



HAPPY Easter

Appetizers

Roasted Artichoke 16

Roasted with Fresh Herbs and Garlic, served with Garlic Aioli

Raspberry Brie Sachets 18

Brie Cheese wrapped in buttery Phyllo, finished with a Raspberry Chipotle Sauce

Our Famous Cowgirl Kisses 16

Bacon Wrapped Jalapeno Filled with a Serrano Cream Cheese over a Raspberry Chipotle Sauce with Fresh Berries

Classic Cowboy Shrimp Cocktail 22

Chilled Mexican White Shrimp, Horseradish Spiked Cocktail Sauce

Crispy Calamari 18

Delicately Fried, finished with Our Thai Chili Sauce



Soups & Salads



Signature Filet Salad 49

8oz Filet Mignon, served over Crisp Romaine with Gorgonzola Crumbles, Baby Heirloom Tomatoes, Crispy Onions- Homemade Blue Cheese Dressing

Spring Carrot Soup 8/12

Roasted Heirloom Carrots, Herbs & Cream finished with Creme Fraiche & Toasted Pistachios

The Wedge 9/16

Crisp Iceberg, Bacon, Egg, Tomato, Bleu Cheese Crumble, House Bleu Cheese Dressing, finished with Crispy Onion Straws

Seafood Louie Salad 38

Mexican White Shrimp, Sweet Crab, Mixed Greens, Cucumber, Tomato, Avocado, Hard Boiled Egg, Red Onion, House Louie Dressing

Traditional Garden Salad 7/12

Mixed Greens, Tillamook Cheddar, Julienne Carrots, Red onion, Cucumber, Baby Heirloom Tomatoes and Croutons

Steak & Wedge 25

Our Classic Wedge Salad paired with our 8oz Prime Top Sirloin

Dressings: Blue Cheese, Ranch, Caesar, Raspberry Vinaigrette, Louie, Lemon Tarragon

Classic Caesar 8/15

Crispy Baby Romaine, Garlic Croutons, Parmigiano Reggiano, Lemon-Kissed Caesar Dressing, served in a Parmesan Bowl

No Splits Please



ADD TO ANY SALAD Chicken Breast \$8, Filet Tips \$15, Scottish Salmon \$15 or (3) Chilled Shrimp \$9



CELEBRATE MOTHER'S DAY ALL WEEKEND

Special Mother's Day Menu Sunday, May 11th
Brunch served from 9am-2pm, Dinner 3pm-8:30pm
Make your reservations today! *No Parties Over 6*



🌀 Eggs & More 🌀

Served with your choice of Cowboy Potatoes, Fresh Fruit or Sliced Tomatoes

Traditional Eggs

Benedict 22

Canadian Bacon, Poached Eggs, Hollandaise

Short Rib

Benedict 23

Braised Short Rib, Poached Eggs, Hollandaise

Florentine

Benedict 24

Scottish Salmon, Sauteed Spinach, Poached Eggs, Hollandaise

Filet Mignon

Benedict 26

Filet Mignon Medallion, Poached Eggs, Hollandaise



Cowboy Steak & Eggs

Served with 3 Farm Fresh Eggs, your choice of Cowboy Potatoes, Fresh Fruit or Sliced Tomatoes

Prime Top Sirloin 8oz..... 25

Filet Mignon 8 oz/12oz... 54/58

Traditional Ribeye 16oz... 56

Blackened Ribeye 16oz..... 56

Gambler 24oz Bone-In..... 72

Prime New York 16oz..... 72

Substitute Creamy Garlic Mashed Potatoes, Signature Roasted Corn & Green Beans for no additional cost

Country Fried Ribeye 28

Hand Cut Ribeye, Breaded & Lightly Fried finished with Our Sausage Sage Gravy served with 3 Farm Fresh Eggs

Eggs Your Way 20

3 Farm Fresh Eggs with Your Choice of Bacon or Sausage

Strawberry Waffle & Eggs 24

Belgium Waffle topped with Fresh Strawberries and Whip Cream served with 3 Farm Fresh Eggs and your choice of Bacon or Sausage

Add a Waffle to Any Breakfast 12

🌀 Sunrise Features 🌀

Accompanied by Fresh Fruit

Cowboy Cristo 18

Cowboy Twist on an Old Fashion Favorite. Black Forrest Ham, Roasted Turkey, Swiss Cheese & a Warm Raspberry Compote served on a Sweet Toasted Croissant finished with Powdered Sugar

Short Rib Hash Skillet 22

Slow Braised Short Rib, Roasted Poblano, Caramelized Onion and Potatoes, served with 3 Farm Fresh Eggs

Verde Chilaquiles 21

Chili Verde Pork, Served over Home-made Tortilla Chips, Queso Fresco, Dice Tomato, Guacamole, Sour Cream finished with Eggs Your Way

Add Biscuits & Gravy 8



🌀 Cowboy Favorites 🌀

Offered after 11:00am

Easter Ham 32

Brown Sugar Bourbon Slow Roasted Ham served with Scalloped Potatoes, Fresh Green Beans & Glazed Carrots



Heirloom Tomato Basil Salmon 42

Pan Seared Scottish Salmon, finished with a Lemony butter of Heirloom, Tomatoes, Basil & Garlic served over a Homemade rice pilaf & Sauteed Broccolini

Signature Slow Roasted Prime Rib 8oz/12oz/16oz

Slow Roasted with Fresh Rosemary, Garlic & Spices, served with Creamy Horseradish & Au Jus accompanied by Creamy Garlic Mashed Potatoes, Roasted Corn & Green Beans
46/52/57

Lemon Herb Roasted Chicken 36

All-Natural Chicken Breast, Pan Roasted, served with Creamy Garlic Mashed Potatoes finished with a Lemon Herb Pan Jus, Roasted Corn & Green Beans

