



DINNER MENU

STARTERS

HOUSE SALAD | \$10

Add Chicken or Shrimp | \$5

Red Onion, Tomato, Cucumber, Pecans,
Parmesan Cheese

SOUP OF THE DAY

Cup | \$4 Bowl | \$5

PORK BELLY STEAM BUNS | \$12

With Pickled Cabbage

TRASH CAN NACHOS | \$15

Beef, Tomatoes, Onions, Peppers, Jalapenos,
Black Beans, Cheese, Tortilla Chips, Crema

FRIED ZUCCHINI | \$8

WINGS | 5 FOR \$8 OR 10 FOR \$13

Choice of Buffalo, BBQ, or Sweet Thai Chili

FROM THE GRILL

Served with Mashed Potatoes, French Fries or
Cowboy Beans and Vegetables

12 OZ GRILLED RIBEYE | \$24

CRACKER CRUSTED WALLEYE | \$22

GRILLED CAULIFLOWER STEAK | \$18

Golden Raisin and Pine nut Gastrique

HAND HELDS

Served with French Fries or Cowboy Beans

8 OZ BEEF BURGER | \$14

Add Bacon | \$2

Cheddar, American, Pepper Jack, or Swiss

SMOKED BRISKET SAMMY | \$15

Chow Chow, House Pickles, Texas Toast

BISON GNAR DOG | \$13

With Pickled Vegetables

ENTREES

CHICKEN PARMESAN | \$16

Spaghetti, House Made Marinara

HUEVOES RANCHEROS | \$14

Black Beans, Cheese, Jalapenos,
Chipotle Crema, Fried Eggs

KIDS MENU

Served with French Fries or Cowboy Beans

CHICKEN STRIPS | \$10

CHEESE BURGER | \$8

HOT DOG | \$7

18% gratuity added for parties of 6 more.

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduces the risk of food-borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. (FDA Consumer Advisories 3603.11)