

SPRING/SUMMER 2010 MENU

STARTERS

BUFFALO CHILI

Braised buffalo, red chilies, roasted corn & black beans in our Famous Cowboy Club chili sauce \$8.99

CHICKEN TORTILLA SOUP

Garnished with tri~color tortilla strips \$6.59

GARDEN SALAD

Spring greens & fresh vegetables tossed in white balsamic vinaigrette \$5.29

SILVER SPUR

Crisp lettuce, bleu cheese crumbles, red onions & candied pecans, tossed with raspberry vinaigrette \$6.59

CAESAR

Romaine tossed in our house~made Caesar dressing, topped with grated Reggiano & croutons \$6.29

THE WEDGE CLASSIC

Iceberg lettuce, hickory smoked bacon, bleu cheese crumbles, tomato, boiled egg & bleu cheese dressing \$6.99

APPETIZER SAMPLER

Cactus Fries, Buffalo Brochettes, Snake Brochettes, Green Chili Cheese Dip,
Corn Chips & Cilantro Flatbread with house~made dipping sauces

For Two \$14.59 or For Four \$19.99

BBQ DUCK WINGS

Maple Leaf Farms duck wings tossed in a raspberry~plum sauce \$8.99

CHIPOTLE SHRIMP

Six shrimp with Cowboy Club chipotle lemon garlic butter sauce \$11.29

CHICKEN QUESADILLA

Pulled chicken, Pasilla chilies, roasted onions & jack cheese, with guacamole, sour cream & Pico de Gallo \$8.79

ROASTED GREEN CHILI CHEESE DIP

With fresh corn chips & Pico de Gallo \$9.29

CACTUS FRIES

Strips of Nopalitas cactus, breaded & deep fried, with prickly pear sauce \$7.99

SMOKED CHICKEN ROLLS

Black beans, roasted corn & smoked chicken rolled in a corn~flour tortilla with chipotle ranch \$8.59

FRESH SANDWICHES & ALL NATURAL BURGERS

All served on our signature fresh breads

HALIBUT SANDWICH

Crispy halibut topped with peanut coleslaw served on our fresh baked hoagie roll with remoulade
Served with French fries \$13.29

CHICKEN RANCH SANDWICH

Grilled chicken, jack cheese, hickory smoked bacon & ranch sauce on a toasted bun
Served with French fries \$11.79

BBQ PULLED PORK

Slow braised in our signature raspberry~plum BBQ sauce with a toasted bun & peanut cole slaw \$11.59

CLUB CHEESEBURGER

All Natural beef chuck with cheddar cheese, lettuce, tomato & pickle on a toasted bun
Served with French fries \$10.99

OUR FAMOUS BUFFALO CHEESEBURGER

North American buffalo with jack cheese, lettuce, tomato & pickle on a toasted bun
Served with sweet potato fries \$12.79

BIG GAME BURGER

Free range antelope, roasted onions, chipotle aioli, boar bacon & Shaft bleu cheese
Served with sweet potato fries \$15.79

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

Christopher Dobrowolski
Corporate Chef

Tom Gilomen
Owner

Donald Durran
Assistant Corporate Chef



Cowboy Club

GRILLE & SPIRITS



STEAKS & RIBS

BLACKENED GRILLED TOP SIRLOIN

Roasted garlic red smashed potatoes, sautéed onions & mushrooms with vegetable sauté \$22.79

BUFFALO FLANK STEAK

Brushed with Ancho chili glaze, sweet potato mash, charred tomato~cactus salsa & vegetable sauté \$21.99

COWBOY RIBEYE

16oz bone~in Ribeye served with a loaded baked potato & asparagus, Chef's seasoned butter \$29.79

"BEST" BABY BACK RIBS

Full rack in our signature raspberry~plum BBQ sauce, peanut cole slaw & French fries \$26.99
Half Rack \$18.59

~ OUR SIGNATURE FILETS ~

BEEF FILET MIGNON

Roasted garlic bleu cheese butter, vegetable sauté & roasted garlic red smashed potatoes
\$29.99



BUFFALO TENDERLOIN

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

SEAFOOD

WHOLE FRESH OAK CREEK TROUT

Local trout flash fried & served with chimichurri sauce, Chef's rice & vegetable sauté \$22.29

CEDAR PLANK SALMON

Roasted on a cedar plank with cucumber~mint relish, Chef's rice & vegetable sauté \$22.79

PISTACHIO ALASKAN HALIBUT

Pistachio crusted with Achiote beurre blanc, Chef's rice & vegetable sauté \$26.59

ENTREE SALADS

SALMON COBB SALAD

Iceberg, chopped bacon, boiled egg, red onion & fresh avocado tossed with white balsamic vinaigrette \$15.99

BLACK & BLEU CHICKEN SALAD

Blackened Grilled Chicken atop spring greens with bleu cheese dressing, blackberries, candied pecans, red onion & bleu cheese crumbles \$15.29

BUFFALO SALAD

Buffalo Flank Steak tossed with mixed greens, peppers, tomatoes, grilled red onion, fresh mozzarella & chipotle balsamic dressing \$17.59

OLD FAVORITES

ROTISSERIE GAME HEN

Apricot~chipotle glaze, roasted garlic red smashed potatoes & vegetable sauté \$18.79

CAST IRON VEGETABLE POT PIE

Seasonal stewed vegetables topped with our homemade pie crust \$16.59

12-HOUR BRAISED POT ROAST

All natural beef chuck with roasted garlic red smashed potatoes & vegetable sauté \$18.29

CHIPOTLE CHICKEN PASTA

Penne pasta tossed in a chipotle cream sauce, blackened grilled chicken & hickory smoked bacon, finished with Reggiano cheese \$17.79

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

Split plate with all the fixin's \$5.00

18% gratuity added to parties of 6 or more

Sean Smull
Sous Chef

Tom Gilomen
Owner

Thomas Wlodarczyk
Executive Chef