 • 54

CRAFT & BOTTLED BEER

ON TAP

Raspberry Wheat, Razzu, Philipsburg Brewing..... • 6
Lager, Bud Light • 4
Red Ale, Street Fight, Angry Hanks • 5
Belgian Blonde, Good Times, Thirsty Street • 6
Strong Blonde, Delirium Tremens, Delirium..... • 12
Hefeweizen, White Noise, Überbrew • 6
IPA, Scepter, Draught Works Brewery • 6
IPA, Dirt Church Hazy, Bitter Root Brewing • 7
Honey Rye, Salmon Fly, Madison River Brewing..... • 6

BOTTLED/CANNED

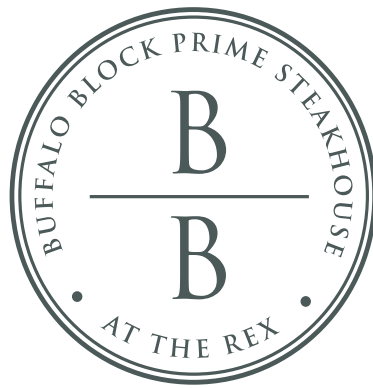
White Claw, Mango or Black Cherry • 5
Press, Blackberry Hibiscus..... • 5
Cider, Flathead Cherry, Red Lodge Ales Brewing..... • 5
Pilsner, Colorado Kölsch, Steamworks Brewing • 5
Pilsner, Czechmate, Red Lodge Ales Brewing • 5
Stella Artois • 5
Amber Lager, Ekklusive, By All Means Brew Lab • 8
Lager, Bud Light • 4
Lager, Budweiser • 4
Lager, Coors Light • 4
Lager, Coors..... • 4
Lager, Michelob Ultra • 4
Lager, Miller Lite • 4
Indian Pale Ale, Jai Alai, Cigar City Brewing • 6
Pub Ale, Boddingtons • 6
Amber Ale, Bozone, Bozeman Brewing..... • 5
Shiner Bock..... • 5
Pacifico • 5
Blue Moon • 5
Oude Geuze Boon, Boon Brewery • 12

NON-ALCOHOLIC

Pilsner, Old Milwaukee, N/A..... • 5

DINNER SERVICE

Monday Through Saturday 4pm To 9:30pm



GENERAL MANAGER Mitch Fox
EXECUTIVE CHEF Austin Stewart

APPETIZERS

CALAMARI

Buttermilk Brined With Rex Seasoning, Fried Crispy And Finished In Garlic-Herb Butter ~17

CRAB CAKE DUO

Two 3.5 Ounce Housemade Jumbo Lump Maryland Style Crab Cakes Served With Lemon Tarragon Aioli Sauce ~21

ESCARGOT

Classically Served With Housemade Garlic-Herb Butter, Aged Parmesan, Finished With A Black Truffle Sea Salt And Grilled Ciabatta Bread ~17

SHRIMP COCKTAIL

Champagne Poached Black Tiger Shrimp, Served With Housemade Cocktail Sauce
1/2 Pound ~19, 1 Pound ~34

BUFFALO TENDERLOIN CARPACCIO*

Thinly Sliced Served With Arugula, White Truffle Aioli, Diced Red Onions, Crispy Caper Flowers, And Bacon Infused Crustinis ~19

WOOD-GRILLED BRIE

Wood-Grilled Cast Iron Brie, Garlic And Olive Oil Marinated Summer Tomatoes, Balsamic Glaze, Housemade Bread ~17

OVEN-ROASTED MUSSELS OR CLAMS

Garlic White Wine Butter And Grilled Ciabatta Bread ~16

OYSTERS ON THE HALF SHELL*

Served By The Half-Dozen At The Peak Of The Season Paired With Housemade Cocktail Sauce And Red Wine-Shallot Mignonette ~Market Price

OYSTERS TWO WAYS

Chef's Take On Traditional Oysters Rockefeller With Spiced Bacon Breadcrumbs, And New Orleans Style Wood-Grilled Oysters With Shaved Garlic And Butter, 3 Of Each Style ~Market Price

TO SHARE

WILD GAME SAMPLER*

Roasted Bison Bone Marrow, Rattlesnake And Rabbit Sausage, Wood-Grilled Quail, 4 Ounce Elk Filet, Venison Bacon & Huckleberry Sausage, Served With A Huckleberry Jam And Housemade Crustinis ~50

CHARCUTERIE BOARD

Smoked Cheddar Cheese, Smoked Gouda, Gorgonzola, Duck And Classic Prosciutto, Genoa Salami, House-Pickled Vegetables, Olive Trio, Candied Nuts, Housemade Huckleberry Jam ~25

CHILLED SEAFOOD PLATTER*

Chef's Selection Of Oysters, Shrimp Cocktail, Split Lobster Tails, Mussels, Clams, Snow Crab Claws And Scallops, Served With Our Housemade Cocktail Sauce And Red Wine-Shallot Mignonette
Platter ~75, Tower ~125

SOUPS & SALADS

LOBSTER BISQUE

Maine Lobster Served In A Housemade Creamy Lobster And Tomato Broth, Cup ~10, Bowl ~14

FRENCH ONION AU GRATIN

A Blend Of Sweet Caramelized Onions In A Rich Beef Broth With Parmesan Croutons, Finished With Mozzarella And Jarlsberg Swiss, Cup ~7, Bowl ~10

CAESAR SALAD*

Fresh Chopped Hearts Of Romaine, Parmesan Croutons, Hand-Shaved Parmesan And Classic Caesar Dressing ~12

BUFFALO BLOCK WEDGE SALAD

Iceberg Lettuce, Heirloom Tomatoes, House-Spiced Bacon, Chopped Red Onions, And Crumbled Gorgonzola, Topped With Buttermilk Blue Cheese Dressing ~14

REX HOUSE SALAD

Chopped Romaine, Shaved Kale, Artisan Lettuce Blend, Avocado, Dried Dates, Roasted Beets, Garlic Croutons, Crispy Goat Cheese, And Toasted Hazelnuts, Finished With Housemade Champagne Vinaigrette, Half ~8, Full ~15

SOUP DE JOUR

Market Price

WOOD-GRILLED STEAKS

SURF & TURF*

6 Ounce Center-Cut Tenderloin, Wet-Aged For 30 Days With A 1/2 Pound Sautéed Tiger Shrimp ~49 (Ask Your Server About Enhanced Substitutions)

CENTER-CUT FILET*

Center-Cut Tenderloin, Wet-Aged For 30 Days
8oz ~45, 12oz ~59

PRIME BONE-IN FILET MIGNON*

14 Ounce Prime Bone-In Tenderloin, Wet-Aged For 30 Days ~75

PRIME NEW YORK STRIP*

14 Ounce, Wet-Aged For 30 Days ~55

PRIME DRY-AGED KANSAS CITY STRIP*

16 Ounce Bone-In, Wet-Aged For 30 Days Then Dry-Aged 21 Days ~65

PRIME DELMONICO RIBEYE*

16 Ounce Prime Grade, Delmonico Ribeye Wet-Aged For 30 Days ~60

PRIME DRY-AGED RIBEYE*

20 Ounce Prime Grade Bone-In Ribeye, Wet-Aged For 30 Days Then Dry-Aged 21 Days ~75

CUSTOM CUT*

You Pick The Size, Chef Cuts The Meat ~Market Price (24 Hour Notice - Ask Your Server For Details)

ADD-ONS

3.5 Ounce Crab Cake ~12
12 Ounce Lobster Tail ~85

1/2 Pound Black Tiger Shrimp ~19
3 Butter Seared Scallops ~21

PRIME RIB (Friday & Saturday Only)*

Herb And Garlic Crusted, Slow Roasted For 12 Hours And Served With Horseradish Cream And Housemade Au Jus ~Limited Quantity~
16oz ~48

STEAK SAUCES

Béarnaise ~3
Creamy Horseradish ~3
Red Wine Bordelaise ~5
Cognac & Peppercorn ~5
Rick's Garlic Sauce ~5
Bacon, White Truffle & Gorgonzola Cream ~6

MAINS

CHEF'S DOUBLE BONE-IN PORK CHOP*

Smoked And Wood-Grilled, Finished With A Crispy Potato And Spiced Bacon Crust, In An Apple Bourbon And Stone Ground Mustard Glaze, Served With Mashed Potatoes ~35

RING NECK PHEASANT

Half-Stout Glazed Ring Neck Pheasant, Served With Seasonal Side ~47

SINGLE BONE-IN SHORT RIB

Slow Smoked And Braised, Served With Goat Cheese Polenta And Mushroom Ragu ~32

SEAFOOD FETTUCCINE

Shrimp, Scallop, Crab Claws, And Lobster, Served Over Classic Fettuccine Alfredo ~50

DIVER SCALLOPS

Five Seared Diver Scallops Served With Goat Cheese Polenta, Sautéed English Peas, Finished With Micro Greens ~40

PAN SEARED SALMON*

Topped In A Citrus Beurre Blanc, Served With Chef's Featured Side ~24

STEAK BOURGUIGNON

Dry-Aged Beef Over Egg Noodles Covered In A Red Wine Sauce, Caramelized Scalloped Mushrooms And Smoked Rosemary ~32

REX BACON BURGER*

Our Rex Burger Blend, Fried Havarti Cheese, Bacon Jam, Lettuce, Tomato, Onion, Pickle, Housespiced Bacon, Served With Parmesan Truffle Fries ~18

VEGGIE BURGER

Beyond Burger Patty, Arugula, Avocado, Roasted Red Peppers, House Fries And Slaw ~17

SIDES

Buffalo Block Twice Baked Potato ~12
Chef's Vegetable ~10

Lobster Mac & Cheese ~19
Roasted Mushroom Medley ~12
Asparagus ~12

Truffle Fries ~10
Roasted Garlic Mashed Potatoes ~9

Consuming Raw Or Undercooked Meats, Poultry, Seafood, Shellfish, Or Eggs May Increase Your Risk Of Foodborne Illness
~ 18% Gratuity Will Be Added To All Tables Of 6 Or More ~