

# Group Menu Options



Required for Parties of 15 or More

---

WE HAVE TWO MENU STYLES TO CHOOSE FROM

**The Wrangler** at \$33.95 per person – 3 dinner choices for guests

OR

**The Stockman** at our regular menu price plus \$5 for the extras– Six dinner choices for guests

\*\*\*See the following pages for details on menu options

GROUP MENU DETAILS

- We are happy to prepare a **personalized printed menu** for your group at no charge.
- We prefer one method of payment at the night of your event however we can split the check if needed.
- Soda, Coffee, and Tea included at no charge.
- Group reservations on Fridays or Saturdays may be restricted to certain times depending on size.
- **Cancelation Policy:** If reservations are canceled within the 7 days prior to the reservation date a \$200 fee will be charged to the card on file.  
\*\*\*A credit card number will be required when confirming your reservation
- Parties of 10 or more will have **automatic 18% gratuity**
- Please provide a guaranteed minimum number of guests for your reservation at least 24 hours in advance .  
\*\*\*If the actual guest count falls below 10% of the guarantee missed dinners may be billed to the master check
- Kids Meals can be made available for \$11.95 each (please let us know how many).

BEVERAGE PLAN OPTIONS

**Hosted** | All beer, wine, cocktails, specialty N/A drinks are on the master check

**Ticketed** | We provide you drink tickets to pass out for the hosted bar, additional drinks can be purchased separately by guests

**No Host** | Each guest pays for their own cocktails, beer, wine, or specialty N/A drinks  
*In order to provide top notch service and limit confusion, please limit to 3 separate checks*

# The Wrangler Menu

(party name will be noted above)

---

## APPETIZER

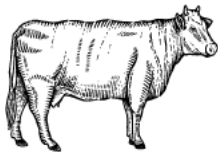
Onion Rings & Salsa

## FIRST COURSE

Fresh Garden Salad

## ENTREES

Choice of entrée served with Ranch Style Beans, Garlic Bread and **a group choice** of Baked Potato, Mashed Potatoes, or Wild Rice Blend



### Flat Iron Steak

8oz flat iron steak,  
special seasoning  
and grilled to  
perfection



### Baked Salmon

8oz baked salmon  
filet, fresh dill,  
lemon & white  
wine cream sauce



### Chicken Marsala

Pan fried chicken breast,  
portabella mushrooms,  
rich Marsala wine &  
butter sauce

## DESSERT

**Group choice** of French Vanilla Ice Cream or The Rotating Ice Cream Flavor

## BEVERAGES

Soda, Coffee, Tea **+beverage plan choice**

*(18% gratuity included)*

# The Stockman Menu

(party name will be noted above)

---

## APPETIZER

Onion Rings & Salsa

## FIRST COURSE

Fresh Garden Salad

## ENTREES

Choice of entrée served with Ranch Style Beans, Garlic Bread and **a group choice** of Baked Potato, Mashed Potatoes, or Wild Rice Blend

**Group choice** of up to 6 entrée items for guests to choose from

### Flat Iron Steak

8oz flat iron  
\$29.50

### Rib Eye Steak

12oz rib eye  
\$37.95

### New York Strip Steak

11oz New York strip  
\$34.95

### Filet Mignon

7oz bacon wrapped tenderloin  
\$38.95

### Tumalo Tenders

Two 5oz bacon wrapped medallions  
\$31.95

### Baked Salmon

8oz baked salmon filet, fresh dill, lemon & white wine cream sauce  
\$29.95

### Stuffed Alaskan Cod

Baked cod filet, dungeness crab stuffing, lemon & white wine cream sauce  
\$26.95

### **Lobster Tail**

A large 8oz lobster tail, garlic butter dipping sauce

\$42.95

### **Shrimp Scampi**

Six sautéed scampi, garlic & white wine cream sauce, served over steamed spinach

\$29.95

### **Chicken Marsala**

Pan fried chicken breast, portabella mushrooms, rich Marsala wine & butter sauce

\$25.95

### **Grilled ½ Chicken**

Garlic & herb rubbed grilled chicken, house made BBQ dipping sauce

\$21.95

### **Roasted Quail**

Two oven roasted quail, garlic & herb rub, olive oil & red wine vinegar brush

\$25.95

### **DESSERT**

**Group choice** of French Vanilla Ice Cream or the Rotating Ice Cream Flavor

### **BEVERAGES**

Soda, Coffee, Tea **+beverage plan choice**

*(18% gratuity will be added)*