



HORNY TOAD

BAR & GRILL

LUNCH & DINNER

APPETIZERS

LOADED BBQ NACHOS

with smoked pork, queso blanco, sour cream, cheddar jack cheese, pickled red onions, diced tomatoes, jalapenos, and green onion. **17.50**

CRISPY SMOKED WINGS

crispy wings with ranch or blue cheese, celery, carrot, tossed in your choice of classic buffalo, bbq, honey-sriracha or maple/mustard. **19.25**

BONELESS WING DINGS

boneless chicken wings with ranch or blue cheese, celery, carrot, tossed in your choice of classic buffalo, bbq, honey-sriracha or maple/mustard. **17.25**

CHEDDAR CAULIFLOWER

cheddar breaded cauliflower, with scallions **13.75**
add buffalo sauce: **1**
add bleu cheese or bleu cheese aioli: **1**

SPINACH AND ARTICHOKE DIP

served with tortilla chips. **14.75**

CHICKEN RANGOON

seasoned chicken, boursin cheese, and served with a sweet thai chili sauce. **14.25**

FRIED CHEESE CURDS

breaded white cheddar cheese served with ranch dressing. **14.75**

SALADS

HOUSE SALAD

mixed greens, sliced cucumbers, cherry tomatoes, cheddar jack cheese, and your choice of dressing. **13.50**

CLASSIC CAESAR SALAD

romaine hearts, red endive, parmesan cheese, and herbed breadcrumbs. **13.75**

SOUTHWEST SALAD

romaine lettuce, roasted corn, diced tomato, cheddar jack cheese, and tortilla chips, choice of dressing. **14.50**

ADD ONS

shrimp 8 grilled salmon 10 grilled chicken 8

BURGERS AND SANDWICHES

all of our beef is locally sourced and ground in house daily
served with choice of seasoned fries, house-chips, sweet potato fries or fresh fruit

H.TOAD BURGER

our famous h. toad's sauce, topped with your choice of cheese. **17.75**

BACON CHEDDAR BURGER

applewood smoked bacon, and cheddar cheese. **18.75**

BOURBON BURGER

pepper jack cheese, applewood smoked bacon, topped with a bourbon glaze. **18.75**

HANGOVER BURGER

fried egg, applewood smoked bacon, and american cheese. **19.50**

PARTY FOWL

crispy chicken, house pickle, coleslaw, and h. toad sauce. **18.75** *make it buffalo!*

SMOKED TURKEY CLUB

house smoked turkey breast, apple wood smoked bacon, heirloom tomato, butter lettuce, american cheese, and bacon aioli. **17.75**

SMOKED FRENCH DIP

slow smoked roast beef served on french bread with swiss cheese and au jus for dipping. **19.50**

all burgers can be substituted with grilled chicken \$2

ENTREES

ADD: side salad or caesar 7 brussel sprouts 6

GRILLED RIBEYE

locally sourced all-natural ribeye, smoked yukon gold mashed, today's vegetables, herbed compound butter, and red wine demi. **49.50**

CENTER CUT FILET

locally sourced all-natural filet, smoked yukon gold mashed, today's vegetables, herbed compound butter, and red wine demi. **51.75**

CEDAR PLANK FARRO ISLAND SALMON

served with rice and a charred pineapple beurre blanc. **34.75**

FISH AND CHIPS

beer battered atlantic cod, herbed fries, coleslaw, and sriracha tartar sauce. **19.75**

GROWN UP MAC

white cheddar, grana padano, jack cheese, bacon, cavatappi pasta, and herbed breadcrumbs. **19.75**
add: shrimp 8 | grilled chicken 8 | grilled salmon 10

ALFREDO

parmesan cream sauce with penne pasta, and an herbed crostini. **18.75**
add: shrimp 8 | grilled chicken 8 | grilled salmon 10

SMOKED MEATLOAF

homemade meatloaf topped with onion straws, served with garlic mashed potatoes, and today's vegetable. **23.75**

HAND BREADED CHICKEN STRIPS

tender strips of chicken, hand breaded, and fried to a crispy golden brown, with choice of side. **18.75**

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.