



Menu items and prices are subject to change

STARTERS*

**SIGNATURE WHITE CHEDDAR
CORNBREAD \$9**

Served with Sour Cream and Onion Butter

CALAMARI \$11

ULTIMATE NACHOS \$11

Crispy Chips topped with melted Cheese Jalapeños, Salsa, Guacamole and Sour Cream

CHICKEN QUESADILLAS \$13

Three Cheese Blend, Grilled Chicken, Black Beans Served with Salsa, Guacamole and Sour Cream

CHILI CHEESE STEAK FRIES \$9

ARTICHOKE AND SPINACH DIP \$11

CHICKEN TENDERS \$10

OLD FASHIONED ONION RINGS \$9

BBQ PULLED PORK SLIDERS \$13

Three Pulled Pork Sliders topped with our Homemade Kansas City BBQ Sauce served with House Slaw

SOUP, CHILI AND SALADS*

SOUP OF THE DAY \$9

COWBOY CHILI \$11

Fresh Ground Chuck braised in Chilies served in a Sourdough Bowl with Jalapeños and Sharp Cheddar Cheese

SHRIMP & CRAB SALAD \$14

Fresh Jumbo Lump Crab & Shrimp with Bacon, Blue Cheese, Tomatoes, Avocado, Cucumbers and Romaine Lettuce

CAESAR SALAD \$9

Organic Romaine Lettuce with Cornbread Croutons

ARUGULA & APPLE SALAD \$9

Baby Arugula, Apples, Candied Walnuts, Blue Cheese, lightly tossed in Red Wine Vinaigrette

WEDGE SALAD \$11

Crispy Iceberg Lettuce topped with Carrots, Beets, Tomatoes, Blue Cheese, Onion and Bacon

ADD CHICKEN \$ 4 ADD SALMON \$ 5

BURGERS & SANDWICHES*

All Sandwiches are served with Parmesan Sweet Potato Fries or handcut French Fries

BUILD YOUR OWN BURGER \$14

1/2 pound Char-Broiled Ground Chuck with your Choice of Cheddar, American, Swiss or Blue Cheese on a Fresh Baked Roll

Add choice of Caramelized Onions, Bacon, Avocado, or Red Onion Jam
Each additional Topping
\$1

BISON BURGER \$16

1/2 pound Char-Broiled Bison Burger topped with melted American Cheese, Red Onion Jam on a Fresh Baked Roll

SKY HIGH SANDWICH \$14

Thin sliced Roast Beef, Ham, Turkey, Lettuce, Tomato, Horseradish Sauce, and Pommery Mustard

TURKEY BLT \$13

Oven Roasted Thick Sliced Turkey Breast and Bacon on Sourdough

REUBEN \$14

Sliced Corned Beef, Homemade Sauerkraut Russian Dressing & melted Swiss Cheese on Marble
Rye

FRENCH DIP \$15

Thin Sliced Prime Rib, Swiss Cheese Caramelized Onions served on Sourdough

ENTREES*

COWBOY STEAK \$29

12 oz Rib-Eye Steak grilled to Perfection served with Jumbo Steak Fries and Asparagus, and demi-glaze

SAGE-RUBBED CHICKEN \$22

Organic free-range Chicken with Prosciutto Ham and fresh Sage, served with roasted Garlic Potatoes and locally grown, seasonal Vegetables

BBQ PORK RIBS

HALF RACK \$23 | FULL RACK \$27

Homemade Kansas City barbeque glaze served with Steak Fries

TOP SIRLOIN \$27

Roasted garlic mashed Potatoes served with locally grown, seasonal Vegetables

PAN SEARED SEA BASS \$25

Sea Bass filet served with homemade Potato Cakes, Green Beans, topped with Lemon Butter Sauce

GRILLED STEAK SALAD \$22

Locally grown Romaine Lettuce served with grilled Filet Mignon, sautéed Baby Corn, Asparagus, Red Onions, and Cherry Tomatoes, served with Cherry Balsamic Reduction

BLACKENED SALMON \$24

Blackened Salmon Filet with Wild Rice, Asparagus and Mango Sauce

PORK CHOPS \$24

All natural Korobuta Pork Chop served with Garlic mashed Potatoes, three Pepper Cabbage Slaw, and Mango demi-glaze

GRILLED CHICKEN MAC & CHEESE \$19

Macaroni tossed in our creamy Cheese Blend and green Chilies topped with toasted Bread Crumbs and grilled Chicken and sliced Sourdough

DESSERTS

“ASK FOR OUR HOMEMADE PIES”

Seasonal Pie \$7

Four Layer Cake \$10