



STARTERS

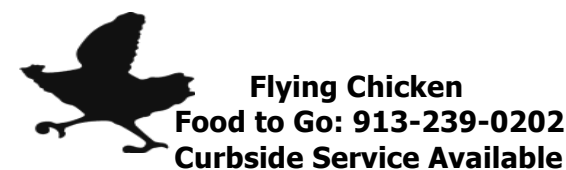
- Stuffed Poblano 11
- Dip Duo with Tortilla Chips 10
- Millionaire's Shrimp 13
- Spinach Artichoke Dip 10
- Cibolo Ranch Calamari 12
- Buffalo Shrimp 14
- Deviled Eggs 6
- Famous Iron-Skillet Cornbread 7
- House-Smoked Salmon 13
(Limited Availability)

THIS AND THAT

- Canyon Mushrooms 4
- Seasonal Vegetable 4
- Redskin Mashed Potatoes 4
- Sweet Glazed Carrots 4
- Couscous 4
- Seasoned Shrimp 7
- Big Bend Tortilla Soup 6
- Nice "Little" House Salad 6
- "Small" Caesar Salad 6
- Enchilada - á la carte 7
- Root Beer Float 4
- For The Kids - 12 & under AQ

FINISHERS

- Something Chocolate 8
- House-Made Key Lime Pie 8



Culinary Manager: Chad Merley

WOOD-FIRED ROTISSERIE

Rotisserie Chicken With redskin mashed potatoes and sweet glazed carrots 16

Cluck - n - Moo Rotisserie chicken and seared & sliced beef tenderloin with redskin mashed potatoes and sweet glazed carrots 30

Cluck - n - Oink Rotisserie chicken, bunkhouse St. Louis barbeque ribs with redskin mashed potatoes and sweet glazed carrots 21

SALADS & SANDWICHES

Rock Salad with Rotisserie Chicken Romaine, radicchio, red onions, black bean salsa, balsamic bleu cheese vinaigrette 15

Texas "Chop House" Rotisserie Chicken Salad Iceberg, black beans, tomatoes, jicama, sweet corn, corn tortilla strips, Monterey Jack cheese, chipotle bleu cheese dressing, avocado and barbeque sauce 15 **(Prime Skirt Steak 19)**

Emerald Kale & Rotisserie Chicken Fresh herbs, mixed nuts, honey-lime vinaigrette 15

North Coast Salmon Caesar Salad Topped with sweet remoulade sauce and fresh avocado 20

Cheeseburger - Fresh ground in house - with American cheese, lettuce, tomato, pickle, mayo, mustard and onion with French fries 12

ENTRÉES

Persimmon Hill Meatloaf Topped with a fire roasted tomato-brown sauce with redskin mashed potatoes and sweet glazed carrots 17

John "B" Good Chicken Enchilada Platter With sour cream, pico de gallo and guacamole 16 **(Add an Enchilada 2)**

Bunkhouse St. Louis Barbeque Ribs With redskin mashed potatoes and sweet glazed carrots 22

Shrimp Scampi Sautéed shrimp, garlic, lemon, tomato, angel hair pasta with Parmesan and fresh basil 16

Mustard-Crusted Pork Chops Topped with sweet onion-apple compote with redskin mashed potatoes and seasonal vegetable 19

Seasonal Vegetable Platter With couscous 15

Tenderloin Seared and Sliced Topped with worcestershire butter with redskin mashed potatoes and seasonal vegetable 25

Steak and Enchilada Platter Seasoned prime skirt steak with chicken enchilada 21 **(Add an Enchilada 2)**

The Ribeye Steak Grilled over hardwood, topped with canyon mushrooms with redskin mashed potatoes and seasonal vegetable 29

Short Smoked North Coast Salmon Topped with sweet remoulade with couscous and seasonal vegetable 22

SATISFACTION GUARANTEED

We stand behind our service as well as our food.

Please notify us of any allergies.

*Our recipes are prepared fresh each day. Since most items are cooked to order, Kansas State codes require us to inform you that consuming raw or undercooked meats, seafood, eggs, and milk products may increase your risk of food borne illness.