

Cattlemen's



ROADHOUSE

APPETIZERS

APPETIZER COMBO

Sampling of Loaded Potato Skins, Buffalo Bites, and Mozzarella Wedges. Served with sour cream, ranch and marinara. **For two 10.49 • For four 15.99**

CHEESE FRIES 10.99

Seasoned fries topped with cheese, chopped bacon, and green onions. Served with ranch.

BUFFALO BITES

Fried boneless chicken bites tossed in buffalo sauce. Served with ranch. **For six 8.99 • For twelve 14.99**

BLACKENED SHRIMP* 12.99

Grilled shrimp seasoned with our blackened spice blend.

COCONUT SHRIMP 12.99

Coconut-battered and fried jumbo shrimp. Served with sweet red chili sauce.

BOOM BOOM SHRIMP 11.99

Fried shrimp tossed in our spicy boom boom sauce.

BURGERS + SANDWICHES

Served with seasoned fries.

Substitute a signature side for an additional 1.00

BUILD YOUR OWN BURGER* 12.99

Half-pound burger, grilled over an open flame to your desired temperature.

Substitute a grilled chicken breast.

Add additional patty for 4.00

SAUCES

Your choice of Cattleman's petal sauce, Cattleman's sweet BBQ sauce, or bourbon glaze.

CHEESE OPTIONS 1.29

Your choice of American, Swiss, cheddar or pepper jack.

SIGNATURE TOPPINGS 1.29

Your choice of crispy bacon, tobacco onions, sautéed onions, bleu cheese crumbles, and sautéed mushrooms.

TOBACCO BURGER* 14.99

Black Angus burger topped with crispy tobacco onions, cheddar cheese, and Cattleman's petal sauce.

PATTY MELT* 14.99

Black Angus burger topped with sautéed onions, Swiss cheese, and Cattleman's petal sauce on Texas toast.

BEER CHEESE BURGER* 14.99

Two Black Angus patties served on a pretzel bun, topped with Bootlegger's beer cheese and dill pickles.

TOBACCO ONION BASKET 7.99

Thinly sliced onions, lightly battered and fried. Served with petal sauce.

TOWER OF ONION RINGS 10.99

Battered and fried onion rings served with petal sauce.

SOUTHWEST EGG ROLLS 9.99

Crispy egg rolls with seasoned chicken, black beans, and corn with a chipotle ranch drizzle.

FRIED PICKLE CHIPS 8.99

Basket of battered and fried pickle chips served with petal sauce.

MOZZARELLA WEDGES 7.99

Breaded, seasoned, and fried mozzarella cheese. Served with marinara.

BUFFALO WINGS

Bone-in wings fried crispy, tossed in buffalo sauce. Served with ranch. **For five 8.99 • For ten 14.99**

POTATO SKINS 10.49

Potato skins loaded with cheese, chopped bacon, and green onions. Served with sour cream.

SOUPS + SALADS

HOMEMADE CHILI

Our traditionally seasoned beef and bean chili. **Cup 3.99 • Bowl 5.49**

CREAMY POTATO SOUP

Classic potato soup, topped with cheese and green onions. **Cup 3.99 • Bowl 5.49**

UNLIMITED SALAD BAR 9.99

Fresh vegetables, toppings, and dressings as well as fruits and other side dishes. **This cannot be shared.**

PRIME RIB SANDWICH 16.99

Slow-roasted ribeye, sliced thin with onions and melted Swiss cheese on a toasted bun or hoagie. Served with our house-made au jus.

CRISPY CHICKEN WRAP 11.99

Chicken, lettuce, tomatoes, shredded cheeses, and chipotle ranch wrapped in a wheat tortilla.

WHITEFISH SANDWICH 12.99

Atlantic cod, hand-breaded and fried, on a toasted French roll with shredded lettuce and signature tartar sauce.

For dietary preferences, GF denotes items that are gluten-free

FAVORITES

Served with your choice of a signature side.

Add our unlimited salad bar for an additional 4.89

PINEAPPLE CHICKEN 17.99

Grilled chicken breast brushed with teriyaki glaze and sweet pineapple relish. Served on a bed of rice.

SMOTHERED CHICKEN 17.99

Grilled chicken topped with honey Dijon mustard, mushrooms, bacon, and cheese.

TENDER TIPS* 16.99

Hand-cut steak tips sautéed with mushrooms and onions.

SCRATCH TENDERS 14.99

Chicken tenderloins hand-breaded in our special seasoned flour and fried. Served with honey mustard.

THE CHOPPER* 14.99

Chopped beef smothered with sautéed mushrooms, onions, and brown gravy.

WHITEFISH PLATTER

Hand-breaded and fried Atlantic cod served with tartar sauce. **One piece 11.99 • Two pieces 15.99**

BOURBON GLAZED SALMON* 21.99

Salmon seasoned and grilled, then topped with bourbon glaze and green onions.

CATTLEMAN'S RIBS

Traditional baby back ribs smothered with our BBQ sauce. **Half Rack 18.99 • Full Rack 25.99** GF

DUSTY TRAIL ALFREDO 13.99

Blackened fettuccine alfredo with diced tomatoes, and topped with parmesan cheese. (Not served with a side item)

Add Blackened Shrimp for 5.00 or Grilled Chicken for 3.00

BBQ CHICKEN BREAST 15.99

Grilled boneless chicken breast glazed in sweet BBQ sauce on a bed of tobacco onions.

FRIED PORK CHOP*

Hand-breaded, bone-in pork chop. **One piece 11.99 • Two pieces 15.99**

COUNTRY FRIED STEAK*

Hand-breaded steak, deep-fried and smothered with white gravy. **One piece 11.99 • Two pieces 14.99**

POT ROAST 14.99

Slow-cooked, tender chuck roast with brown gravy.

LIGHTER OPTIONS

Served with your choice of a signature side.

Add our salad bar for an additional 4.89

GRILLED CHICKEN 14.99

Seasoned and grilled chicken breast. GF

BRUSCHETTA CHICKEN 15.99

Grilled chicken breast topped with basil pesto bruschetta.

MOONSHINE CHICKEN 16.99

Grilled chicken breast marinated in lime, teriyaki, honey, and splash of moonshine. Served over broccoli.

VEGGIE PLATE 11.99

Your choice of any four sides.

GRILLED PORK CHOP*

Thick-cut, bone-in pork chop lightly dusted with our gunpowder seasoning. GF

One piece 11.99 • Two pieces 15.99

BLACKENED SALMON* 21.99

Grilled salmon seasoned with our blackened seasoning. GF

PETITE SIRLOIN* 15.99

Grilled, 6 oz center-cut top sirloin dusted with our gunpowder seasoning. GF

SIGNATURE SIDES 2.99

SEASONED FRIES

SOUTHWEST RICE

BAKED POTATO GF

BAKED SWEET POTATO GF

RED-SKINNED MASHED POTATOES

WHITE CHEDDAR MAC + CHEESE

COUNTRY GREEN BEANS GF

STEAMED BROCCOLI GF

PREMIUM SIDES 3.99

LOADED BAKED POTATO GF

LOADED SWEET POTATO GF

LOADED MASHED POTATOES GF

ONION RINGS

STEAMED VEGGIES GF

BROCCOLI + CHEESE

GRILLED ASPARAGUS

*Consuming raw or undercooked meats, poultry, seafood, or shellfish may increase your risk of food-borne illness. Items are cooked to order.

SIGNATURE STEAKS

Upper two-thirds Black Angus beef, hand cut, and 28-day aged for superior quality. Served with a signature side. **Add our unlimited salad bar for an additional 4.89**

CATTLEMAN'S SIRLOIN*

Grilled, center-cut top sirloin dusted with our gunpowder seasoning. GF

8 oz 17.99 • 10 oz 19.99

THE SHERIFF*

20 oz top sirloin, grilled and dusted with our savory gunpowder seasoning. GF

29.99

RIBEYE*

Marbled, 12 oz ribeye grilled with our savory gunpowder seasoning. GF

26.99

COWBOY RIBEYE*

Grilled, bone-in 16 oz ribeye dusted with our gunpowder seasoning. GF

30.99

CATTLEMAN'S FILET*

Tender, center-cut 8 oz filet grilled with our savory gunpowder seasoning. GF

31.99

NEW YORK STRIP*

Thick-cut, 12 oz strip flame-grilled with our gunpowder seasoning. GF

27.99

STEAK ADDITIONS

SIGNATURE ADDITIONS

1.99

Your choice of garlic butter or our signature bourbon glaze.

POPULAR UPGRADES

2.29

Your choice of tobacco onions, sautéed onions, bleu cheese crumbles, and sautéed mushrooms.

SHRIMP SKEWER

10.99

HALF RACK OF RIBS

14.99

GRILLED CHICKEN BREAST

9.99

DAILY SPECIALS

All specials are served with your choice of a signature side and our unlimited salad bar.

MONDAY

CATTLEMAN'S 6 OZ SIRLOIN* 15.99

Grilled, center-cut top sirloin dusted with our gunpowder seasoning. GF

TUESDAY

COUNTRY FRIED STEAK* 14.99

Hand-breaded steak, deep-fried and smothered with white skillet gravy.

WEDNESDAY

CATTLEMAN'S 6 OZ SIRLOIN* 15.99

Grilled, center-cut top sirloin dusted with our gunpowder seasoning. GF

THURSDAY

COUNTRY FRIED CHICKEN* 14.99

Hand-breaded chicken breast, deep-fried and topped with white gravy.

FRIDAY + SATURDAY

BOURBON GLAZED SIRLOIN* 17.99

Grilled, top sirloin brushed with our bourbon glaze.

SUNDAY

EARLY BIRD ENTRÉES 14.99

Served Monday–Thursday from 3pm–5:30pm and all day on Sunday.

SCRATCH TENDERS

FRIED PORK CHOP*

BOURBON GLAZED CHICKEN

WHITEFISH PLATTER

COUNTRY FRIED STEAK*

CATTLEMAN'S 6 OZ SIRLOIN* 15.99

PEPSI PRODUCTS

Pepsi, Diet Pepsi, Mountain Dew, Diet Mountain Dew, Starry, Lemonade and Dr Pepper

OTHER BEVERAGES

Sweet or Unsweetened Tea, Coffee, Decaffeinated Coffee, and Orange Juice