

DINNER MENU

STARTERS

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|--|------------|--|--------------|
| SOUPS | 5/8 | BULL BITES GF | 15 |
| <ul style="list-style-type: none"> • FRENCH ONION • WHITE CHICKEN CHILI • SOUP OF THE DAY | | cajun sirloin, chimicurri | |
| MEAT & CHEESE BOARD | 22 | TWICE BAKED TATOR TOTS | 12 |
| selection of meats and cheeses served with olives and crackers | | house made bacon and cheddar tater tots topped with sour cream and chives | |
| FRIED PICKLES | 14 | NACHOS GF | 15/30 |
| havarti cheese, pickle, chipotle ranch | | choice of taco meat or grilled marinated chicken with cheese, lettuce, tomato, onion, jalapeño, black olives, salsa and sour cream | |
| MEAT STICKS | 14 | WINGS | 14 |
| braised and fried pork served with espresso BBQ and Creamy Horseradish | | (BONELESS, TRADITIONAL (GF) OR TRADITIONAL BREADED) | |
| PASTRAMI EGG ROLLS | 15 | choice of sauce: bbq, buffalo, sweet chili, teriyaki, kickin bourbon, mango habanero, dry rub or nashville hot | |
| house made pastrami with cabbage, Swiss cheese and served with 1000 island | | | |

SALADS

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| COBB GF | 18 | PANZANELLA | 22 |
| pulled chicken, bacon, egg, tomato, gorgonzola, cheddar | | mixed greens with basil, mozzarella, cherry tomato, cucumber, balsamic, crouton, lemon pepper chicken | |
| BLACKENED CHICKEN CAESAR | 18 | BLTA GF | 20 |
| romaine, parmesan, tomato, crouton | | mixed greens with bacon, tomato, avocado, and grilled chicken | |

dressing options: ranch, french, 1000 island, balsamic vinaigrette, honey mustard, caesar

HANDHELDS

served with one side

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| OPEN FACED SWEDISH MEATBALL SANDWICH | 17 | FRENCH DIP | 18 |
| house made meatballs on grilled bread with garlic whipped potatoes and gravy | | ribeye, caramelized onion, fontina, hoagie roll, au jus | |
| OXBOW BURGER* | 16 | STEAK & POTATO BURRITO | 18 |
| 6 ½ oz house ground burger, lettuce, tomato, onion, choice of cheese | | thin sliced ribeye with seasoned tater tots, pepperjack cheese | |
| HOUSE PASTRAMI | 15 | OKLAHOMA BISON SMASH BURGER | 17 |
| with Dijon, mayo, provolone, and house pickled cucumber and fresno chiles on rye bread | | grilled with thin sliced onion, topped with American cheese, lettuce and tomato | |
| CHICKEN CAESAR WRAP | 16 | BUFFALO CHICKEN & POTATO BURRITO | 13 |
| grilled, fried or pulled chicken, romaine, parmesan, tomato, croutons, caesar dressing | | with pepperjack, queso, pico, flour tortilla | |

GF= Gluten Free

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

PASTAS

ENTREES

| | | | |
|---|--------------|--|-----------|
| CAJUN | 16/24 | CHICKEN PARMESAN | 26 |
| pulled chicken, andouille, onion, peppers, penne, cajun sauce | | breaded chicken breast, house red sauce, penne | |
| GRILLED CHICKEN ALFREDO | 22 | PASTA OF THE WEEK | |
| grilled chicken breast, alfredo sauce, fettucini | | ask your server about our weekly pasta special | |
| | | GF penne available upon request | |

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| GRILLED SALMON* GF | 31 | BINDY BISON TENDERLOIN | 54 |
| grilled salmon with choice of two sides | | ·6oz bison tenderloin topped with cajun butter shrimp and andouille with wild mushroom risotto and fried brussels sprouts | |
| GARLIC SHRIMP SKEWERS GF | 25 | STEAK ALA BERG* | 30 |
| garlic butter grilled shrimp with choice of two sides | | sliced sirloin topped with sautéed onions and wild mushrooms with marsala demi on hash browns | |
| WALLEYE | 24 | 12OZ PRIME RIBEYE* GF | 45 |
| pan seared or shore lunch breaded and fried with choice of two sides | | with choice of two sides | |
| PAN SEARED CHICKEN | 22 | 8OZ PRIME TENDERLOIN*GF | 48 |
| served with wild mushroom risotto, charred broccolini, and pan jus | | with choice of two sides | |
| MEATLOAF | 25 | FISH OF THE WEEK | |
| bacon wrapped and smoked bbq meatloaf with whole grain mustard bbq, whipped potatoes, asparagus, onion rings | | ask your server about our weekly fish special | |

SIDES

ENTREE ADDONS

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| WHIPPED POTATOES | 4 | GARLIC SHRIMP SKEWER GF | 8 |
| HASH BROWNS | 4 | WILD MUSHROOM DEMI GF | 7 |
| GRILLED BROCCOLINI | 4 | MARSALA ONIONS & MUSHROOMS GF | 8 |
| BAKED MAC & CHEESE | 6 | | |
| PARMESAN RISOTTO GF | 7 | | |
| BACON BRUSSELS SPROUTS GF | 7 | | |
| GRILLED ASPARAGUS GF | 5 | | |
| STEAMED BROCCOLI GF | 4 | | |
| FRESH FRUIT GF | 4 | | |
| TRUFFLE FRIES | 5 | | |
| WAFFLE/SWEET/SHOESTRING FRIES | 3 | | |
| ONION RINGS | 5 | | |
| TATER TOTS | 3 | | |

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