

MAVERICKS

WILD DEADWOOD WEST



START IT RIGHT

CHISLIC 10 oz *GF \$19
 HAND CUT TENDER STEAK PIECES DEEP FRIED AND SPRINKLED WITH HOUSE BLEND SEASONINGS
 ADD GARLIC BUTTER MUSHROOMS, SAUTEED PEPPERS & ONIONS, BLEU CHEESE CRUMBLES \$4 EACH

FIRE CRACKER PHILLY ROLL \$14
 PHILLY STEAK, PEPPER JACK CHEESE, PEPPERS & ONIONS SERVED WITH CHIPOTLE RANCH

LOADED WAFFLE FRIES \$16
 CRISPY BBQ SEASONED LATTICE FRY, APPLEWOOD SMOKED BACON, CHEDDAR JACK, QUESO, GREEN ONION, SOUR CREAM
 ADD BBQ BRISKET \$10

BONE-IN WINGS 8 PCS \$16
 FLASH FRIED CRISPY BONE-IN WINGS
 CHOICE OF: STINGIN' HONEY GARLIC, BBQ, HOT, MILD, BBQ DRY RUB

GUNSLINGER ROLLS \$14
 HOUSE-MADE EGG ROLLS FILLED WITH CHICKEN & CREAM CHEESE SERVED WITH PLUM SAUCE (LIMITED AVAILABILITY)

AWARD WINNING BBQ

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



MAVERICKS SIGNATURE PORK BABY BACKS HALF RACK \$29
 FULL RACK \$41

BBQ RUBBED, WET SMOKED AND SLOW COOKED UNTIL THEY ARE FALLIN' OFF THE BONE! SERVED WITH MAVERICKS AWARD WINNING BBQ SAUCE

CHOPPED BRISKET PLATTER*GF \$30
 MAVERICKS AWARD WINNING CHOPPED BRISKET SMOKED TO PERFECTION

SMOKE HOUSE PLATTER \$52
 1/2 RACK OF OUR SIGNATURE RIBS, CHOPPED BRISKET, LOCAL ELK JALAPENO AND CHEDDAR SAUSAGE, CAJUN POTATO SALAD (NO SUBSTITUTIONS)



HAND CUT STEAKS *GF

MAVERICKS STEAK AND COCKTAILS PROUDLY SERVES CERTIFIED BLACK ANGUS BEEF

WET AGED A MINIMUM OF 21 DAYS

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

FILET MIGNON 7oz \$48
 BACON WRAPPED TENDERLOIN KNOWN FOR ITS DISTINCT FLAVOR AND MELT IN YOUR MOUTH TENDERNESS

RIBEYE 14oz \$46
 WELL MARBLED AND DELICIOUSLY FLAVORFUL

NEW YORK STRIP 12oz \$40
 HAND CUT, TENDER, BOLD AND BEEFY

PRIME RIB 14oz \$46
 SLOW ROASTED AND HAND CARVED
 *ADD ADDITIONAL OUNCES \$3 PER OUNCE
 *HORSE RADISH CREAM \$2
 *AVAILABLE EVENINGS AFTER 4PM
 *LIMITED AVAILABILITY

BUFFALO TOMAHAWK 25oz \$110
 DAKOTA RAISED, BONE-IN RIBEYE, BOURBON GLAZED
 SERVED MEDIUM OR LESS

STEAK TOPPERS *GF \$4

- BLEU CHEESE CRUMBLES
- GARLIC & HERB BUTTER
- GARLIC BUTTER MUSHROOMS
- SAUTEED PEPPERS & ONIONS

COMPLIMENTARY SIGNATURE SIDES

FRENCH FRIES, RANCH FRIES, CHEF MARK'S DRY RUB SEASONED FRIES, GARLIC CHEDDAR MASHED, BAKED POTATO (AFTER 4PM)

UPGRADE SIDES: \$2 MORE

STEAMED BROCCOLI, FRESH SIDE SALAD, HOUSE-MADE SOUP, CAJUN POTATO SALAD, WAFFLE FRIES

\$3 MORE: WHITE CHEDDAR MAC, LOADED GARLIC CHEDDAR MASH, LOADED BAKED POTATO

\$4 MORE: LOADED BEER CHEESE AND BACON WAFFLE FRIES

*GF DENOTES GLUTEN FREE

V DENOTES VEGETARIAN



MAVERICKS ENTREES

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

TUSCAN GRILLED CHICKEN *GF \$28
TWO CHARBROILED CHICKEN BREAST SMOTHERED IN CREAMY, CHEESY, SPINACH AND ARTICHOKE CREAM SAUCE, SUNDRIED TOMATOES, FRESH MOZZARELLA, BALSAMIC GLAZE

SUMMER SALMON *GF \$28
CITRUS SEASONED SALMON FILET TOPPED WITH PINEAPPLE & STRAWBERRY PICO DE GALLO

CHICKEN STRIP DINNER \$21
CRISPY FRIED CHICKEN PLANKS - SERVED WITH HOUSE-MADE SAUCE (RANCH, BBQ, HONEY MUSTARD)

DRUNKEN MAC N CHEESE \$22
HOUSE-MADE BEER CHEESE MAC, APPLEWOOD SMOKED BACON, TOASTED BREADCRUMBS
MADE WITH LOCAL CROW PEAK CANYON CREAM ALE

PENNE ALFREDO \$20
AL DENTE PENNE NOODLES TOSSED IN CHEF MARK'S HOUSE-MADE ALFREDO
TRY IT WITH HOUSE-MADE 3 CHEESE MARINARA

CHICKEN	\$6
CRISPY CHICKEN	\$7
STEAK	\$10
ADD CAJUN	\$2
ADD BROCCOLI & MUSHROOMS	\$7



KIDS MENU

12 YEARS AND UNDER



ALL MEALS INCLUDE ONE SIDE & A BEVERAGE

- ★ MAC & CHEESE \$9.50
- ★ CHICKEN STRIPS \$9.50
- ★ CHEESE PIZZA \$10.00 (NO SIDE)
- ★ GRILLED CHEESE \$9.00

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.

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FRESH SALADS

SERVED ON FRESHLY CHOPPED ROMAINE LETTUCE

SUMMER

FRESH PINEAPPLE & STRAWBERRY, BLEU CHEESE CRUMBLES, VANILLA CANDIED ALMOND, BLUEBERRY VINAIGRETTE

CLUB

BACON, CHEDDAR-JACK, HARD BOILED EGG, CHERRY TOMATO, HOUSE CROUTONS

CAPRESE

BALSAMIC CAPRESE TOMATO, FRESH MOZZARELLA, HOUSE CROUTONS, BALSAMIC VINAIGRETTE

CHICKEN	\$20
CRISPY CHICKEN	\$21
STEAK	\$26
SALMON	\$28

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, CHIPOTLE RANCH

BURGERS & MORE

CHOICE OF ONE COMPLIMENTARY SIDE -
GLUTEN FREE BUN \$2.5 MORE

APPLEWOOD SMOKED BACON CHEESE BURGER \$19
CHOOSE FROM: AMERICAN, SWISS, CRUMBLED BLEU CHEESE, PEPPER AND HERB CREAM CHEESE, PEPPER JACK

THE 688 \$24
HOUSE GROUND CHUCK BURGER, PEPPER AND HERB CREAM CHEESE, APPLEWOOD SMOKED BACON, SAUTEED PEPPERS & ONIONS, SWEET CHILI SAUCE (SERVED MEDIUM)

JUMPIN JACK McCALL BURGER \$20
GRILLED ANGUS STEAK BURGER, STINGIN' HONEY GARLIC SAUCE, PEPPER JACK, PICKLED JALAPENOS

PORTABELLA BURGER **V** \$20
GRILLED PORTABELLA MUSHROOM, BALSAMIC CAPRESE TOMATO, FRESH MOZZARELLA

CHEF MARK'S GUT BUSTER 6 \$34
HOUSE GROUND CHUCK BURGER, LOCAL ELK JALAPENO AND CHEDDAR SAUSAGE, CHOPPED BRISKET, APPLEWOOD SMOKED BACON, HOUSE-MADE WHITE CHEDDAR MAC, QUESO

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