



(480) 816-5900

SADDLE  BRONC

 **Tide Ya Overs** 

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 12.99
Add French Fries +2.50

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

♥ 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 13.99

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

Cup 6.49
Bowl 8.49

(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, Barqs 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.

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SADDLE BRONC

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

BRONC BURGERS

½ lb Angus*

John Wayne Cheese

Toasted bun with lettuce, tomato, onions, choice of American, Swiss, Pepperjack, Cheddar or Provolone cheese and a pickle 13.99
Add bacon +2.00ea

S.B.G.

Pepperjack cheese, fire roasted red peppers, bacon and onion ring 16.49

Roper

Served open face and topped with chili, shredded cheddar cheese, diced onions and jalapenos 16.49

Blue

Caramelized onions, melted blue cheese crumbles, bacon and the chef's special seasoning on a toasted bun 16.49

Patty Melt

Grilled onions with Swiss cheese between toasted rye 14.49



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

16-pc Box 36.99 Ranch Beans or Broccoli

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 19.99

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 Pepper jack 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 14.99

House Specialty Meatloaf

Chef's secret sauce and Swiss cheese 14.99

Classic Grilled Cheese

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

B.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 16.99

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 23.99

Baby Back Ribs

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

Grilled Salmon Filet*

Alaskan salmon grilled to perfection with a light seasoning 21.99

Shrimp Platter

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

Sirloin Steak*

Fire-grilled Choice Angus
8-oz 22.99

New York Steak*

Iowa Premium corn-fed
14-oz 27.99

Regular Side Kicks 3.99

Mashed Potatoes & Gravy

Broccoli

House Made Coleslaw

Mac N Cheese

Corn

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

Heart Healthy Options Available

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