

# MAVERICKS

WILD DEADWOOD WEST



## START IT RIGHT

**CRISLIC 10 oz \*GF** \$17  
HAND CUT TENDER STEAK PIECES DEEP FRIED AND SPRINKLED WITH HOUSE BLEND SEASONINGS  
ADD MUSHROOMS, ONIONS, BLEU CHEESE CRUMBLES, HOUSE-MADE BOURBON GLAZE \$3.50 EACH

**LOADED QUESO FRIES** \$14  
SEASONED HOUSE GROUND BEEF & CHORIZO BLEND, WHITE QUESO, CHEDDAR-JACK, TOPPED WITH PICO DE GALLO AND TAJIN SEASONING SERVED OVER FRESH AND CRISPY FRENCH FRIES

**SPINACH AND ARTICHOKE DIP** \$13.50  
ARTICHOKE HEARTS, SPINACH AND RICH MELTED CHEESE SERVED WITH GRILLED FLATBREAD

**BONE-IN WINGS 8 PCS** \$15  
FLASH FRIED CRISPY BONE-IN WINGS  
CHOICE OF: STINGIN' HONEY GARLIC, BBQ, HOT, MILD, SWEET CHILI, BBQ DRY RUB

**GUNSLINGER ROLLS** \$13  
HOUSE-MADE EGG ROLLS FILLED WITH CHICKEN & CREAM CHEESE SERVED WITH PLUM SAUCE (LIMITED AVAILABILITY)

**MOZZARELLA STICKS** \$12  
PANKO BREADED AND FRIED MOZZARELLA SERVED WITH HOUSE MARINARA



## HAND CUT STEAKS \*GF

MAVERICKS STEAKS AND COCKTAILS PROUDLY SERVES CERTIFIED BLACK ANGUS BEEF

WET AGED A MINIMUM OF 21 DAYS

CHOICE OF ONE SIDE AND FRESH SIDE SALAD OR HOUSE-MADE SOUP

**FILET MIGNON** 7oz \$44.99  
BACON WRAPPED TENDERLOIN KNOWN FOR ITS DISTINCT FLAVOR AND MELT IN YOUR MOUTH TENDERNESS

**RIBEYE** 14oz \$42.99  
WELL MARBLED AND DELICIOUSLY FLAVORFUL

**NEW YORK STRIP** 12oz \$36.99  
THE STEAK LOVER'S CHOICE! BONELESS STRIP LOIN WITH FULL BODIED TEXTURE

**PRIME RIB** 14oz \$42.99  
AGED AND SLOW ROASTED  
\*AVAILABLE FRIDAY AND SATURDAY EVENINGS AFTER 4PM  
\*LIMITED AVAILABILITY

**BUFFALO TOMAHAWK** 25oz \$100  
DAKOTA RAISED, BONE-IN RIBEYE, BOURBON GLAZED  
SERVED MEDIUM OR LESS  
\*AVAILABLE FRIDAY AND SATURDAY EVENINGS AFTER 4PM  
\*LIMITED AVAILABILITY

## AWARD WINNING BBQ

CHOICE OF ONE SIDE AND FRESH SIDE SALAD OR HOUSE-MADE SOUP



**MAVERICKS SIGNATURE PORK BABY BACKS** HALF RACK \$26.50  
FULL RACK \$39.50

BBQ RUBBED, WET SMOKED AND SLOW COOKED UNTIL THEY ARE FALLIN' OFF THE BONE! CHOOSE FROM MAVERICKS HOUSE-MADE BBQ OR OUR FAMOUS BOURBON GLAZE (\$3.50 MORE)

**PULLED PORK PLATTER\*GF** \$22  
MAVERICKS AWARD WINNING BBQ PULLED PORK SLOW COOKED AND HAND PULLED TO PERFECTION

**PORK LOIN\*GF** \$23  
THE OTHER WHITE MEAT! MARINATED IN OUR SECRET BLEND OF HERBS & SPICES. PERFECTLY CHARBROILED!

## STEAK TOPPERS \*GF \$3.50

BLEU CHEESE CRUMBLES  
GARLIC & HERB BUTTER  
GARLIC BUTTER MUSHROOMS  
SAUTÉED ONIONS  
CHEF MARK'S BOURBON GLAZE \*\*\*CONTAINS GLUTEN

## SIGNATURE SIDES

FRENCH FRIES, RANCH FRIES, CHEF MARK'S DRY RUB SEASONED FRIES, STEAMED BROCCOLI, YUKON GARLIC CHEDDAR MASHED, HOUSE-MADE SOUP, SIDE SALAD, OR SWEET POTATO WAFFLE FRIES (\$2 MORE)  
(FRENCH FRIES CONTAIN GLUTEN)

AFTER 4PM: BAKED POTATO

**\$3 MORE-** DELUXE YUKON GARLIC CHEDDAR MASHED, WHITE CHEDDAR MAC-N-CHEESE, DELUXE BAKED POTATO

\*GF DENOTES GLUTEN FREE

\*\*V DENOTES VEGAN



## MAVERICKS ENTREES

CHOICE OF ONE SIDE (EXCEPT PASTA) AND FRESH SIDE SALAD OR HOUSE-MADE SOUP

**SPINACH & ARTICHOKE GRILLED CHICKEN** \$24.50

TWO CHARBOILED CHICKEN BREAST SMOTHERED IN CREAMY, CHEESY SPINACH AND ARTICHOKE DIP, SUNDRIED TOMATOES, FRESH MOZZARELLA

**BOURBON GLAZED SALMON** \$27.50

FRESH SALMON FILET BAKED IN CHEF MARK'S SWEET AND SPICY BOURBON GLAZE

**CHICKEN STRIP DINNER** \$18.50

CRISPY FRIED CHICKEN PLANKS - SERVED WITH HOUSE-MADE SAUCE (RANCH, BBQ, HONEY MUSTARD)

**CHICKEN SCAMPI** \$23

FETTUCINI, GARLIC AND HERB BUTTER, WHITE WINE REDUCTION, SUNDRIED TOMATOES, FRESH PARMESAN, GRILLED CHICKEN BREAST (NO SUBSTITUTIONS)

**FETTUCINI ALFREDO** \$18

TOSSED IN CHEF MARK'S HOUSE-MADE ALFREDO

CHICKEN	\$5
STEAK	\$8
ADD CAJUN	\$2
ADD SAUTÉED VEGETABLES	\$5



### KIDS MENU

12 YEARS AND UNDER



ALL MEALS INCLUDE ONE SIDE & A BEVERAGE

- ★ MAC & CHEESE \$9.00
- ★ CHICKEN STRIPS \$9.00
- ★ CHEESE PIZZA \$10.00
- ★ UNCRUSTABLE PB & J \$8.00

## NON-ALCOHOLIC BEVERAGES

COKE, DIET COKE, COKE ZERO, DR. PEPPER, SPRITE, MELLO YELLO, ROOT BEER, ORANGE FANTA, ICE TEA, LEMONADE, RASPBERRY LEMONADE, STRAWBERRY LEMONADE

20% Gratuity will be added to parties of 7 or more.

Consuming Raw or Undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

\*GF DENOTES GLUTEN FREE

\*\*V DENOTES VEGAN

## FRESH SALADS

SERVED ON FRESHLY CHOPPED ROMAINE LETTUCE

### CAJUN

YELLOW PEPPERS, CHARRED ANDOUILLE AND ELK SAUSAGE, CHEDDAR-JACK, HOT PICKLED OKRA, CAJUN & BACON VINAIGRETTE, HOUSE CROUTONS

### CLUB

BACON, CHEDDAR-JACK, HARD BOILED EGG, TOMATO, BLEU CHEESE CRUMBLES, HOUSE CROUTONS

### CREAMY GARLIC

APPLEWOOD SMOKED BACON, FRESH PARMESAN, CREAMY GARLIC DRESSING, HOUSE CROUTONS

CHICKEN	\$17
STEAK	\$24
SALMON	\$25

### CHEF MARK'S HOUSE-MADE DRESSINGS

RANCH, FRENCH, CAESAR, HONEY MUSTARD, BLEU CHEESE, BALSAMIC VINAIGRETTE, CHEF MARK'S CAJUN BACON VINAIGRETTE, BLUEBERRY VINAIGRETTE, 1000 ISLAND, CREAMY GARLIC

## BURGERS & MORE

CHOICE OF ONE SIDE -  
GLUTEN FREE BUN \$2 MORE

**APPLEWOOD SMOKED BACON CHEESE BURGER** \$17.50

CHOOSE FROM: QUESO, SWISS, AMERICAN, CRUMBLÉ BLEU CHEESE, CHEDDAR JACK, PEPPER JACK, SPICY HERB CREAM CHEESE

**AUGHT SIX** \$20

10OZ HOUSE GROUND CHUCK BURGER, HERB CREAM CHEESE, APPLEWOOD SMOKED BACON, SAUTÉED ONION, SWEET CHILI SAUCE

**JUMPIN JACK McCALL BURGER** \$18

GRILLED ANGUS STEAK BURGER, STINGIN' HONEY GARLIC SAUCE, PEPPER JACK, PICKLED JALAPENOS

**QUESO CHICKEN** \$17.50

GRILLED CHICKEN BREAST, WHITE QUESO, SAUTÉED ONION

**CRISPY CHICKEN MARINARA** \$18.50

CRISPY CHICKEN PLANKS, HOUSE MARINARA, MOZZARELLA STICKS

**CHEF MARK'S GUT BUSTER 5** \$27

GRILLED ANGUS STEAK BURGER, LOCAL ELK BRATWURST, BBQ PULLED PORK, APPLEWOOD SMOKED BACON, QUESO

**BLACK BEAN BURGER \*\*V** \$17.50

SANTA FE STYLE VEGGIE BURGER, FRESH LETTUCE, ONION, TOMATO