

# **Buffalo Buzzard Wings**

Fried Crispy or Flame Grilled 14.99 Tossed In: Medium, Hot, BBQ Spicy BBQ or Cajun Rub

### **Bronco Nachos**

Corn tortilla chips topped with black beans, green onions, black olives, jalapenos, tomatoes and shredded cheese 11.99 Add ground beef +3.99

or chicken +4.99

#### Chicken Tenders

Lightly breaded tenderloins served with chipotle ranch 12.49 Add French Fries +2.00

#### Wisconsin Cheese Curds

White cheddar served with choice of ranch or marinara 7.49

#### Spinach Artichoke Dip

Served with corn tortilla chips 8.99

# Rattle Snake Eggs

Crispy potato rolls with green chile and melted cheese, served with chipotle ranch sauce 6.49

#### Potato Skins

Topped with bacon, chives and cheddar cheese, served with side of sour cream 8.99

### Chicken Enchilada Dip

Served with corn tortilla chips 8.99



# Grazers

### "Bronc" Salad

Fresh bed of crisp mixed greens and a variety of veggies, croutons and bleu cheese crumbles 9.49

# Caesar Salad

Crisp fresh romaine lettuce tossed in a house made creamy Caesar dressing with parmesan cheese and croutons 9.49

# Add the following meat of your choice

Grilled Chicken Breast +5.49 Sirloin Steak Strips\* +9.99 Grilled Salmon Filet\* +10.99

Dressing Choices: Balsamic Vinaigrette, 1000 Island, Caesar, French, Blue Cheese, Ranch, **Apple Cider Vinaigrette** 

# ୟ Salmon & Asparagus Salad\*

Grilled salmon served over a bed of crisp mixed greens, tomatoes, black olives, red onions, candied walnuts with asparagus spears, served with balsamic vinaigrette 19.99

# Country Apple Salad

Fresh mixed greens with sliced radishes, apples, cranberries and candied walnuts served with apple vinaigrette dressing 12.99

### Taco Salad

Fresh greens, seasoned ground beef, tomatoes, black beans, black olives, shredded cheddar jack cheese 14.99 Add sliced avocado +2.00

# From the Trough

All soups made fresh daily in house

# Soup of the Day

**Cup** 5.99 **Bowl** 7.99

# Clam Chowder

**Bowl** 8.49

# **Cup** 6.49 (Fri and Sat Only)

Cowboy Chili

**Cup** 5.49 **Bowl** 7.49

# LiL Cowpokes

All kids' plates served with fries and soda or juice 8.99

Chicken Tenders

Cheeseburger

Grilled Cheese

Mac n Cheese

All Beef Hot Dog

# Watering Hole

From the Fountain Coke, Diet Coke, Coke Zero, Sprite, Dr. Pepper, Bargs Rootbeer, Fruit Punch Powerade, Berry Vitamin Water, Gingerale, MM Lemonade, Fuze Raspberry Tea 2.99

Juice Orange, Apple, Pineapple, Cranberry, Grapefruit, Tomato, Bloody Mary 3.49

MISC. Iced Tea, Coffee, Decaf Coffee, Hot Tea, Milk 2.99 Bottled Water 1.99 Bottled Sarsaparilla 2.99 Bottled Perrier Sparkling Water 2.99

Red Bull Regular or Diet 4.00

# Into the Sunset

Various Cobblers

**Bronco Brownie** 

### **Assorted Pies**

Ask your server for today's option! 5.99 **each** 

Alamode +2.00

Bowl of Ice Cream with Syrup 3.99



# Nightly Specials



### Taco Tuesday

Local's favorite tasty fish tacos

### Walleye Wednesday

Filet of Canadian Walleye, parmesan crusted and pan fried

# Ribeye Thursday

Hand cut Iowa premium Ribeye

# Fish Friday

**Dutch Harbor** Cod

# Prime Rib Saturday

Special preparation and seasoning - slow roasted to perfection

## 🌂 Heart Healthy Options Available

\*These items may be cooked to order - the consumption of raw or undercooked meat, fish, eggs, poultry, seafood or shellfish can increase your risk of foodborne illness.





# The Chuckwagon

Sandwiches prepared fresh daily and cooked to order All items priced below include one Regular Side Kick or Substitute Premium Side +2.00



1/2 lb Angus\*

### John Wayne Cheese

Toasted bun with lettuce, tomato, onions, choice of American, Swiss, Pepperjack, Cheddar or Provolone cheese and a pickle 12.99 Add bacon +2.00ea

#### S.B.G.

Pepperjack cheese, fire roasted red peppers, bacon and onion ring 15.99

#### Roper

Served open face and topped with chili, shredded cheddar cheese, diced onions and jalapenos 15.99

#### Blue

Caramelized onions, melted blue cheese crumbles, bacon and the chef's special seasoning on a toasted bun 15.99

### Patty Melt

Grilled onions with Swiss cheese between toasted rye 13.99



# BROASTED CHICKEN

# **House Specialty**

We use the freshest chicken available, marinate, hand bread and broast to a tender crispy perfection!

\*\* Additional time required to prepare \*\*

2-pc Broaster Chicken+2 Regular Sides 13.49

4-pc Broaster Chicken+2 Regular Sides 16.49

8-pc Box 18.99

Family Style Sides 7.99

12-pc Box 27.99

Mashed Potatoes & Brown Gravy Fresh Made Coleslaw

Ranch Beans or Broccoli

16-pc Box 36.99

Substitute Breast+2.99 or Thigh+1.49 Additional Breast+3.99 or Thigh+2.49

# **SANDWICHES**

#### Reuben or Rachel

Corned beef prepared in house with 1000 island, Swiss cheese and Sauerkraut or Coleslaw on marbled rye 14.99

#### Smoked Brisket

12 hours slow roasted with choice of BBQ or Spicy BBQ sauce on a warm bun 17.99

#### Pulled Pork

Slow roasted overnight in house with choice of BBQ or Spicy BBQ sauce on a fresh baked bun 14.99

### Grilled Chicken Breast

Served with lettuce, tomato and Pepperjack cheese, served traditional or BBQ style 13.99 Add guacamole +2.00

#### Pork Tenderloin

Lightly battered and fried, served on a fresh bun with mayo, lettuce and tomato 13.99

#### House Specialty Meatloaf

Chef's secret sauce and Swiss cheese 13.99

### Classic Grilled Cheese

Grilled sourdough with American, Swiss and Cheddar cheese 11.99 Add ham +2.00

#### R L T

Applewood smoked bacon, tomato, mayo and lettuce 12.99 Add guacamole or egg +2.00 ea.

### Southwest Quesadilla

Grilled flour tortilla, melted cheeses, green onions, roasted red peppers, black beans and green chili's. Served with guacamole, sour cream and salsa 11.99

Sides not included

Add chicken +4.99 or steak +9.99



# From the Campfire



Entrée's prepared fresh daily and cooked to order

All items priced below include two Regular Side Kicks or Substitute Premium Sides +2.00 ea

#### Signature Meatloaf

Ultimate comfort food made in house daily, served with brown gravy 16.99

#### Chicken Fried Steak

Tender cube steak crusted with "grandmas" secret spices, served with country gravy 15.99

# Broasted or Grilled Pork Chop\*

10oz Premium chop bone-in out of the Midwest 16.49

#### Fish Fry

Alaskan Dutch Harbor Cod lightly dusted and golden fried 14.99

### Pulled Pork or Brisket Platter

Slow roasted in house overnight with choice of BBQ or Spicy BBQ sauce Pork 17.99/Brisket 21.99

### Baby Back Ribs

Fall-off-the-bone tender pork ribs with choice of BBQ or Spicy BBQ sauce Full slab 26.99 Half slab 18.99

#### ◀Grilled Salmon Filet\*

Alaskan salmon grilled to perfection with a light seasoning 20.99

### Shrimp Platter

Seven over-sized breaded Gulf shrimp, bring your appetite! 20.99

#### Sirloin Steak\*

Fire-grilled Choice Angus 8-oz 20.99

#### New York Steak\*

Iowa Premium corn-fed 14-oz 25.99

# Regular Side Kicks 3.99

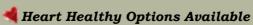
Mashed Potatoes & Gravy
Broccoli
House Made Coleslaw
Mac N Cheese

Ranch Beans Side Salad French Fries Baked Potato

# Premium Sides 5.99

Sweet Potato Fries
Loaded Baked Potato
Gourmet Mac N Cheese

Onion Rings
Poblano Potato
Asparagus
Cornbread



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