## Cowboy's Buffet & Steak Room

Dinner Served from 5 pm to close.



**Cowboy Dinner Buffet** 

Adults \$26 • Ages 13-17 \$16 • Ages 4-12 \$13 (Drink Not Included)

Soup & Salad Bar \$14

Help yourself to our soup and salad bar as much as you'd like.

# Appetizers

### COW CHIPS

\$10

Potato slices smothered with melted cheese and topped with bacon bits. Served with house dipping sauce.

#### BUFFALO WINGS 📩 **\$11**

Six spicy hot wings with a sweet honey twist. Served with celery and your choice of blue cheese or ranch.

## **FRIED CHEESE**

**\$8** 

Six mozzarella cheese sticks, breaded and deep fried golden brown. Served with marinara sauce.

#### **COCONUT SHRIMP \$10**

Six battered shrimp, rolled in coconut and fried golden. Paired with our own tropical dipping sauce.

PORTABELLA MUSHROOM \$10

Sautéed portabella mushroom slices covered with Gorgonzola cheese served with garlic toast.

### BACON CHEDDAR TOTS \$10

Six tots made of creamy cheddar cheese, big bacon bits, sour cream & chives, and crispy crunchy potatoes. Served with house sauce or ranch.

## House Steaks

Served with house vegetable, one side, and a salad.

## FLAT IRON STEAK **\*\*\*** \$29

A flavorful 10oz tender, choice cut steak.

#### TENDERLOIN FILET \$39

A melt-in-your-mouth 8oz tender, choice cut steak.

#### RIB EYE STEAK 📩 \$38

A well marbled, 14oz tender, choice cut steak.

## **NEW YORK**

\$29

\$19

A well marbled, full bodied, firm and tender cut with beefy flavor.

# **House Specials**

\$24

## RUSTLER'S RIBS 📩

Slow roasted baby back pork ribs topped with our famous outlaw BBQ sauce. (Limited Availability)

### A half chicken, uniquely seasoned, and slow-roasted to the perfect juicy tenderness. (Limited Availability)

HALF CHICKEN

# **House Favorites**

Your meal includes a small salad.

### HOT TURKEY

\$19

Texas toast topped with tender sliced turkey breast and smothered with hot gravy.

### COUNTRY FRIED STEAK \$19

Beefsteak breaded and fried golden brown, smothered in hot country gravy. Served with house vegetables and mashed potatoes.

#### MUSHROOM SANDWICH \$14

Sautéed portabella mushroom slices covered with garlic butter served on a croissant.

#### GOURMET GRILLED CHEESE \$15

Two slices of grilled brioche bread filled with American, Gruyere, chedder rubbed with hatch chiles, and real bacon bits.

### VEGGIE NASHVILLE SLIDERS \$15

Plant based chicken tenders, Nashville hot sauce, dill pickles on a Hawaiian baked roll.

#### HOT HAMBURGER \$19

Texas toast topped with hamburger, sautéed onions and mushrooms; smothered in hot brown gravy.

### PORK CHOP

\$24

One char-broiled French bone-in pork chop. Served with house vegetable and a choice of one side.

**BBQ** Brisket Melt \$19

Slow Roasted Beef Brisket smothered in BBQ sauce with sauted onions and swiss cheese on toastedsourdough bread and choice of one side.

## Seafood

Served with house vegetable, one side, and a salad.

### SALMON FILLET

\$27

A lightly seasoned salmon fillet served with lemon

### **GRILLED SHRIMP**

Lightly seasoned and served with lemon.

### **FISH TACOS**

\$19

3 corn tortillas with breaded halibut, shredded cabbage, pico, guacamole, and Myra sauce.

# **Entree Sides**

Baked Potato - Mashed Potatoes - French Fries - Rice Loaded Baked Potato Add \$2

TROUT

\$25

Filleted and lightly seasoned, served with sliced almonds and lemon.

COCONUT SHRIMP

**\$18** 

10 battered shrimp, rolled in coconut and fried golden, paired with our own tropical sauce.

# Add-ons

Loaded Baked Potato \$6 Skewer of Grilled Shrimp \$9 Five Coconut Shrimp \$8 Mushroom Topping \$6

\$18