

# APPETIZERS

## STUFFED CHEESE JALAPENO

Breaded cheese & jalapeno popper bites \$12

## NEW BOOM BOOM SHRIMP

Tempura battered shrimp tossed in boom boom sauce. Served with our fresh pineapple pico. \$15

## BATTERED GREEN BEANS

Whole green beans with a toasted onion flavored batter. \$11

## SPINACH DIP

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

## ONION RINGS

Sweet Spanish onions breaded with panko crumbs and deep fried, served with house dressing \$10

## FRIED PICKLES CHIPS

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

## COWBOY TATERS

House cut potato skins with melted cheddar, crispy bacon, and chives, with sour cream \$12

## NEW CHICKEN WINGS 1 POUND JUMBO (6 TO 8)

Traditional Bone-In Wings Carolina Reaper, Buffalo, BBQ, Kickin Bourbon, Sweet Chili, Garlic Parm, Teryaki  
Dry Rub: Cajun \$13

## GARLIC CHEESE CURDS

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

## NEW BARVARIAN PRETZEL

Large golden, crispy crust and warm, soft, chewy interior, each pretzel is a perfect balance of flavor and texture. Served with our with beer cheese made craft-brew. 11

## JUMBO BREADED MOZZERELLA STICKS

Jumbo Creamy mozzarella cheese in Italian breading. \$12

## FRIED MUSHROOMS

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

# STEAKS

Served with a side and a side salad

## ANGUS FILET MIGNON

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

## ANGUS RIBEYE

Our most flavorful cut, perfectly marbled and seasoned

18 OUNCE \$46  
9 OUNCE DOVER \$34

## ANGUS TOP SIRLOIN

A classic for a reason! Eight ounce center cut sirloin \$25

## ANGUS NEW YORK STRIP

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

## ANGUS PETITE FILET MIGNON

Three ounce medallions cut of our most tender steak, hand cut  
1 - 3 OZ \$18  
2 - 3 OZ \$22  
3 - 3 OZ \$26

## BEEF MEDALLIONS

Two parmesan encrusted beef medallions with our Bourbon Parmesan sauce, recommended over mashed potatoes \$30

## ANGUS STEAK TIPS

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

## SMOKED PRIME RIB

(Served Fridays and Saturdays after 4 p.m.) This is a crowd favorite! Cut thick when you order, served with house made Au Jus and horseradish sauce

### TAKE YOUR STEAK TO THE NEXT LEVEL:

HALF ORDER OF GRILLED OR FRIED SHRIMP

TOP WITH SAUTÉED MUSHROOMS

BLACKENED SEASONING

TOP WITH SAUTÉED ONIONS

TOP WITH BOURBON PARMESAN

TOP WITH BOURBON SAUCE

# SALADS & SPUDS

## 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 \$27

## SIDE HOUSE OR CAESAR

Salad only \$5

Chicken \$12 Shrimp \$19 Steak \$15

## STUFFED SPUD

Baked potato loaded with butter, sour cream, cheddar, bacon and chives  
Smoked Shredded Beef \$15 BBQ Grilled Chicken \$15 Smoked Prime Rib \$17  
Pulled Pork \$14

Add Baked Bean \$4.50

# Cattlemens Steakhouse

EST. 2020

417-252-2117

Rare -  
Cool Red Center

Med Rare -  
Warm Red Center

Medium -  
Warm Pink Center

Med Well -  
Thin Pink Line

Well -  
Done Throughout

Book our  
banquet room  
for your next  
party/meeting!

## SALAD DRESSINGS:

Cattlemens' House  
House Made Ranch  
Ott's French  
1000 Island  
Blue Cheese  
Honey Mustard  
Raspberry Vinaigrette  
Italian  
Oil & Vinegar

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

# CATFISH

Southern Fried

Served with Fries, Hush Puppies & Cole Slaw \$20

# PULLED PORK

Slow cooked and Smoked topped with Cole Slaw on brioche bun. Comes with one side \$18

## Chicken Strips Basket

Chicken Tenders- Three of our juicy, hand breaded chicken tenders. Served with one side.  
\$14

## SIDES \$4.50

- FRIED OKRA
- BAKED BEANS
- COLE SLAW
- GRILLED ZUCCHINI
- STEAMED BROCCOLI
- WESTERN CORN
- SAUTÉED MUSHROOMS
- SAUTÉED ONIONS
- FRENCH FRIES
- RICE PILAF
- BAKED POTATO
- MASHED POTATOES
- HOUSE SALAD

## PREMIUM SIDES

- LOADED BAKED POTATO (+2)
- LOADED MAC & CHEESE (+2.50)
- LOADED MASHED POTATO (+1.5)
- BAKED SWEET POTATOES (+1.5)
- MAC & CHEESE (+2)
- ONION RINGS (+2)
- FRIED GREEN BEANS(+2)
- FRIED PICKLES (+2)
- COWBOY TATERS (+2)
- FRIED MUSHROOMS (+2)
- GARLIC CHEESE CURDS (+2)
- BATTERED SPICY CAULIFLOWER (+2)
- BREADED MOZZ STICKS (+2)
- BREADED JAL POPPERS (+2)

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.

# DINNERS

Served with a side and a salad

## CHICKEN YOUR WAY

Grilled chicken breast on a bed of rice, you choose:

Simply Grilled \$19

Blackened \$20

Hickory BBQ \$20

Bourbon Glaze \$20

Hot Sriracha Honey \$21

Teriyaki w/ Pineapple \$21

Bourbon Parmesan Sauce \$21

Smothered w/ Onions, Peppers & Cheese \$24

## COUNTRY FRIED STEAK

Traditional Country Fried Steak battered in

buttermilk and seasoned

flour then deep fried

golden brown and

smothered in brown or white gravy

Beef \$23 Chicken \$21

## 12 OZ PORK CHOP

Tender and juicy brown sugar bone-in center

cut, grilled to

perfection

Simply Grilled \$27

Bourbon Glazed \$28

Hot Sriracha Honey \$28

## CHICKEN TENDERS

Four-Hand breaded, served with your

choice: country gravy,

ranch, honey mustard,

or bbq

\$20

## CHOPPED STEAK

Angus ground chuck

topped with onions,

peppers, mushrooms,

and beef gravy

\$21

## GRILLED SHRIMP

Grilled in garlic butter and house seasoning,

served on

a bed of rice

\$25

## FRIED SHRIMP

Butterflied, hand battered and served with made in

house cocktail sauce

\$26

## SALMON YOUR WAY

Grilled 8oz Atlantic salmon on a bed of rice,

you choose:

Simply Grilled \$25

Blackened \$26

Hot Sriracha Honey \$26

Bourbon Glaze \$26

Teriyaki w/ Pineapple \$26

Bourbon Parmesan Sauce

\$26

# PASTAS

Served with a side salad

## MACARONI & CHEESE

White Cheddar Cheese with Macaroni

Pasta Only \$16 Chicken \$20

Steak \$25 Shrimp 25

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

## ALFREDO

Fettuccine tossed in a classic alfredo sauce topped with

shredded parmesan and chives

Pasta Only \$17 Chicken \$21

Steak \$25 Shrimp \$26

# BURGERS & SANDWICHES

Served with house seasoned fries or a side

## COWBOY BURGER

Ground Angus grilled topped with bacon, onion ring, cheddar cheese, and

hickory BBQ Sauce \$19

Sub: Gluten free bun \$2

## CHEESEBURGER

A half pound of ground Angus covered in melted cheddar, add bacon for an

extra dollar \$15

Sub: Gluten free bun \$2

## BISON BURGER

- Locally Sourced -

Prime ground bison

topped with bacon and

melted cheddar \$19

Sub: Gluten free bun \$2

## COWBOY BEEF MELT

Shaved prime rib, bacon, cheddar cheese, lettuce, tomato and bacon aioli on toasted French hoagie \$18

## CHICKEN SANDWICH

Your choice of grilled or fried chicken, topped with sautéed onions and swiss

cheese \$17

Sub: Gluten free bun \$2

## NEW BEAST BURGER

Elevated to the next level: Half Pound Ground Bison, Beef Wagyu, Venison, and Wild Boar. True Carnivore Burger!

\$21

## HOT ROAST BEEF

Cooked low and slow! Served open faced over thick cut white bread and mashed

potatoes, smothered in brown gravy

\$18

## PRIME RIB SANDWICH

Shaved prime rib, sautéed peppers and onions,

melted swiss cheese.

Served with au jus and horseradish

sauce on a hoagie \$18

Make It a Wrap!

## CHICKEN BLT WRAP

Crispy chicken, pepper jack cheese, chopped bacon, lettuce, and tomato

with house dressing \$16

Sub: Gluten free tortilla \$2