

★ APPETIZERS ★

Calamari

Rhode Island Style | served with homemade marinara - 9 ¾
Saloon Style | lightly fried then tossed with garlic butter, banana peppers, black olives, tomatoes, scallions and finished with a balsamic glaze served with homemade marinara - 11 ½

Peter Piper

Sliced Pickles and Jalapenos deep fried and served with snakebite sauce - 6 ½

Mozzarella Sticks

Deep fries golden brown served with marinara - 7

Stove Pipe Nachos

Crispy tortilla chips layered with queso cheese and chili baked in a can and topped with lettuce, tomatoes, red onions and sour cream & salsa on the side - 13 ¾
Add Guacamole - 1

Shrimp your Way

Fried | Coconut | Cocktail
6 Served with tartar, mango chutney or cocktail sauce - 10 ¾

Soft Pretzel

Served with beer cheese or grain mustard - 6 ¼

Spinach and Artichoke Rangoons

Spinach, artichoke hearts, cream cheese and garlic lightly fried in a wonton wrapper - 8 ¾

Homemade Onion Rings

Lightly fried and served with snakebite sauce - 7 ¾

Saloon Cut Fries

Poutine Style | with cheese curds and gravy - 8 ½
Loaded | with cheeses and bacon - 6 ¾ Add Chili - 1
Truffle | with truffle oil and parmesan cheese - 7 ¾

Buzzard Wings

Choose a Sauces or Served Plain
Dirty, Buffalo, Garlic Parm, BBQ and Sweet Chili

Bone In Wings | 10 cooked to perfection served blue cheese and celery and your choice of sauce - 10 ¾

Boneless Tenders | 8 cooked golden brown served with blue cheese and celery - 10 ¾

The Whole Kit & Kaboodle

A mason jar of pulled pork, mac n cheese, baked bean, cole slaw topped with fried pickles & jalapenos - 10 ¾

★ Soup & Salad ★

Add Chicken - 3 ¾ | Beef Tips - 6 ¼ | Shrimp - 5 ¾ | Calamari 4 ¾

Soup De Jour

Cup - 3 ¾ | Bowl - 5 ½

Chuck Wagon Chili

Served with tortilla chips and cheese sour cream and jalapenos
Crock - 7 ¼

Mixed Greens Salad

Lettuce greens, shredded carrots, tomatoes red onion, cucumbers and green peppers - 7

Caesar Salad

Crisp romaine and seasoned croutons tossed in creamy Caesar dressing topped with shaved parmesan - 8

Titanic Iceberg Wedge

Iceberg wedge lettuce sprinkled with, crumbled cheese, bacon, red onions, grape tomatoes, and topped with homemade blue cheese dressing - 8 ½

Calamity Jane

Mixed greens tossed with gorgonzola cheese, peaches, mandarin oranges, dried cranberries, glazed pecans, tomatoes, red onion with a wrap of provolone cheese around ham & genoa salami - 11



★ Angus Burgers ★

All burgers come with a choice of one of the following: Fresh Hand Cut Fries, House Chips or Cole Slaw

Sitting Bull*

Two burgers cooked your way with melted cheddar cheese, 1000 isle dressing and bacon - 15 ¾

Cochise*

KICKEN' BURGER SEASONED WITH CAJUN SPICES, THEN TOPPED with blue cheese crumbles, bacon, mushrooms & onion served with a side of blue cheese - 10 ¾

Geronimo*

Angus burger topped with BBQ sauce, cheese, bacon and onion rings - 10 ¼

Crazy Horse*

Cajun spiced and topped with smoked Gouda, fried onions & jalapenos and topped with chipotle mayo - 10 ¼

The Great Plains Burger*

Our Angus basic burger - 9 ¾
Any toppings you can think of - 1

Grass Lands Veggie Burger

A black bean base seasoned veggie burger - 7 ¾
Any toppings you can think of that are vegetarian - 1

The Triple Decker Club

Served with choice of bread, lettuce, tomato, mayo and crispy bacon - 10 ¾

Club Fillings Choice

Burger*, chicken breast, roast beef or double bacon

★ Sandwiches ★

All sandwiches come with a choice of one of the following: Fresh Hand Cut Fries, House Chips or Cole Slaw

The Texan*

Slow roasted seasoned beef slice thin then piled high on a torpedo roll and served with a side of dipping juice - 10 ¾

The Coop Wrap

Grilled chicken tossed with romaine, seasoned croutons, creamy Caesar dressing, and parmesan cheese wrapped up in a white tortilla then grilled - 10 ¾

The Rustler*

A 5oz rib eye grilled to your pleasure then topped with sautéed mushrooms and onions, served on a torpedo roll - 13

Fishwich

Fried haddock topped with cheddar cheese, lettuce, and homemade tartar sauce served on a Brioche bun - 9 ¾

Sooooey Sandwich

Slow cooked pork with BBQ, cheddar, coleslaw served on a Brioche Bun - 9 ¾

Prairie Dog

Natural casing all beef frank topped with chili, cheese and red onion - 7 ¾

* Consuming raw or undercooked meats, seafood, poultry or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if you or a person in your party has a food allergy.

★ Entrees ★

Served with Mashed Potato, Baked Potato or House Fries & Vegetable or Slaw.
Add a side salad or side Caesar to any entrée - 2 ¾

Saloon Sirloins

Hand cut in house and cooked to your liking: 6oz - 14 ¾ | 12oz - 19 ¾

Marinated Moose Tips

MARINATED "BEEF" SIRLOIN TIPS COOKED TO YOUR LIKING AND TOPPED WITH M.O.P. - 15 ¾

St Louis Ribs

Slow cooked until they fall off the bone then basted with our homemade BBQ.
Half Rack - 15 ¾ | Full Rack - 19 ¾

Boneless Stuffed Chops

Two boneless pork chops hand cut and stuffed with country style stuffing and gravy - 10 ¾

Country Fried Chicken

Served with a white country gravy, mashed potato and a vegetable - 13 ¾

Chicken Dinner

Two 6 oz chicken breast grilled with your choice of BBQ, teriyaki or plain - 12 ¾

Chicken Parmesan

Fresh boneless chicken, hand breaded, fried and then topped with marinara & mozzarella cheese - 17

Pasta Alfredo

Penne pasta and broccoli tossed in a creamy alfredo sauce and topped with fresh parmesan - 11 ½
Add Chicken - 3 ½

★ Seafood ★

Served with Mashed Potato, Baked Potato or House Fries & Vegetable or Slaw.
Add a side salad or side Caesar to any entrée - 2 ¾

Baked Haddock

Haddock fillet baked in a lemon wine butter sauce and topped with a ritz cracker topping - 14 ¾
Add seafood stuffing - 2

Baked Stuffed or Fried Shrimp

Lightly battered and fried or stuffed with our saloon stuffing - 19 ¾

Baked or Fried Scallops

Lightly battered and fried or baked in a lemon wine butter sauce and topped with a ritz cracker topping - 19 ¾

Grilled Salmon

Seasoned with a turmeric rub & finished with a turmeric olive oil - 17 ½

Baked Seafood

Haddock, scallops and 2 baked stuffed shrimp baked in a lemon wine butter sauce and topped with a Ritz cracker topping - 21 ¾

Shrimp Scampi

Sautéed shrimp cooked in a white wine garlic butter sauce and tossed with Angel hair pasta - 16 ½

Fish & Chips

Haddock fillet lightly battered and fried served with fries tartar sauce and a lemon - 13 ¾

Fried Clams

Straight from Maine fresh whole belly clams lightly breaded and fried to perfection.
Served with fries, cole slaw and tartar sauce - Priced Daily

Fisherman's Platter

Haddock, Shrimp, Scallops lightly breaded and fried served with fries, slaw and tartar sauce - 24 ¾
Add whole belly clams - 6 ¾

★ Sides ★

Hand Cut Fries - 3

Sweet Fries - 4 ¾

Cajun Fries - 3 ¾

Moonshine Beans - 3 ¾

Side Salad / Caesar - 4 ¾

Quinoa Salad - 4 ¾

Country Slaw - 2 ¾

Baked Potato - 3 ¾

Mashed Potato - 3 ¾

Veg of Day - 3 ¾

Mac n Cheese - 9 ¾

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