



BITES

Korean Short Rib Tacos

Three tender korean-style braised short rib tacos topped with spicy house made kimchi and yum-yum sauce. 14

Smoked Chicken Tacos

Three house-smoked chicken tacos topped with pepper jack cheese, shredded lettuce, fresh pico de gallo and avocado ranch. 13

Peel & Eat Shrimp

Half pound of shell-on shrimp served with vodka cocktail sauce and fresh lemon. 14

Nachos

Choice of house smoked chicken or braised short ribs, fresh fried corn tortilla chips, cheese sauce, pepper jack cheese, lettuce, green onion, jalapeno, fresh pico de gallo and sour cream. 15

Smoked Whitefish Croquettes

Flaky smoked whitefish blended with creamy potatoes, flash fried and served with lemon caper aioli. 14

Traditional Bone-n-Wings

One dozen crispy fried wings tossed, or on the side, in your choice of apple bourbon bbq, buffalo, honey sriracha, garlic parmesan, sweet chili, ghost pepper, korean bbq or chili lime. 16

Roasted Red Pepper Hummus

Blend of chickpeas, roasted red peppers, spices and tahini served with warm pita bread. 11

Chicken Tenders

One pound of breaded chicken breast tenders tossed, or on the side, in your choice of apple bourbon bbq, buffalo, honey sriracha, garlic parmesan, sweet chili, ghost pepper, korean bbq or chili lime. 12

SOUPS & SALADS

French Onion Soup

Classic french onion soup topped with garlic croutons and swiss cheese baked until golden brown. 10

Soup du Jour

5 cup / 7 bowl

Garden Salad

Artisan lettuce, cucumber, red onion, tomato, cheddar cheese and croutons. 6 half / 12 full

Caesar Salad

Crisp romaine lettuce, parmesan cheese and croutons tossed in a creamy Caesar dressing. 6 half / 12 full

Turkey Club Salad

Artisan lettuce, smoked turkey breast, avocado, applewood smoked bacon, tomato, swiss cheese and warm texas toast croutons with avocado ranch. 7 half / 14 full

Steak House Slaw

House-made slaw topped with peppers, applewood smoked bacon and blue cheese. 4.5

SALAD ADD-ONS:

Add Grilled chicken 6 / Sautéed shrimp 7 / Pan-seared steak tips 10



The *Certified Angus Beef*® brand:
Amazingly tender. Incredibly juicy.
Full of flavor.



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have medical condition.

FLAT BREADS 14

Spinach & Artichoke

Fresh spinach, marinated artichoke hearts, mozzarella cheese and roasted garlic cream sauce.

Chicken Bacon Ranch

Roasted chicken, applewood smoked bacon, red onion and buttermilk ranch.

Greek

Feta cheese, kalamata olives, tomato, red onion, banana peppers and creamy greek dressing.

HANDHELDS

All burgers and sandwiches come with fries and a pickle. **ADD-ONS:** Cheese 1.5, Bacon 1.5, Sautéed mushroom 1, Caramelized onions 1, Onion rings 2

Antler Burger

Half pound *Certified Angus Beef*® burger grilled to perfection with lettuce, tomato and red onion on a toasted brioche bun. 16

Chicken Sandwich

Grilled chicken breast with lettuce and tomato topped with melted swiss cheese and applewood smoked bacon on a brioche bun. 14

B.L.T. Pita

Half pound of applewood smoked bacon, lettuce, tomato and basil mayo wrapped in a warm pita. 13

Reuben

Grilled corned beef, melted swiss cheese, sauerkraut and thousand island on grilled marble rye bread. 15

Turkey Rachel

Smoked turkey breast, cole slaw, swiss cheese and thousand island on grilled marble rye bread. 14

Pulled Pork Sandwich

Bbq pulled pork topped with fresh cole slaw on a brioche bun. 13

FOR FAST PICK UP

Hot Dog 6

Brat 6

Italian Sub 7

Ham & Swiss 7

Turkey Club 7

DESSERT 8

Strawberry Brownie Sundae

Reese's Peanut Butter Pie

Apple Caramel Cheese Cake



Menu Design by Certified Angus Beef (5/23) CertifiedAngusBeef.com

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have medical condition.