

THE SALOON

STEAK & SEAFOOD

DINNER TO GO!

featuring 50% off wood grilled steaks and 20% off entrees, all night long!

DELIVERY and CURBSIDE PICK UP AVAILABLE.

Order your dinner to go online at
www.TheSaloon.net or on THE CLUB CARD app and
receive a complimentary bottle of wine.

Free bottle of wine is valid for online orders only. Sorry no call in's.

Need assistance call (239) 444-1207.

THE SALOON FEAST

Artisanal BBQ for 2

1/2 Rack Of St. Louis Style Ribs
8 Chicken Wings, 6oz. of Pulled Pork and 6oz. of Beef Brisket.
Served With Homemade Baked Beans, Hand Cut Saloon Slaw,
And Your Choice of 2 Sides:
Steamed Broccoli, French Fries, Baked Potato or Sweet Potato
45.0

SMALL SALADS

YOUR CHOICE OF

ORGANIC KALE CAESAR

fresh romaine, baby kale, croutons and parmesan cheese
tossed in our homemade dressing

THE WEDGIE

wedges of iceberg, blue cheese crumbles, crispy bacon and fresh tomato
tossed in blue cheese dressing

FRESH GREEN GARDEN SALAD

fresh artisan lettuces, grape tomatoes, cucumber, celery and radishes
served with your choice of dressing

with entree 7.5 without entree 9.5

LARGE SALADS

ORGANIC KALE CAESAR

fresh romaine, baby kale, croutons and parmesan cheese
tossed in our homemade dressing 13.5

★★★ chef suggests adding roasted veggies 7.5

BERRIES + BLUE

blue cheese crumbles, arugula, radicchio and frisse lettuces
in a fresh berry dressing with
strawberries, blackberries, blueberries,
candied walnuts, French toast "fries" 17.9

GRILLED SALMON

with fresh tossed greens, roasted vegetables, avocado and herbs
served with your choice of raspberry yuzu, balsamic or peasant vinaigrette 24.5

UPGRADES

spice up your
entree salad or pasta!

3oz. portions

GRILLED CHICKEN BREAST
PULLED BBQ MIXED MEATS
ROASTED FRESH VEGETABLES

\$7.5 each

STARTERS

DEVILED EGGS

with pecan bacon (3) 5.5

SLOW ROASTED MEATBALL

a giant handmade veal meatball, tomato sauce,
parmesan, bubble bread 11.9

JUMBO CRAB CAKES

homemade blue crab cakes with
citrus mustard and carrot ketchup! 15.9

SWEET & SPICY SHRIMP

giant gulf shrimp, spicy sauce, saloon slaw 14.5

CRAB, SHRIMP + CORN CHOWDER

cup for 5.5

SMOKE AND FIRE

hickory smoked wings served naturally with
Jason's "Sweet and Salty" or with your choice of
Saloon BBQ, Buffalo or Ghost Chile

8 for 12.5 // 12 for 17.5

we use vegetarian fed, antibiotic free, all natural wings

BUBBLE BREAD

our famous bubble bread!
classic italian ciabatta bread
smeared with
7 cheeses and accented
with garlic and herbs
Then baked until it "bubbles"!

5 slices for 5.5

WOOD GRILLED

Our wood grill imparts robust layers of flavor, fire and oak,
there is no better, healthier or delicious way to cook grilled steaks or seafood!
Served with your choice of one side

JACK DANIEL'S AGED NY STRIP

USDA upper choice, full bodied 12oz. NY Strip steak aged 21 days in Jack Daniels whiskey! Slightly firmer than a ribeye and extra special ~~55~~ **27.5**

OLD WEST RIBEYE

USDA upper choice, well marbled for peak flavor and deep beefy richness, the king of steaks ~~69~~ **34.5**

FILET

6oz. corn-fed midwestern beef, tender, grilled over a wood fire! ~~58~~ **29**

WOOD GRILLED CHICKEN

Two breasts of chicken, grilled over a hickory and applewood fire! ~~25~~ **20.0**

CENTER CUT FILET

a man size 10oz. corn-fed midwestern beef filet ~~68~~ **34**

GRILLED PORK CHOP

14oz. berkshire, bone-in center cut pork chop ~~42~~ **33.6**

COMBOS



Combo any entree with these spectacular additions!

THE LONESOME COWBOY

the grill of your choice topped with

sweet willie BBQ mixed smoked beef brisket and pulled pork **add 7.5**

SHRIMP! (Fried, Sweet & Spicy or Grilled) **add 8.5** • **LOBSTER TAIL add 18.5** • **DOUBLE CRAB CAKES add 12.5**

HAND HELDS

WAGYU BURGER + FRIES

The Saloon signature burger!
A freshly made 8oz. wagyu beef patty
grilled over a wood fire with
lettuce, tomato, red onion and Saloon fries **15**

THE COWBOY BURGER

8oz. wagyu beef patty, chipotle bbq,
applewood smoked bacon, handcut onion rings
and "better cheddar" **17**

AMERICAN BBQ

Our brisket, pulled mixed meats (pork and brisket),
St. Louis style ribs and chicken are cooked from scratch
and "low and slow" for up to 5 hours a day the old
fashioned way. All meats cooked in "small batches" ...
so quantities are limited!

~~25 each~~ **20 each**

THE COMBO

slow roasted beef brisket, pulled pork, 2 chicken wings,
and 1/4 rack of St. Louis style ribs served with hand
tossed slaw, and one side of your choice

ST. LOUIS STYLE RIBS

2 quarter rack of ribs dry rubbed with The Saloon's
secret blend of spices and seasonings

ALL BRISKET - The best of the best!

12oz. of our handcut slow smoked, beef brisket
cooked with hickory and cherry wood

CHICKEN AND RIBS

half dozen of our "smoke and fire" chicken wings and
a half rack of St. Louis style ribs

FRESH FISH

There is simply nothing like the flavor of a fresh caught fish grilled
over a hickory and apple wood fire.
Served with tartar sauce and lemon

ATLANTIC SALMON ~~27~~ **21.6**

FRESH HADDOCK (BROILED) ~~27~~ **21.6**

ENTREES

BLACKENED SALMON

with brown sugar, jalapenos and pecans, roasted butternut squash, spinach salad ~~28~~ **22.4**

SALOON STEAK DIANE

cognac dijon demi, wild mushrooms, butter topped mashed potatoes ~~24~~ **19.2**

SWEET AND SPICY SALMON

grilled Atlantic salmon with sweet and spicy shrimp
with fresh steamed broccoli and hand tossed slaw ~~32~~ **25.6**

CRISPY - CRUNCHY

a large portion of cornmeal battered white fish and 4 gulf shrimp
with homemade tartar and saloon fries ~~23~~ **18.4**
[all fried gulf shrimp (12) also available]

BBQ ALFREDO

A Saloon Original! Half pound of imported fettucine
tossed in a fresh cream sauce accented with cracked black pepper and parmesan cheese
topped with 4oz. BBQ pork ~~21~~ **16.8**

WOOD GRILLED - HONEY GLAZED

chicken breast with roasted vegetables, miso glazed sweet potatoes,
citrus chicken jus ~~25~~ **20.0**

SALOON SIDES

\$5.5 each

BERRIES AND BLUE // FRESH BROCCOLI // BUTTA TOPPED MASHED POTATOES // SALOON FRIES
BAKED POTATO // BAKED SWEET POTATO // LOADED BAKED POTATO [add 2.0]
FRESH VEGETABLE OF THE DAY [add 2.0] // ROASTED BUTTERNUT SQUASH with brown sugar [add 2.0]
TATER TIME - tots, gravy and pulled pork [add 2.0]

***Discount not valid on burgers or salads. \$9 sharing charge on all entrees and BBQ. \$12 sharing charge on all steaks**
ALERT YOUR SERVER TO ANY FOOD ALLERGIES YOU MAY HAVE. **WE USE PEANUT OIL ON ALL FRIED ITEMS!**

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the consumer's risk of food borne illnesses. THE SALOON 08.20.20