

APPETIZERS

SESAME CRUSTED TUNA 13.

Ahi tuna encrusted with toasted sesame seeds, black pepper and wasabi seasoning accompanied with a soy dipping sauce and oriental slaw

GRINGO CHILI 5.

Our homemade mild blend of all the right fixin's

DEATH VALLEY CHILI 5.

do we need to say more...?

TOMATO SOUP 4.5.

SALADS

COBB SALAD 12.

fresh mixed greens with carrots, onions, mushrooms, cucumbers, tomatoes, boiled egg, Swiss cheese, bacon and grilled chicken with balsamic dressing

CHICKEN CAESAR SALAD 11.5

tender grilled chicken, atop a bed of romaine lettuce mixed with our homemade Caesar dressing, topped with fresh parmesan cheese (no croutons)

WEDGE SALAD 9.

a fresh wedge of iceberg lettuce, topped with red onion, cucumbers, bacon and basil marinated tomatoes, topped with our own homemade dressing (your choice from list below)

CHOPPED SALAD 11.5

a healthy combination of salad mix, tomatoes, green peppers, roasted corn, red onion, roasted red pepper and boneless chicken breast all chopped then tossed with our sweet Italian dressing

GARDEN SALAD 4.5

mixed greens, red onions, cucumbers and tomatoes

DRESSINGS

all of our dressings are homemade

*ranch • lo-cal raspberry lime vinaigrette • balsamic • Italian •
fat free white zinfandel vinaigrette • Caesar • oil and vinegar*

WORLD CHAMPION BBQ

Our BBQ items have been developed with the expertise of Memphis rib master, John Willingham. The Horseshoe Grille uses an authentic southern style of cooking to provide you with the best smoked flavor possible.

*The following BBQ items are cooked with dry rub only and no BBQ sauce added.
Our sauce is not gluten-free.*

ST. LOUIS RIBS

*pork ribs slowly smoked for hours, served with homemade coleslaw and
garlic smashed potatoes*

FULL RACK 25.5

HALF of a RACK 16.5

THIRD of a RACK 13.

BEEF BRISKET 15.

*juicy brisket rubbed and smoked for hours until tender,
served with homemade coleslaw and garlic smashed potatoes*

BBQ COMBO

can't decide on your favorite...make it a combo

CHOICE OF 2 19.

SIDES

BAKED POTATO

GARLIC SMASHED RED BLISS

HOMEMADE COLESLAW

FRESH VEGETABLES

QUINOA SALAD

ROASTED BEET SALAD

ENTREES

SOUTHFORK STEAK 26.

*choice black angus new york strip steak with our famous willingham rub
topped with our southfork sauce served with baked potato and fresh vegetables*

MONTREAL RIBEYE 24.

handcut black angus ribeye, grilled and flavored with montreal seasoning,

served with garlic smashed potatoes and fresh vegetables

SALMON 20.5

*grilled, pan-seared or baked with lemon butter or mild cajun seasoning
served with garlic smashed potatoes and fresh vegetables*

HADDOCK 20.

*baked with lemon and white wine,
served with garlic smashed potatoes and coleslaw*

BURGERS AND SANDWICHES

The following items are served without the bun and with homemade coleslaw

GRILLED CHICKEN 10.5

*fresh boneless breast of chicken grilled, topped with our basil and garlic
marinated tomatoes and mozzarella cheese served with homemade coleslaw*

GRILLED VEGETABLE 11.

*fresh jumbo portabella mushroom, zucchini, summer squash and roasted red
pepper grilled together topped with pesto aioli & asiago cheese served with
homemade coleslaw*

GRILLE BURGER 10.5

*grilled 1/2 pound black angus burger with lettuce and tomato
served with homemade coleslaw
cheese additional .75: american, swiss, mozzarella, monterey jack or cheddar*

BLACKENED BURGER 11.5

*1/2 pound black angus burger rubbed with cajun seasonings, seared on the grill
and served with homemade coleslaw*

PRIME BURGER 10.5

*grilled usda prime burger with lettuce and tomato
served with coleslaw
cheese additional .75: american, swiss, mozzarella, monterey jack, or cheddar*

TURKEY BURGER 8.5

*grilled turkey burger topped with freshly made guacamole
served with lettuce and tomato and a side of homemade coleslaw*

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

more information about the safety of consuming raw food is available upon request.

GLUTEN-FREE MENU

Many of Horseshoe Grille's menu items are naturally gluten-free. The selection in this menu is a combination of those items and items that have been modified to meet the gluten-free criteria. We have worked closely with

Healthy Systems Consulting to create our gluten-free menu based on the most current ingredient information from our food suppliers and their stated absence of wheat/gluten protein and their derivatives.

While we take great care to avoid cross contamination in our operation, we cannot guarantee that the foods we serve are free from any or all allergen.

