

DINNERS

Served with a side and a salad

FRIED SHRIMP

Hand battered and served with made in-house cocktail sauce. \$26

GRILLED SHRIMP

Grilled in garlic butter and house seasoning, served on a bed of rice. Simply Grilled \$24 Blackened \$25

BOURBON GLAZED SALMON

Grilled 8oz Atlantic salmon on a bed of rice, topped with bourbon glaze. \$25

BROWN SUGAR PORK CHOP

8oz Tender and juicy brown sugar bone-in center cut, grilled to perfection. -Simply Grilled \$17 -Bourbon Glazed \$19 -Add pork chop \$9

COUNTRY FRIED STEAK

Traditional Country Fried Steak deep fried golden brown and smothered in brown or white gravy, served with mash potatoes. Beef \$23 Chicken \$21

HOT ROAST BEEF DINNER

Cooked low and slow, served open faced over thick cut white bread & mashed potatoes, smothered in beef gravy. \$19

CHICKEN YOUR WAY

Grilled chicken breast on a bed of rice.

Try it with a sauce!

-Simply Grilled \$19

-Blackened \$20

-Hickory BBQ \$20

-Bourbon Glaze \$21

Teriyaki w/ Pineapple \$21

-Parmesan Encrusted \$25

CHICKEN TENDER DINNER

Option of 3 or 4 hand breaded tenders, served with your choice of sauce -3 tenders \$17 -4 tenders \$20

CATFISH DINNER

Southern Fried Catfish served with hushpuppies and made-in-house tarter sauce. \$20

PASTAS

Served with salad

LOADED MACARONI & CHEESE

Creamy Cheddar Cheese with Macaroni topped with bacon, sour cream and chives. -Pasta Only \$16 -Chicken \$20 -Steak \$25 -Shrimp \$26 -Pulled Pork \$19

COWBOY PASTA

Fettuccine tossed in our creamy cajun sauce with sautéed peppers, onions, and mushrooms, topped with shredded parmesan.

-Pasta Only \$18 -Chicken \$22 -Steak \$26 -Shrimp \$27

HOUSE-MADE ALFREDO

Fettuccine tossed in a classic alfredo sauce topped with shredded parmesan and chives.

-Pasta Only \$17 -Chicken \$21 -Steak \$25 -Shrimp \$26

SIDES \$4.50

FRIED OKRA

BAKED BEANS

GRILLED ZUCCHINI

GREEN BEANS

STEAMED BROCCOLI

CREAMED CORN

POTATO WEDGES

BAKED POTATO

FRENCH FRIES

MASHED POTATOES

RICE PILAF

MAC & CHEESE

PREMIUM SIDES

LOADED BAKED POTATO (+\$2)

LOADED MASHED POTATO (+\$2)

LOADED MAC & CHEESE (+\$3)

SWEET POTATO FRIES (+\$2.50)

ONION TANGLERS (+\$2.50)

FRIED GREEN BEANS(+\$2.50)

FRIED PICKLES (+2.50)

FRIED MUSHROOMS (+2.50)

SPECIALTY ITEMS

Stuffed Spud

A baked potato loaded with butter, sour cream, cheddar, bacon and chives, topped with meat of choice. -Smoked Prime rib \$17

-Smoked Pulled Pork \$14 -BBQ Grilled Chicken \$15

-Add Baked Beans \$4.50

Beast Burger

1/2 lb. of Wagyu Beef, Elk, Bison, and Wild Boar, char-grilled to perfection and topped with melted cheddar cheese, lettuce, onion, tomato, and pickles on a toasted bun, served with your choice of side.

\$20

Cattlemens Steakhouse

- EST. 2020 -

Mountain Grove, MO 65711

417-349-4119

Automatic 20% gratuity will be added to all parties of 8 or more

Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses. Alert your server if you have special dietary requirements.

APPETIZERS

SHRIMP COCKTAIL

Jumbo Shrimp served with cocktail sauce **\$17**

FEED TROUGH FRIES

French fries topped with shaved prime rib and queso cheese **\$13**

FRIED PICKLES CHIPS

Zesty kosher pickle chips battered and deep fried, served with house dressing **\$12**

SPINACH DIP

House-made spinach dip with artichokes, and melted parmesan, served with tortilla chips **\$12**

POTSTICKERS

Deep fried pork dumplings, shredded cabbage, and scallions, served with sweet chili sauce **\$12**

GARLIC CHEESE CURDS

Real Wisconsin cheese, battered in breadcrumbs and garlic, served with house dressing **\$12**

FRIED MUSHROOMS

Whole button mushrooms battered fresh in-house, served with house dressing **\$12**

WINGS (1 POUND)

Traditional or Boneless
Sauce choices: BBQ, Buffalo, Bourbon, Teriyaki, Hot Honey **\$13**

BATTERED GREEN BEANS

Whole green beans with a toasted onion-flavored batter, served with house dressing **\$11**

ONION TANGLERS

Onion slivers covered in a light, scratch-style breading, served with house dressing. **\$10**

PULLED PORK NACHOS

Tortilla chips, topped with baked beans, smoked pulled pork, queso cheese, BBQ sauce, sour cream, green onions & sliced jalapenos. **\$13**

BURGERS & SANDWICHES

Served with house seasoned fries or a side
Sub Gluten Free bun \$2.50

COWBOY BISON BURGER

Ground Bison topped with bacon, onion tanglers, cheddar cheese, and hickory BBQ Sauce on a toasted bun. **\$19**

CHEESEBURGER

Ground Angus covered in melted cheddar topped with lettuce, tomato, onion, and pickle on a toasted bun. **\$14**
-Add bacon \$1.50

NEW SMASH BURGER

Angus burger smashed thin topped with melted cheese, lettuce, tomato, onion, and pickle. Served on toasted bun. **-Single \$12 -Double \$14 -Triple \$17**

CHICKEN SANDWICH

Your choice of grilled or fried chicken, topped with sautéed onions and swiss cheese. **\$17**

NEW PULLED PORK SANDWICH

20-hour smoked pulled pork on a toasted bun and served with your choice of hickory BBQ or sweet heat BBQ. **\$18**

CHICKEN BACON RANCH WRAP

Grilled or Fried chicken, lettuce, cheddar cheese, tomato, chopped bacon, and house dressing, wrapped in spinach tortilla wrap. **\$16**

CHICKEN BOURBON WRAP

Grilled or Fried chicken, lettuce, cheddar cheese, tomatoes, onion tanglers, and bourbon sauce, wrapped in spinach tortilla. **\$16**

PRIME RIB SANDWICH

Shaved prime rib, sautéed peppers and onions, and melted swiss cheese on a hoagie, served with au jus and horseradish sauce. **\$18**

COWBOY BEEF MELT

Shaved prime rib, bacon, cheddar cheese, lettuce, tomato and bacon aioli on a hoagie. **\$18**

SALAD DRESSINGS:

Cattlemens' House

House-Made Ranch

Ott's French

1000 Island

Blue Cheese

Honey Mustard

Raspberry Vinaigrette

Italian

Oil & Vinegar

STEAKS

Served with a side and salad

ANGUS RIBEYE

Our most flavorful cut, perfectly marbled and seasoned.
16 OUNCE \$45
8 OUNCE DROVER \$33

ANGUS FILET MIGNON

Eight ounce cut of our most tender steak, hand cut and wrapped in bacon. **\$38**

ANGUS STEAK TIPS

Marinated tips of sirloin sautéed with red onions and bell peppers. **\$25**

ANGUS NEW YORK STRIP

Fourteen ounces of lean, slightly marbled Strip. -14 OZ \$39
-7 OZ MANHATTAN \$27

ANGUS PETITE FILET MIGNON

Four ounce cut of our most tender steak, hand cut. **\$21**

ANGUS TOP SIRLOIN

A classic for a reason! Eight ounce center cut sirloin. **\$24**

BEEF MEDALLIONS

Two parmesan-encrusted beef medallions with our Bourbon Parmesan sauce. **\$30**

Rare -
Cool Red Center

Med Rare -
Warm Red Center

Medium -
Warm Pink Center

Med Well -
Thin Pink Line

Well -
Done Throughout

TAKE YOUR MEAL TO THE NEXT LEVEL:

HALF ORDER OF
GRILLED OR FRIED
SHRIMP **\$7**

TOP W/ SAUTÉED
MUSHROOMS **\$2.50**

TOP W/ SAUTÉED
ONIONS **\$2.50**

TOP W/ BOURBON
PARMESAN **\$2.50**

TOP W/ BOURBON
SAUCE **\$2.50**

TOP W/ HOT HONEY
\$2.50

BLACKENED
SEASONING **\$2.50**

SALADS & SOUPS

ENTRÉE HOUSE SALAD

Mixed greens, cheddar cheese, tomato, cucumber, red onion, and house made croutons. **Chicken \$19 Steak \$23 Shrimp \$26**

ENTRÉE CAESAR SALAD

Mixed greens tossed in Caesar dressing, topped with parmesan and house made croutons. **Chicken \$19 Steak \$23 Shrimp \$26**

SIDE HOUSE OR CAESAR

Salad only \$5 Chicken \$12 Shrimp \$19 Steak \$15

SOUPS

Soup Only **\$7** / Soup and salad **\$12** / Soup and Grilled Cheese **\$13**
-Baked Potato Soup -Chicken and Dumpling -Soup of the Day