

Tide Ya Overs

Buffalo Buzzard Wings

Fried Crispy 13.99
Flame Grilled 14.49
Tossed In: Medium, Hot, BBQ Spicy
BBQ or Cajun Rub

Bronco Nachos

Corn tortilla chips topped with black beans, green onions, black olives, cilantro, jalapenos and shredded cheese 10.99
Add ground beef +2.50 or chicken +3.50

Baked Spinach & Artichoke Dip

Served with corn tortilla chips 7.99

Chicken Enchilada Dip

Served with corn tortilla chips 8.99

Chicken Tenders

Lightly breaded tenderloins served with chipotle ranch 9.99

Wisconsin Cheese Curds

White cheddar served with choice of ranch or marinara 6.99

Rattle Snake Eggs

Crispy potato rolls with green chile and melted cheese, served with chipotle ranch sauce 5.99

Potato Skins

Topped with bacon, chives and cheddar cheese, served with side of sour cream 7.99

Shrimp Cocktail

Chilled cold water shrimp with cocktail sauce 13.99



Grazers



"Bronc" Salad

Fresh bed of crisp mixed greens and a variety of veggies, croutons and bleu cheese crumbles 8.99

Caesar Salad

Crisp fresh romaine lettuce tossed in a house made creamy Caesar dressing with parmesan cheese and croutons 7.99

● **Add the Following Meat of Your Choice:**

Grilled Chicken Breast +5.00
Sirloin Steak Strips* +8.00
Grilled Salmon Filet* +8.00

● **Dressing Choices:** *Balsamic Vinaigrette, 1000 Island, Caesar, French, Honey Mustard, Blue Cheese, Italian, Ranch, Raspberry Vinaigrette, 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 16.99

♥ Country Apple Salad

Fresh mixed greens with sliced radishes, apples, cranberries and candied walnuts served with apple vinaigrette dressing 10.99

Taco Salad

Fresh greens, seasoned ground beef, tomatoes, black beans, black olives, shredded cheddar jack cheese, sour cream served in a crispy taco bowl 12.99
Add guacamole or avocado +2.00ea

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 6.99

Chicken Tenders

Cheeseburger

Grilled Cheese

Mac n Cheese

All Beef Hot Dog

Watering Hole

From the Fountain Pepsi, Diet Pepsi, Dr. Pepper, Sierra Mist, Lemonade, Mountain Dew, Diet Mountain Dew, Raspberry Brisk Tea, Fruit Punch Gatorade, Mug Root Beer 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

Nightly Specials

Taco Tuesday

Local's favorite tasty fish tacos

Walleye Wednesday

Filet of Canadian Walleye, parmesan crusted and pan fried

Fish Friday

Chef's choice fish platter

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 or seafood or shellfish can increase your risk of foodborne illness.

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
Add Blackening +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 12.99

Add **bacon, mushrooms, avocado** +1.00ea

S.B.G.

Pepperjack cheese, fire roasted red peppers, bacon and onion ring 14.99

Roper

Served open face and topped with chili, shredded cheddar cheese, diced onions and jalapenos 14.99

Blue

Caramelized onions, melted blue cheese crumbles, bacon and the chef's special seasoning on a toasted bun 13.99

Patty Melt

Grilled onions with Swiss cheese between toasted rye 12.99

SANDWICHES

Reuben or Rachel

Corned beef prepared in house with 1000 island, Swiss cheese and Sauerkraut or Coleslaw on marbled rye 13.99

Smoked Brisket

12 hour slow roasted with choice of BBQ or Spicy BBQ sauce on a warm bun 14.99

Pulled Pork

Slow roasted overnight in house with choice of BBQ or Spicy BBQ sauce on a fresh baked bun 13.99

Angus Sirloin*

8oz grilled to your liking, Swiss cheese, sautéed onions and mushrooms on a hoagie roll 15.99

Grilled Chicken Breast

Served with lettuce, tomato and Pepperjack cheese, served traditional or BBQ style 11.99

Add **guacamole or green chilies** +1.00ea

Pork Tenderloin

Lightly battered and fried, served on a fresh bun with mayo, lettuce and tomato 12.99

House Specialty Meatloaf

Chef's secret sauce and Swiss cheese 12.99

Classic Grilled Cheese

Grilled sourdough with American, Swiss and Cheddar cheese 9.99 Add **ham** +2.00

B.L.T

Applewood smoked bacon, tomato, mayo and lettuce 10.99

Add **guacamole or egg** +1.00ea

Southwest Quesadilla

Grilled flour tortilla, melted cheeses, green onions, roasted red peppers, black beans and chilis. Served with guacamole, sour cream and salsa 9.99

Add **chicken** +4.00 **or steak** +6.00

BROASTED CHICKEN

House Specialty

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

Each dinner mix & match pieces- additional breast +2.99

2-pc Broaster Chicken + 2 Regular Sides 12.99

4-pc Broaster Chicken + 2 Regular Sides 14.99

8-pc Box 18.99

12-pc Box 27.99

16-pc Box 36.99

Family Style Sides 7.99

Mashed Potatoes &
Brown Gravy
Fresh Made Coleslaw
Ranch Beans



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 +2.00ea
Add Blackening +2.00

Signature Meatloaf

Ultimate comfort food made in house daily, served with brown gravy 14.99

Chicken Fried Steak

Tender cube steak crusted with "grandmas" secret spices, served with country gravy 14.99

Broasted Pork Chop*

10oz Premium chop bone-in out of the Midwest 13.99

Fish Fry

Alaskan Dutch Harbor Cod lightly dusted and golden fried 13.99

Pulled Pork Platter

Slow roasted in house overnight with choice of BBQ or Spicy BBQ sauce 16.99

Baby Back Ribs

Fall-off-the-bone tender pork ribs with choice of BBQ or Spicy BBQ sauce
Full slab 24.99 Half slab 17.99

Grilled Salmon Filet*

Alaskan salmon grilled to perfection with a light seasoning 17.99

Shrimp Platter

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

Sirloin Steak*

Fire-grilled Choice Angus 8-oz 17.99

Flat Iron Steak*

Midwest corn-fed Angus 10-oz 18.99

Regular Side Kicks 3.99

Mashed Potatoes & Gravy

Mixed Vegetables

House Made Coleslaw

Mac N Cheese

Carrot & Celery Sticks

Ranch Beans

Side Salad

French Fries

Premium Sides 5.99

Sweet Potato Fries

Loaded Baked Potato

Housemade Gourmet Mac N Cheese

Onion Rings

Poblano Potato

Asparagus

Cornbread

Heart Healthy Options Available

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