

DINNER MENU

STARTERS

SOUP OF THE DAY 5/8

FRIED PICKLES 15

havarti cheese, pickle, chipotle ranch

WINGS 15

(BONELESS, TRADITIONAL (GF) OR TRADITIONAL BREADED)

choice of sauce: bbq, buffalo, sweet chili, teriyaki, kickin bourbon, mango habanero, dry rub or nashville hot

NACHOS GF 16

choice of taco meat, marinated chicken, or barbacoa, with cheese, lettuce, tomato, onion, jalapeño, black olives, salsa and sour cream

BULL BITES GF 18

cajun sirloin, chimicurri

DIP TRIO 20

guacamole, queso, salsa

HOUSE BREADED MOZZARELLA STICKS 10

served with marinara

SALADS

COBB GF 20

pulled chicken, bacon, egg, tomato, gorgonzola, cheddar

HEIRLOOM CAPRESE GF 15

heirloom tomato, mozzarella, basil, mixed greens, balsamic vinaigrette

CAESAR GF 20

choice of chicken or smoked salmon, romaine, parmesan, tomato, crouton

STRAWBERRY SALAD GF 15

strawberry, watermelon, feta, red onion, mixed greens, chipotle vinaigrette

ADD PROTEIN:

chicken (\$8), smoked salmon (\$8), shrimp (\$10) or steak (\$14)

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

HANDHELDS

served with one side

FRENCH DIP 20

ribeye, caramelized onion, fontina, hoagie roll, au jus

CAESAR WRAP 17

choice of chicken or smoked salmon, romaine, parmesan, tomato, croutons, caesar dressing

STEAK & POTATO BURRITO 20

thin sliced ribeye with seasoned tater tots, pepperjack cheese

CHICKEN SANDWICH 17

grilled or fried chicken topped with chipotle coleslaw, pickles, bacon, swiss cheese

OXBOW SMASH BURGER* 12/16/20

choice of 1, 2, or 3 patties with lettuce, tomato, onion, choice of cheese. Add bacon, jalapeno, fried egg, or avocado for \$1 each.

BARBACOA SANDWICH 22

smoked cheddar, garlic mayo, onion rings, chimichurri

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

BUILD YOUR OWN SALAD, BOWL OR BURRITO 18

proteins (choose 1): chicken, barbacoa, pinto beans

rice: white or brown rice

toppings: fajita peppers and onions, pico, roja or verde salsa, queso, sour cream, guacamole, shredded lettuce, shredded cheese

CAJUN 18/30

pulled chicken, andouille, onion, peppers, penne, cajun sauce

ALFREDO 26

choice of chicken, smoked salmon, shrimp (+\$2), steak (+\$6) with alfredo sauce, fettucini

MIDNIGHT NOODLES 20

house rolled angel hair with lemon, garlic, butter, pepper flake

add protein: chicken (\$8), smoked salmon (\$8), shrimp (\$10) or steak (\$14)

GF penne available upon request (+\$2)

GRILLED SALMON* GF 34

grilled salmon with choice of two sides

BINDY DECKEL STEAK* GF 34

with choice of two sides

GARLIC SHRIMP SKEWERS GF 28

garlic butter grilled shrimp with choice of two sides

12OZ PRIME RIBEYE* GF 48

with choice of two sides

WALLEYE 28

pan seared or shore lunch breaded and fried with choice of two sides

8OZ PRIME TENDERLOIN* GF 52

with choice of two sides

PAN SEARED CHICKEN GF 28

boneless half chicken with blistered tomatoes, grilled spring onion, garlic, lemon

CUT OF THE TIME

chef's cut of steak inquire with server

SIDES

ROASTED RED POTATOES GF 6

PARMESEAN RISOTTO GF 8

GRILLED BROCCOLINI GF 5

BACON BRUSSELS SPROUTS GF 8

STEAMED BROCCOLI GF 5

FRESH FRUIT GF 5

TRUFFLE FRIES 6

CURLY/SIDEWINDER/BEER BATTERED FRIES 4

ONION RINGS 6

TATER TOTS 4

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