

APPETIZERS

RANGE RATTLEDERS* (930 cal)

Jumbo jalapeños, shrimp, jack cheese, cilantro, ranch dressing.

FRIED MUSHROOMS (460 cal)

Dusted with parmesan, ranch dressing.

CHEESE FRIES (1830 cal)

Jack & cheddar cheese, bacon, sour cream, green onions, ranch dressing.

QUESO FRESCO (1160 cal)

Queso blanco, pico de gallo, cilantro, green onions, tostada chips.

SHRIMP COCKTAIL (240 cal)

Served cold, pico de gallo, cocktail sauce.

ARTICHOKE & SPINACH DIP (1060 cal)

Tostada chips, pico de gallo.

SHRIMP COCKTAIL

QUESO FRESCO

SOUP, SALAD & SANDWICHES

Our homemade salad dressings are honey mustard (add 260 cal), chunky blue cheese (add 340 cal), ranch (add 300 cal), Thousand Island (add 320 cal), balsamic vinaigrette (add 380 cal).

HOMEMADE SOUP OF THE DAY (280/560 cal)

Cup/Bowl

SALMON CAESAR SALAD* (1180 cal)

Salmon, croutons, shaved parmesan.

GRILLED CHICKEN SALAD (770 cal)

Garden greens, tortilla strips, bacon, eggs, croutons, tomatoes.

CHEESEBURGER* (830 cal)

American cheese, lettuce, tomato, onions, pickles. Served with fries.

STEAK SALAD* (950 cal)

Center-Cut Top Sirloin, crisp romaine, potatoes, eggs, flash fried green beans, black olives, onions, tomatoes, blue cheese crumbles, balsamic vinaigrette.

GRILLED CHICKEN SANDWICH (1160 cal)

Bacon, jack cheese, lettuce, tomato, onions, pickles, honey mustard. Served with fries.

FAVORITES

All Steaks, Seafood & Favorites served with choice of a side (add 90-660 cal). Add a Soup or Salad (210-370 cal)



BBQ BABY BACK RIBS

BBQ PORK RIBS (1110 cal)

Slow-cooked & "fall-off-the-bone."

BBQ PORK RIBS & CHICKEN (970 cal)

"Fall-off-the-bone" ribs & grilled chicken breast.

BBQ PORK RIBS & SHRIMP (720 cal)

"Fall-off-the-bone" ribs & grilled or fried shrimp.

GRILLED CHICKEN BREAST (560 cal)

Marinated grilled chicken breast.

CHICKEN LAREDO (930 cal)

Jack cheese, avocado, grilled onions, tomatoes, poblano peppers, green onions, cilantro, feta cheese.

COUNTRY FRIED STEAK (930 cal)

Certified Angus Beef, cream gravy.

CHICKEN FRIED CHICKEN (960 cal)

Cream gravy.

DOUBLE-BONE PORK CHOP* (870 cal)

Simply grilled, 14 oz.

STEAKS



All Steaks, Seafood & Favorites served with choice of a side (add 90-660 cal). Add a Soup or Salad (210-370 cal)

WAGON BOSS CENTER-CUT TOP SIRLOIN* (540/730 cal)

8 oz./10 oz.

BONE-IN RIBEYE* (1490 cal)

21 oz.

PAT'S RIBEYE* (960/1260 cal)

12 oz./16 oz.

NEW YORK STRIP* (820 cal)

12 oz.

MAUDEEN'S CENTER-CUT FILET* (760 cal)

9 oz.

SILVER STAR PORTERHOUSE* (1520 cal)

22 oz.

STEAK ADDITIONS

GRILLED OR FRIED SHRIMP (230 cal)

CAJUN TOPPING (300 cal)

Shrimp, crawfish, tomatoes, lemon butter, green onions.

URBAN COWBOY TOPPING (470 cal)

Grilled shrimp, lemon butter, green onions.

SAUTÉED MUSHROOMS & GRILLED ONIONS FOR SHARING (220 cal)

SAUTÉED MUSHROOMS FOR SHARING (200 cal)

OSCAR TOPPING (340 cal)

Lump crab meat, lemon butter, red pepper flakes, green onions, capers, fried asparagus.

SMOTHER YOUR STEAK (190 cal)

PAIRED FOR YOU

GULF COAST STEAK & SHRIMP*

Center-Cut Top Sirloin with grilled or fried shrimp. (770-890 cal)

8 oz./10 oz.

SMOTHERED FILET* (950 cal)

9oz Filet, sautéed mushrooms, grilled onions, garlic butter.

CAJUN RIBEYE* (1260 cal)

Cajun spiced 12oz Ribeye, shrimp, crawfish, tomatoes, lemon butter, green onions.

URBAN COWBOY* (1300 cal)

12oz New York Strip, grilled shrimp, lemon butter, green onions.



GULF COAST STEAK & SHRIMP



SALMON OSCAR

SEAFOOD

GRILLED OR FRIED SHRIMP (450-550 cal)

ATLANTIC SALMON* (480 cal)

Simply grilled to perfection.

SALMON OSCAR* (820 cal)

Lump crab meat, lemon butter, red pepper flakes, green onions, capers, fried asparagus.

SIDES

BAKED POTATO (310-660 cal)

MASHED POTATOES (320 cal)

FLASH FRIED GREEN BEANS (90 cal)

UPGRADE TO BAKED SWEET POTATO (540 cal)

SMOKED MACARONI & CHEESE (440 cal)

BROCCOLI (320 cal) add cheese (120 cal)

RICE PILAF (240 cal)

FRENCH FRIES (370 cal)

COUNTRY BREAKFAST* (520-900 cal)

2 eggs your way, choice of bacon or sausage, cowboy country potatoes, Texas toast or biscuit.

STEAK & EGGS* (1150 cal)

8oz Center-Cut Top Sirloin with 2 eggs cooked your way. Served with cowboy country potatoes, Texas toast or biscuit.

BUILD YOUR OWN OMELET* (710-820 cal)

3 eggs with your choice of 3: ham, sausage, bacon, bell peppers, mushrooms, onions, tomatoes, jalapenos, cheddar cheese, jack cheese. Served with cowboy country potatoes.

FULL STACK PANCAKES (4) (920 cal)

COWBOY SKILLET* (1120-1370 cal)

2 eggs your way, choice of bacon or sausage, cowboy country potatoes.

COUNTRY FRIED STEAK & EGGS (1470 cal)

Served with cowboy country potatoes.

TACOS (2)* (820-1190 cal)

Eggs, choice of bacon or sausage, potatoes, cheese. Served with fruit.

BUTTERMILK BISCUIT & GRAVY (510 cal)

SIDES

BACON, SAUSAGE, OR TURKEY SAUSAGE (70/320/180 cal)

TEXAS TOAST (230 cal)

COWBOY COUNTRY POTATOES (340 cal)

FRESH FRUIT PLATE (50 cal)

BREAKFAST MENU

AVAILABLE UNTIL 4PM

2,000 calories a day is used for general nutrition advice, but calorie needs vary. A additional nutritional information is available upon request. We have made an effort to provide accurate nutritional information but deviations can occur due to availability of ingredients, substitutions, and the hand-crafted nature of most items.

*Regarding the safety of these items, written information is available upon request. These items may be served raw or undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Wine and various food contain sulfites.