

STARTERS & SMALL BITES

- CACTUS FRIES** Flash fried crispy cactus strips with prickly pear sauce \$7.99
5 LAYER BEAN DIP Shredded cheese, pico de gallo, corn salsa & sour cream \$6.99
BUFFALO NACHOS Buffalo chili, cheese sauce, pico de gallo & guacamole \$8.75
CACTUS SALSA Fresh fried corn chips \$4.99 ~ Add GUACAMOLE plus \$4.00
ONION RING TOWER With homemade chipotle chili blue cheese dressing \$7.99
GREEN CHILI~GARLIC DUSTED FRENCH FRIES Garlic mayo \$4.95
SWEET POTATO PLANKS ~ With homemade chipotle chili blue cheese dressing \$5.99

APPETIZER SAMPLER

Cactus Fries, Buffalo Brochettes, Green Chili Rattle Snake Meatballs & Cilantro Flatbread with house~made dipping sauces Best shared by two \$14.99 Or shared by four additional \$9.99

COOK'S KETTLE

- BUFFALO CHILI** CUP~\$5.99 or BOWL~\$9.95
CHICKEN TORTILLA SOUP CUP~\$4.99 or BOWL~\$8.50

SMALL SALADS

- NICE HOUSE** Crisp lettuce, tomatoes, red onion, croutons & vinaigrette \$4.99
STRAWBERRY SPINACH Poppy dressing, red onion & candied pecans \$6.49
SILVER SPUR Romaine, bleu cheese, red onion, candied pecans & raspberry dressing \$6.75
COWBOY WEDGE Iceberg, diced tomato, pickled onion & bacon with bleu cheese \$6.99
CLASSIC CAESAR Romaine, dressing, parsley, Reggiano cheese & garlic croutons \$6.50

INDIVIDUAL SMALL PLATES

- CHICKEN QUESADILLA** Cheese, chicken, corn tortilla, pico de gallo & guacamole \$5.75
SMOKED SALMON On sweet waffle fries, cilantro garlic mayo & micro salad \$7.50
CARNITAS PORK TACO Pico de gallo, crisp slaw & fresh made guacamole \$6.49
CHICKEN WINGS Tossed in signature hot sauce with carrots, celery & ranch \$6.99
FRIED HALIBUT TACO Pico de gallo, crisp slaw & fresh made guacamole \$7.49
CHIPOTLE SHRIMP Mexican white shrimp & chipotle chili cream sauce \$7.50

~~~~~Served until 4:00 PM~~~~~

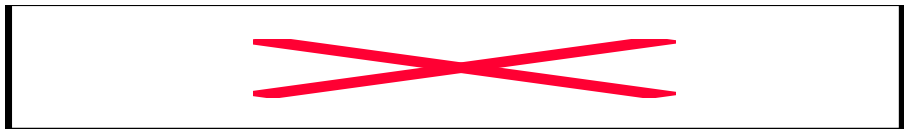
## LARGE FRESH SALADS

- GRILLED SHRIMP** Spinach, poppy dressing, red onion, strawberries & candied pecans \$16.49  
**VEGETABLE TACO SALAD** Greens, roasted vegetables, mixed cheese & cactus salsa \$13.75  
**CRISPY CHICKEN** Carrots, corn salsa, cheese, bacon, fried chicken & dressing choice \$14.99

## GOURMET SANDWICHES

All served with choice of Campfire Beans, French Fries or Cilantro~Peanut Coleslaw

- VEGETABLE CLUB** Wheat bread or tortilla with cheddar cheese & guacamole \$8.99  
**GRILLED CHICKEN** With jack cheese, ranch sauce, bacon, tomato & lettuce \$10.99  
**BBQ PULLED PORK** With shredded cabbage, our famous BBQ sauce & pickles \$10.49  
**CHICKEN SALAD** Wheat bread or tortilla with spinach, tomatoes & sprouts \$9.49



## CLASSIC ENTREES

### VEGETABLE POT PIE

Stewed seasonal vegetables, buttery pie crust, sautéed seasonal vegetables \$17.50  
Add roasted chicken \$4.00

### BUFFALO MEATLOAF

North American Bison, caramelized red onion, peppers, natural pan jus, vegetable sauté & roasted garlic red potatoes \$18.99

### CLAY POT CHICKEN

Roasted red potatoes, caramelized onion, green beans, red peppers & pan jus baked in a handmade clay pot \$17.99

### BUFFALO SHORT RIBS

12~hour braised North American Bison, natural pan jus, vegetable sauté & roasted garlic red mashed potatoes \$21.95

### CHICKEN PASTA

Grilled chicken with chipotle sauce, hickory bacon, fresh spinach, Chef's pasta, pico de gallo & crumbled cotija cheese \$16.99

### GREEN CHILI PORK SHANK

12~hour braised natural pork, green chili tomatillo sauce, roasted red potatoes, pico de gallo & crumbled cotija cheese \$18.75

### ROASTED DUCK

Maple Leaf Farms Duck breast, ancho chili~clove syrup, mashed sweet potatoes & sautéed vegetables \$24.95

### GRANDMA'S POT ROAST

12~hour braised natural beef chuck, smoky chili sauce with smashed potatoes, sautéed asparagus & pan roasting jus \$18.99

## BURGER SECTION

Choice of Campfire Beans, Peanut Coleslaw or French Fries

### CLUB CHEESE

Fresh ground chuck & sirloin, aged cheddar, tomato, lettuce & pickles \$10.49

### BACON & BLEU

Fresh ground chuck & sirloin, bleu cheese & onion~bacon marmalade \$11.95

### COWBOY CLASSIC

Fresh ground chuck & sirloin, bacon, onion rings, cheddar & our famous BBQ sauce \$11.49

### THE ORIGINAL BISON

North American bison fresh ground, jack cheese, tomato, lettuce & pickles \$12.75

### AMERICAN KOBE

Spring greens, pickled red onion, havarti cheese & mustard aioli \$14.99

## FROM THE GRILL

### BEEF FILET MIGNON

Garlic bleu cheese butter, seasonal vegetable sauté & roasted garlic smashed potatoes \$29.99

### BEEF RIBEYE STEAK

12oz herb~marinated with seasonal vegetable & roasted garlic smashed potatoes \$28.50

### BUFFALO TENDERLOIN

Sweet potato mash, sautéed asparagus & brandy peppercorn sauce \$36.99

### BUFFALO FLANK STEAK

Onion~bacon marmalade, natural jus with sweet potato mash & sautéed spinach \$21.49

### ELK CHOPS

Loaded baked potato, sautéed asparagus & brandy peppercorn sauce \$36.99

### BABY BACK PORK RIBS

Signature house~made plum BBQ sauce, cilantro~peanut coleslaw & campfire beans  
Half rack \$18.99 Full additional \$5.99

### PRIME RIB (After 5PM)

Loaded baked potato, sautéed asparagus, horseradish cream & natural jus \$29.75

## SEAFOOD

### CEDAR PLANK SALMON

Cucumber mint relish, Worcestershire~honey glaze, Chef's rice & nicely tossed micro salad with white balsamic \$22.49

### MACADAMIA HALIBUT

Lemon butter sauce, mango~papaya salsa, Chef's rice & sautéed baby spinach \$27.99

### PAN SEARED RED TROUT

Herb brown butter sauce, Chef's rice & nicely tossed micro salad with white balsamic \$22.49

## DESSERTS

### SIGNATURE CARROT CAKE \$9.49

Carrot, pineapple & coconut recipe layered with cream cheese frosting & toasted pecans

### SEASONAL TART \$6.50

Flaky tart dough filled with sweet cream filling topped with seasonal fresh fruit

### HOT FUDGE SUNDAE \$6.95

Vanilla ice cream, candied pecans, caramel & dark chocolate brownie pieces

### CRÈME BRÛLÉE \$6.99

Smooth creamy baked custard topped with caramelized sugar served & fresh berries

Steaks are cooked to order. Consuming raw or undercooked meat or eggs may increase risk of food borne illness...

18% gratuity added to parties of 6 or more ~~~~~Split plate \$10.00 charge.....

Rare~red, cool center; Medium Rare~red, warm center; Medium~pink center; Medium Well~slight pink; Well~cooked throughout