



## STEAKHOUSE STARTERS

### LOADED POTATO SKINS

Loaded with Jack and Cheddar cheeses, bacon, sour cream and green onions. 12.50 1160 Cal.

### JUMBO SHRIMP COCKTAIL

Chilled jumbo shrimp served with our house-made cocktail sauce. 12.99 180 Cal.

### BAKED SPINACH & ARTICHOKE DIP

Parmesan, Jack and cream cheeses beneath a bread crumb topping, served hot with tortilla chips. 12.50 720 Cal.

### STEAK QUESADILLA

Grilled steak, fresh pico de gallo, Cheddar and Jack cheeses, served with guacamole and sour cream. 13.99 1050 Cal.

### THREE CHEESE GARLIC BREAD

French bread topped with fresh garlic and a hot blend of Cheddar, Jack and Parmesan cheeses. 9.99 970 Cal.

### CRISPY FRIED GARLIC-PEPPER ZUCCHINI

Fresh zucchini slices breaded in panko bread crumbs, served with our house-made cucumber dip. 10.99 840 Cal.

### CHICKEN TENDERS

All white meat chicken tenders. Chipotle-Buffalo or Original. 11.99 1120/820 Cal.

### WAGON WHEEL SAMPLER PLATTER

Crispy Fried Garlic-Pepper Zucchini, Chipotle-Buffalo Chicken Tenders, Loaded Potato Skins and Shrimp Cocktail. 18.99 1570 Cal.

## SALADS

### STEAKHOUSE COBB SALAD 930 Cal.

Crisp chilled greens tossed with our house vinaigrette and layered with fresh avocado, tomato, Applewood-smoked bacon and Bleu cheese crumbles, topped with your choice of:

- FILET MIGNON\* 19.99 270 Cal.
- GRILLED CHICKEN 16.99 210 Cal.
- GRILLED FRESH SALMON\* 18.99 300 Cal.
- FIRE-GRILLED JUMBO SHRIMP 17.99 60 Cal.

## BURGERS & SANDWICHES

Served with French Fries.

### STEAKHOUSE BACON CHEESEBURGER\*

Hand-formed, half-pound, CAB® ground chuck, stacked with Applewood-smoked bacon, Cheddar cheese, lettuce, tomato, onion and pickles, topped with onion rings. 17.50 1230 Cal.

### CHICKEN, AVOCADO & BACON SANDWICH

Grilled chicken breast with Monterey Jack cheese, guacamole, tomato, Applewood-smoked bacon and chipotle mayo. 16.99 840 Cal.

### FILET MIGNON SANDWICH\*

Sliced Filet Mignon topped with sautéed onions, Cheddar cheese and house-made chipotle mayo. 19.99 980 Cal.

### NEW YORK STEAK SANDWICH\*

Hand-cut, flame-grilled, sliced New York Strip with sautéed onions, mayo and Bleu cheese crumbles. 18.99 1060 Cal.

## CAMPFIRE FEAST DINNER FOR TWO \$66

### APPETIZER: 180-1570 Cal.

Your choice of any Steakhouse Starter to share.

UPGRADE to Wagon Wheel Sampler +\$4

### ENTRÉES:

Choose any 2 of the Entrées listed and 2 Classic Sidekicks.

- TOP SIRLOIN\* 8 oz. 410 Cal.
- FILET MIGNON\* 6 oz. + \$4/person 310 Cal.
- RIIBEYE\* 12 oz. + \$4/person 600 Cal.
- PRIME RIB\* 8 oz. 930 Cal.
- NEW YORK\* 12 oz. 480 Cal.
- GRILLED FRESH SALMON\* 390 Cal.
- FIRE-GRILLED CHICKEN 430 Cal.
- BBQ CHICKEN & RIBS Half Rack 980 Cal.
- BBQ BABY BACK RIBS Full Rack 1310 Cal.
- FIRE-GRILLED JUMBO SHRIMP 635 Cal.

### DESSERT: 410-1420 Cal.

Round out your feast with any 1 of our decadent Desserts.

All entrées partnered with warm molasses bread and your choice of any two Classic Sidekicks.

## OTHER ENTRÉES

### FIRE-GRILLED JUMBO SHRIMP

Fire-grilled jumbo shrimp brushed with garlic butter, served over a bed of 5-grain rice pilaf. 23.99 635 Cal.

### GRILLED FRESH SALMON\*

8 oz. filet of fresh salmon, hand-cut, simply seasoned and grilled over an open flame. 26.99 390 Cal.

### TWIN COLD-WATER ATLANTIC LOBSTER TAILS

Two exceptionally sweet and tender lobster tails served with drawn butter and fresh lemon. 35.99 460 Cal.

### BBQ CHICKEN & RIBS

A grilled chicken breast and a half rack of Baby Back Ribs both smothered in our smoky molasses BBQ sauce. 26.99 980 Cal.

### BBQ BABY BACK RIBS

Our fall-off-the-bone ribs marinated, seasoned with spices, slow roasted, finished over an open flame and smothered in our smoky molasses BBQ sauce.

FULL RACK 28.99 1310 Cal. HALF RACK 23.99 710 Cal.

### FIRE-GRILLED CHICKEN BREASTS

Two chicken breasts lightly marinated with fresh garlic, sage, parsley, thyme and lemon. 19.99 430 Cal.

SESAME-TERIYAKI 21.50 500 Cal.

## OUR SEASONAL CHEF'S SPECIAL

# 80Z. TOP SIRLOIN & CHICKEN POT PIE

Large pieces of roasted chicken breast, baby portabella mushrooms, green peas, carrots, potato and rosemary, mixed in our hearty cream sauce and baked-to-order under layers of flaky puff pastry, served with one Classic Sidekick. 33.99

ADD CHICKEN POT PIE TO ANY ENTRÉE + \$11

## STEAKS

### FILET MIGNON CENTER-CUT\*

Our most tender cut of beef.

6 oz. 29.50 410 Cal. | 8 oz. 33.50 410 Cal.

### MUSHROOM & BLEU FILET MIGNON\*

Topped with sautéed baby portabella mushrooms and melted Bleu cheese.

6 oz. 31.50 540 Cal. | 8 oz. 35.50 630 Cal.

### RIIBEYE STEAK\*

Well-marbled, making this cut tender, juicy and extremely flavorful.

12 oz. 30.99 600 Cal. | 16 oz. 34.99 790 Cal.

### TOP SIRLOIN CENTER-CUT\*

Certified Angus Beef®, well-flavored, naturally lean and moderately tender.

8 oz. 22.99 410 Cal. | 12 oz. 26.99 598 Cal.

SESAME-TERIYAKI 8 oz. 24.50 460 Cal.

### NEW YORK STRIP CENTER-CUT\*

Hearty and robust, a perfect balance of flavor, texture and tenderness.

12 oz. 27.99 480 Cal. | 14 oz. 30.99 560 Cal.

# 18OZ BONE-IN RIIBEYE

Well-marbled, making this cut tender, juicy and extremely flavorful. 43.99 1030 Cal.

CERTIFIED ANGUS BEEF®

## STEAK & SEA PARTNERS

### 12 oz. RIIBEYE\* &

TWIN LOBSTER TAILS 51.99 1060 Cal.  
FIRE-GRILLED JUMBO SHRIMP 39.99 1140 Cal.

### 8 oz. PRIME RIB\* &

TWIN LOBSTER TAILS 45.99 1380 Cal.  
FIRE-GRILLED JUMBO SHRIMP 33.99 1460 Cal.

### 6 oz. FILET MIGNON\* &

TWIN LOBSTER TAILS 50.50 770 Cal.  
FIRE-GRILLED JUMBO SHRIMP 38.50 850 Cal.

## PRIME RIB USDA CHOICE

While supplies last.

## THE COWBOY CUT\* 1 ½ POUNDS 44.99 2770 Cal.

1 POUND CUT\* 34.99 1850 Cal. | ¾ POUND CUT\* 29.99 1390 Cal. | ½ POUND CUT\* 24.99 930 Cal.

# HANDCUT DAILY : AGED FOR AT LEAST 21 DAYS : SEASONED & FLAME GRILLED TO PERFECTION



ADD AN ADDITIONAL SIDEKICK TO YOUR ENTRÉE

CLASSIC | 3.99  
PREMIUM | 4.99

## PREMIUM SIDEKICKS

UPGRADE A CLASSIC TO A PREMIUM FOR ONLY 1.99 MORE

- GRILLED ASPARAGUS 60 Cal.
- LOADED BAKED POTATO 460 Cal.
- CAESAR SALAD 390 Cal.
- WEDGE SALAD 340 Cal.
- NEW! BRUSSELS SPROUTS SEASONAL

## CLASSIC SIDEKICKS

- GARDEN SALAD 190-250 Cal.
- LOADED BAKED POTATO SOUP 260 Cal.
- STEAK SOUP 90 Cal.
- FRENCH FRIES 400 Cal.
- HOME-STYLE MASHED POTATOES 340 Cal.
- MAC & CHEESE 400 Cal.
- CLASSIC BAKED POTATO 330 Cal.
- AU GRATIN POTATOES 300 Cal.
- FRESH BROCCOLI with garlic butter 120 Cal.
- 5-GRAIN RICE PILAF 280 Cal.

## STEAKHOUSE BUTTERS | 1.99 EACH

- ROASTED GARLIC & FRESH HERB 240 Cal.
- ROASTED JALAPEÑO 180 Cal.

## STEAKHOUSE TOPPERS | 2.99 EACH

- SAUTÉED SWEET ONIONS 150 Cal.
- SAUTÉED FRESH BABY PORTABELLA MUSHROOMS 120 Cal.
- COMBINATION OF BOTH 130 Cal.

## SIGNATURE COCKTAILS

### NEW! PRICKLY PEAR MARGARITA SEASONAL

Camarena Reposado Tequila, prickly pear syrup, house-made lime-agave mix and a hint of grapefruit. 10.00

### THE CLASSIC MARTINI

A double shot of your choice of Smirnoff Vodka or New Amsterdam Gin, shaken until ice cold! 9.50 240/250 Cal.

Make it Top Shelf + \$3

### STEAKHOUSE MANHATTAN

Buffalo Trace Bourbon, sweet vermouth and a dash of Angostura bitters, served up. 11.50 200 Cal.

### BULLSEYE OLD FASHIONED

Bulleit Rye and Maker's Mark Bourbon stirred with bitters, cherry and orange. 12.50 200 Cal.

### CHERRY LIME MOONSHINE

Ole Smoky White Lightnin' 100 Proof Moonshine, house-made lime-agave mix and cherry juice, topped with Sierra Mist. 10.00 280 Cal.

### MOONSHINE LEMONADE

Hand-shaken with Ole Smoky White Lightnin' 100 Proof Moonshine, house-made lemonade, fresh strawberries and mint. 10.00 310 Cal.

### STRAWBERRY LEMON DROP

Smirnoff Vodka, fresh lemon, strawberry and cranberry, shaken and served up. 9.25 190 Cal.

### MONTANA MAI TAI

RumHaven Coconut Rum, Captain Morgan Spiced Rum, grenadine, orange and pineapple juices, topped with Myers's Original Dark Rum. 10.00 160 Cal.

### GOLD STRIKE MARGARITA

El Toro Gold Tequila and Patrón Citrónge Liqueur with our fresh lime-agave mix. 9.25 200 Cal.

### STRAWBERRY CADILLAC RITA

Fresh strawberries hand-shaken with Camarena Reposado Tequila and our lime-agave mix, topped with a float of Grand Marnier. 11.00 250 Cal.

### THE MOTHERLODE MARGARITA

Tres Generaciones Añejo, fresh citrus and organic agave, topped with a float of Patrón Citrónge. 11.50 390 Cal.

### EL DORADO MARGARITA

A heavy pour of Camarena Reposado Tequila and fresh citrus, topped with a float of Grand Marnier. 10.50 240 Cal.

### AUSTIN MULE

Tito's Handmade Vodka, fresh lime and ginger beer. 9.50 210 Cal.

### CITRUS POMEGRANATE MULE

Absolut Citron Vodka, pomegranate, fresh lime and ginger beer. 9.50 230 Cal.

### SIGNATURE BLOODY MARY

Tito's Handmade Vodka, our Bloody Mary mix and our steak sauce, garnished with celery, lemon and an olive and finished with our seasoned salt rim. 9.50 170 Cal.

### ORIGINAL TEXAS TEA

Smirnoff Vodka, New Amsterdam Gin, Bacardi Superior Rum, El Toro Gold Tequila, Patrón Citrónge and fresh citrus, topped with cola. 10.00 280 Cal.

### ISLAND TEA

Bacardi Superior Rum, New Amsterdam Gin, Smirnoff Vodka, El Toro Gold Tequila and Patrón Citrónge with cranberry, pineapple and citrus juices. 10.00 270 Cal.

### SWEET BLACKBERRY TEA

Smirnoff Vodka, Seagram's Sweet Tea Vodka, Chambord Black Raspberry Liqueur and fresh citrus, muddled with fresh blackberries. 10.00 310 Cal.

### CLASSIC MOJITO

Bacardi Lime Rum, hand-shaken with fresh mint and lime. 9.50 210 Cal.

### MIXED BERRY MOJITO

Bacardi Lime Rum with blackberry, muddled mixed berries, fresh mint and lime. 10.00 250 Cal.

### BERRY RED SANGRIA

Red wine, blackberry, strawberries, Absolut Mandrin, cranberry and citrus. 9.00 180 Cal.

## DESSERTS \$7.99 EACH

### CHOCOLATE CHIP COWBOY COOKIE

Fresh from the oven, topped with vanilla ice cream. 1100 Cal.

### BIG MOUNTAIN CHOCOLATE FUDGE CAKE

Topped with vanilla ice cream and hot fudge. 1420 Cal.

### NEW YORK STYLE CHEESECAKE

Topped with sweet strawberry sauce. 780 Cal.

### SPICED CARROT CAKE

A slice of carrot cake, with pineapple and walnuts, a dash of vanilla and cinnamon, layered together with cream cheese frosting. Contains nuts. 900 Cal.

### CHOCOLATE FLOURLESS TORTE

A decadent flourless blend of four chocolates, topped with a ganache. A timeless recipe that is naturally gluten-free. 630 Cal.

### SKY-HIGH MUD PIE

Fudge-swirled mocha almond ice cream in a chocolate cookie crumb crust. Contains nuts. 410 Cal.

## CRAFT YOUR OWN MARGARITAS

### CHOOSE YOUR FLAVOR:

CLASSIC | STRAWBERRY 15 Cal. | MANGO 40 Cal. | POMEGRANATE 35 Cal.

### CHOOSE YOUR TEQUILA:

El Toro Gold Tequila 9.25 180 Cal. | Patrón Silver 11.50 180 Cal.  
Camarena Reposado 9.75 180 Cal. | Don Julio Blanco 11.50 180 Cal.  
el Jimador Silver 10.50 180 Cal. | Herradura Añejo 11.50 180 Cal.  
Sauza Hornitos Reposado 10.50 180 Cal. | Tres Generaciones Añejo 11.50 180 Cal.

### KICK IT UP TO A CADILLAC

Add a Grand Marnier float to any Margarita +1.99 40 Cal.

## DRAFT

ASK FOR ADDITIONAL BEER SELECTIONS

UPGRADE to 25 oz. +2.50

COORS LIGHT  
4.95 16 oz. 120 Cal. | 25 oz. 200 Cal.

BUD LIGHT  
4.95 16 oz. 120 Cal. | 25 oz. 200 Cal.

SAMUEL ADAMS BOSTON LAGER  
5.95 16 oz. 200 Cal. | 25 oz. 330 Cal.

## ALCOHOL FREE BEVERAGES

### QUENCHERS \$3.99 EACH

STRAWBERRY-RASPBERRY LEMONADE 200 Cal. | BLACKBERRY GINGER ALE 210 Cal.  
SPARKLING POMEGRANATE LEMONADE 175 Cal. | MANGO-RASPBERRY ICED TEA 360 Cal.  
PINEAPPLE-PASSION FRUIT SELTZER 130 Cal.

NEW! PRICKLY PEAR LIMEADE SEASONAL

### FOUNTAIN & FRESH BREW WITH UNLIMITED REFILLS \$3.75 EACH

PEPSI 100 Cal. | DIET-PEPSI 0 Cal. | LEMONADE 100 Cal. | SIERRA MIST 100 Cal.  
MOUNTAIN DEW 110 Cal. | MUG ROOT BEER 100 Cal.

ICED TEA 100 Cal. | COFFEE (Regular & Decaf available) 0 Cal.

### BOTTLED WATER \$3.99 EACH

SAN PELLEGRINO (Sparkling) 0 Cal.

# WINE



Our wine list is sorted by characteristic. The list starts with wines that are sweeter and more mild in flavor, progressing to drier and bolder wines.

## WHITE

**MIONETTO**  
Prosecco | Veneto, Italy

6 OZ GLASS 8.99  
9 OZ CARAFE 9.99  
BOTTLE 12.00  
120 Cal.

**BERINGER**  
White Zinfandel | California

7.00 9.75 24.00  
130 Cal. 200 Cal. 550 Cal.

**CUPCAKE**  
Moscato | delle Venezie, Italy

8.25 11.50 29.00  
160 Cal. 230 Cal. 660 Cal.

**ECCO DOMANI**  
Pinot Grigio | delle Venezie, Italy

8.00 11.00 28.00  
140 Cal. 220 Cal. 610 Cal.

**CENTURY CELLARS**  
Chardonnay | California

7.00 9.75 24.00  
140 Cal. 220 Cal. 610 Cal.

**KENDALL-JACKSON**  
Chardonnay | California

9.75 13.75 35.00  
160 Cal. 230 Cal. 660 Cal.

**MATUA**  
Sauvignon Blanc | Marlborough, New Zealand

29.00  
560 Cal.

**KIM CRAWFORD**  
Sauvignon Blanc | Marlborough, New Zealand

37.00  
490 Cal.

**CHATEAU STE. MICHELLE**  
Chardonnay | Columbia Valley, Washington

29.00  
760 Cal.

**RODNEY STRONG**  
Chardonnay | Sonoma County, California

31.00  
630 Cal.

## RED

**GREG NORMAN**  
Pinot Noir | Santa Barbara County, California

6 OZ GLASS 9.75  
9 OZ CARAFE 13.75  
BOTTLE 35.00  
140 Cal. 220 Cal. 610 Cal.

**BLACKSTONE**  
Merlot | California

8.25 11.50 29.00  
140 Cal. 210 Cal. 590 Cal.

**CANYON ROAD**  
Cabernet Sauvignon | California

7.00 9.75 24.00  
160 Cal. 230 Cal. 660 Cal.

**ROBERT MONDAVI PRIVATE SELECTION**  
Cabernet Sauvignon | California

8.75 12.25 31.00  
140 Cal. 210 Cal. 590 Cal.

**CHATEAU ST. JEAN**  
Pinot Noir | Sonoma Coast, California

31.00  
610 Cal.

**19 CRIMES**  
Red Blend | South Eastern Australia

33.00  
650 Cal.

**CENTURY CELLARS**  
Merlot | California

24.00  
600 Cal.

**DISEÑO**  
Malbec | Mendoza, Argentina

31.00  
610 Cal.

**DAOU**  
Cabernet Sauvignon | Paso Robles, California

47.00  
620 Cal.

**RODNEY STRONG**  
Cabernet Sauvignon | Sonoma County, California

37.00  
650 Cal.

**ROBERT MONDAVI PRIVATE SELECTION**  
Bourbon Barrel-Aged Cabernet Sauvignon | California

33.00  
620 Cal.

DON'T FORGET!



BOTTLED WINES ARE HALF-OFF ON WEDNESDAYS