

# MAVERICKS

WILD DEADWOOD WEST

## START IT RIGHT

**CHISLIC 10 oz** \$14 GF  
HAND CUT TENDER STEAK CUBES DEEP FRIED AND SPRINKLED WITH HOUSE BLEND SEASONINGS

**GUNSLINGER ROLLS** \$12  
HOUSE-MADE EGG ROLLS FILLED WITH CHICKEN, SWEET CHILI SAUCE, CREAM CHEESE SERVED WITH PLUM SAUCE

**BONE-IN WINGS 8 PCS** \$14  
FLASH FRIED CRISPY BONE-IN WINGS  
CHOICE OF: STINGIN' HONEY GARLIC, BBQ, HOT, MILD, BBQ DRY RUB

**CHILI CHEESE FRIES** \$12  
HOUSE-MADE STEAKHOUSE CHILI, QUESO, CHEDDAR JACK, GREEN ONION

**SPINACH & ARTICHOKE DIP** \$13  
ARTICHOKE HEARTS, SPINACH AND RICH MELTED CHEESE. SERVED WITH HERBED TORTILLA CHIPS



## FRESH SALADS

SERVED ON FRESHLY CHOPPED ROMAINE LETTUCE

**CAJUN**  
YELLOW PEPPERS, CHARRED ANDOUILLE SAUSAGE, CHEDDAR JACK, CUCUMBER, PICKLED OKRA, CAJUN VINAIGRETTE

**CLUB**  
BACON, CHEDDAR JACK, HARD BOILED EGG, DICED TOMATO, BLEU CHEESE CRUMBLES, HERBED CROUTON

**SPRING**  
CHEF MARK'S CANDIED ALMONDS, CRAISINS, PARMESAN, MANDARIN ORANGES, BLUEBERRY VINAIGRETTE

CHICKEN \$16

STEAK \$22

SALMON \$24

## HOUSE-MADE DRESSINGS

RANCH, FRENCH, 1000 ISLAND, CAESAR, HONEY MUSTARD, BLEU CHEESE, BALSAMIC VINAIGRETTE, CHEF MARK'S CAJUN & BACON VINAIGRETTE, GREEK VINAIGRETTE, AND BLUEBERRY VINAIGRETTE



## BURGERS & MORE

CHOICE OF ONE SIDE - GLUTEN FREE BUN \$2 MORE

**ACES-N-EIGHTS BURGER** \$16  
ANGUS STEAK BURGER, BALSAMIC MARINATED TOMATOES, PICKLED JALAPENO, BLEU CHEESE

**WILD BILL** \$17  
MARINATED TOP SIRLOIN, SERVED MEDIUM-RARE, SAUTÉED ONION, ALFREDO, PARMESAN GARLIC ROLL

**APPLEWOOD SMOKED BACON CHEESE BURGER** \$15  
CHOOSE FROM: QUESO, SWISS, AMERICAN, CRUMBLED BLEU CHEESE, CHEDDAR JACK, PEPPER JACK

**COWBOY PULLED PORK** \$16  
BBQ PULLED PORK, CHEDDAR JACK, APPLEWOOD SMOKED BACON

**JUMPIN JACK McCALL BURGER** \$16  
GRILLED ANGUS STEAK BURGER, STINGIN' HONEY GARLIC SAUCE, PEPPER JACK, PICKLED JALAPENOS

**CHICKEN QUESO** \$16  
GRILLED CHICKEN BREAST, QUESO, SAUTÉED ONION

**CHEF MARK'S GUT BUSTER II** \$24  
GRILLED ANGUS STEAK BURGER, STEAKHOUSE CHILI, WHITE CHEDDAR MAC, APPLEWOOD SMOKED BACON, QUESO

**BLACK BEAN BURGER** \$16  
SANTA FE STYLE VEGGIE BURGER, FRESH LETTUCE, ONION, TOMATO  
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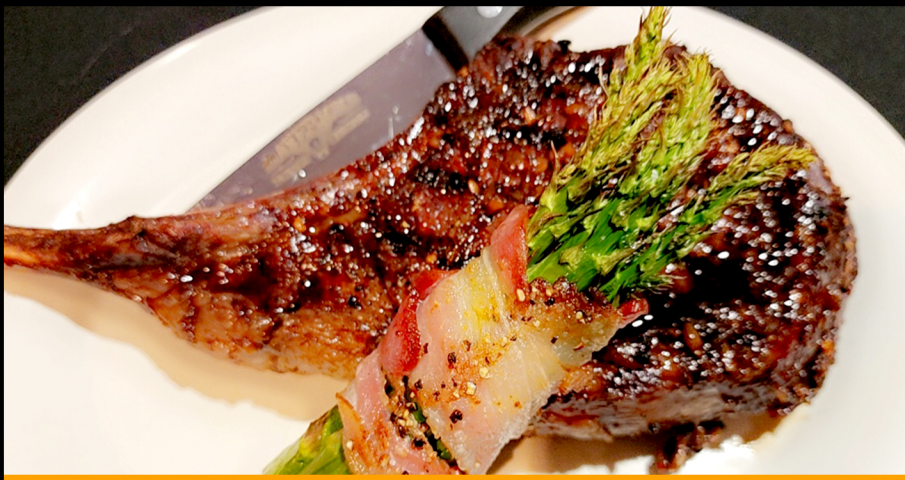
## NON-ALCOHOLIC BEVERAGES

COKE, DIET COKE, DR. PEPPER, DIET DR. PEPPER, SPRITE, MELLOW YELLOW, ROOT BEER, ORANGE FANTA, ICE TEA, SWEET TEA, RASPBERRY TEA, LEMONADE, RASPBERRY LEMONADE, STRAWBERRY LEMONADE

*20% Gratuity will be added to parties of 7 or more. Please feel free to raise this gratuity at your discretion. Consuming Raw or Undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.*

\*\* GF DENOTES GLUTEN FREE

\*\* V DENOTES VEGAN



## HAND CUT STEAKS

21 DAY WET AGED BLACK ANGUS BEEF \*\*GF  
CHOICE OF ONE SIDE AND FRESH SIDE SALAD  
OR HOUSE-MADE SOUP

**FILET MIGNON** 7oz \$39  
BACON WRAPPED TENDERLOIN KNOWN FOR ITS DISTINCT FLAVOR  
AND TENDERNESS

**RIBEYE** 14oz \$38  
WELL MARBLED AND DELICIOUSLY FLAVORFUL

**BUFFALO TOMAHAWK** 25oz \$100  
DAKOTA RAISED, BONE-IN, BOURBON GLAZE, SERVED MEDIUM  
OR LESS

\*KINDLY ALLOW EXTRA TIME TO PREPARE  
\*LIMITED AVAILABILITY

**PRIME RIB** 14oz \$38  
AGED AND SLOW ROASTED  
-AVAILABLE FRIDAY AND SATURDAY EVENINGS AFTER 4PM

## STEAK TOPPERS \*GF \$3

BLEU CHEESE CRUMBLES  
GARLIC & HERB BUTTER  
SAUTÉED MUSHROOMS  
SAUTÉED ONIONS  
CHEF MARK'S BOURBON GLAZE

## SIGNATURE SIDES

FRIES, RANCH FRIES, STEAMED BROCCOLI,  
YUKON GARLIC CHEDDAR MASHED, HOUSE-MADE SOUP, OR  
SIDE SALAD

AFTER 4PM: BAKED POTATO OR BAKED SWEET POTATO

**\$3 MORE-** DELUXE YUKON GARLIC CHEDDAR MASHED,  
WHITE CHEDDAR MAC-N-CHEESE, DELUXE BAKED POTATO,  
CHILI CHEESE FRIES, BACON WRAPPED ASPARAGUS

*20% Gratuity will be added to parties of 7 or  
more. Please feel free to raise this gratuity  
at your discretion.*

*\*Not Responsible for Flavor or Tenderness of  
Medium Well & Well Done Steaks*



## AWARD WINNING BBQ

CHOICE OF ONE SIDE AND FRESH SIDE SALAD  
OR HOUSE-MADE SOUP

MAVERICKS SIGNATURE PORK BABY BACKS  
WET RUBBED AND SLOW COOKED UNTIL THEY ARE FALLIN'  
OFF THE BONE! CHOOSE FROM MAVERICKS HOUSE-MADE  
BBQ OR CHEF MARK'S BOURBON GLAZE (\$3 MORE)

1/2 RACK \$24  
FULL RACK \$34

**PULLED PORK PLATTER** \$20  
MAVERICKS AWARD WINNING BBQ PULLED PORK SLOW  
COOKED AND HAND PULLED TO PERFECTION

**10oz PORK LOIN** \$20  
THE OTHER WHITE MEAT! MARINATED IN OUR SECRET  
BLEND OF HERBS & SPICES. PERFECTLY CHARBROILED!



## MAVERICKS ENTREES

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

**CREOLE GRILLED CHICKEN** \$23 \*GF  
2 CHARBROILED CHICKEN BREASTS, MOZZARELLA, CREOLE MARINARA

**SALMON** \$25 \*GF  
BROILED SALMON FILET TOPPED WITH GARLIC HERB BUTTER

**CHICKEN STRIP DINNER** \$16  
CRISPY FRIED CHICKEN PLANKS - SERVED WITH HOUSE-MADE SAUCE  
\*\*RANCH, BBQ, HONEY MUSTARD

**TORTELLINI ALFREDO** \$17  
CHEESE STUFFED TORTELLINI  
PREPARED WITH CHEF MARK'S HOUSE-MADE ALFREDO OR CREOLE  
MARINARA

CHICKEN \$5  
STEAK \$8  
ADD CAJUN \$2  
ADD SAUTÉED VEGGIES (BROCCOLI & MUSHROOMS) \$4