

# 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

# 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-gilled to perfection and topped with melted cheddar cheese, lettuce, onion, tomato, and pickles on a toasted bun, served with your choice of side.

\$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)

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.

# Cattlemens Steakhouse

- EST. 2020 -

Mountain Grove, MO 65711

417-349-4119

## 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

## 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

## 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

### 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

### 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

## 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

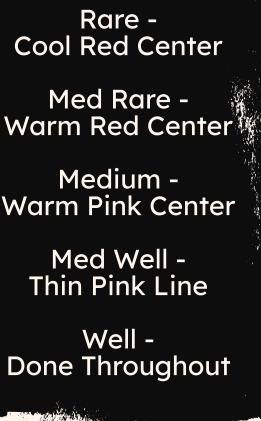
Four ounce cut of our most tender steak, hand cut. \$21

### 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



## SALAD DRESSINGS:

### Cattlemen's House

### House-Made Ranch

Ott's French

1000 Island

Blue Cheese

Honey Mustard

Raspberry Vinaigrette

Italian

Oil & Vinegar

## 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