

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

LOADED QUESO FRIES **\$16**

CRISPY FRENCH FRIES, APPLEWOOD SMOKED BACON, CHEDDAR-JACK, QUESO, GREEN ONION, SOUR CREAM, PICO DE GALLO
ADD BBQ BRISKET \$10

BONE-IN WINGS 8 PCS **\$17**

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
DO YOU LIKE OUR FAMOLUS HOUSE-MADE BBQ SAUCE? ASK YOUR SERVER FOR PURCHASE DETAILS

SMOKE HOUSE PLATTER **\$52**

1/2 RACK OF OUR SIGNATURE RIBS, CHOPPED BRISKET, LOCAL ELK JALAPENO AND CHEDDAR SAUSAGE, CAJUN POTATO SALAD



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 UPON REQUEST

*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, GARLIC CHEDDAR MASHED, BAKED POTATO (AFTER 4PM)

UPGRADE SIDES: \$2 MORE

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

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



MAVERICKS ENTREES

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

BOURBON GRILLED CHICKEN \$27
TWO CHARBROILED CHICKEN BREAST SMOTHERED IN HOUSE-MADE
BOURBON GLAZE

CREAMY DILL SALMON *GF \$29
FRESH SALMON FILET SERVED WITH CREAMY DILL SAUCE

CHICKEN STRIP DINNER \$20
CRISPY FRIED CHICKEN PLANKS - SERVED WITH HOUSE-MADE SAUCE
(RANCH, BBQ, HONEY MUSTARD)

PENNE ALFREDO \$20
AL DENTE PENNE NOODLES TOSSED IN CHEF MARK'S HOUSE-MADE
ALFREDO

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

FRESH SALADS

SERVED ON FRESHLY CHOPPED ROMAINE LETTUCE

CLUB

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

FAJITA

SAUTEED PEPPERS & ONIONS, CHEDDAR-JACK, TORTILLA CHIPS,
FRESH PICO DE GALLO, GUACAMOLE, SOUR CREAM

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, CRUMBLLED BLEU
CHEESE, PEPPER AND HERB CREAM CHEESE, PEPPER
JACK

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

BRISKET QUESO \$23
WET SMOKED CHOPPED BRISKET, SAUTEED PEPPERS
& ONIONS, QUESO, BRIOCHE BUN

CHEF MARK'S GUT BUSTER 6 \$36
HOUSE GROUND CHUCK BURGER, LOCAL ELK
JALAPENO AND CHEDDAR SAUSAGE, CHOPPED BRISKET,
APPLEWOOD SMOKED BACON, HOUSE-MADE WHITE
CHEDDAR MAC, QUESO

COMPLIMENTARY SIGNATURE SIDES

FRENCH FRIES, RANCH FRIES, GARLIC CHEDDAR
MASHED, BAKED POTATO (AFTER 4PM)

UPGRADE SIDES: \$2 MORE

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

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

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 VEGETARIAN