

# THE SALOON

WOOD FIRED GRILL

## SUNDAYS AT THE SALOON

Half Priced  
Saloon Signature Cocktails  
5:30pm to close, every Sunday!

## SNACKS

\$4.5 EACH

DEVILED EGGS  
WITH PECAN BACON

SPICY POPCORN

HOT NUTS!



## SALOON STARTERS

**SWIMPS** 5 chilled gulf shrimp,  
Fanta orange- tomato jus, avocado, fresh mango  
and corn chips 12.5  
*traditional shrimp cocktail is available upon request*

**WOOD GRILLED OYSTERS** 3 Gulf Coast oysters,  
with a white wine, bacon, spinach,  
guajillo chile and cheese stuffing,  
roasted on a wood fire 10.5  
*additional oysters 3.5 each*

**BBQ BASTED "BACON WRAPPED SCALLOPS,**  
cheddar cheese grits, sauteed greens 12.9

**JUMBO CRAB CAKE,** citrus mustard,  
carrot ketchup 15.2

**CHIPS AND SALSA** homemade salsa,  
homemade chips 4.9  
*+ queso 3.5 + saloon chili 5.5  
+ smoked brisket and pulled pork 6.5*

**THE VEGETARIAN EGG ROLL** with  
roasted mushrooms, carrot, ginger, kale, and  
fresh cilantro. Peanut - Peach BBQ 9.9

**SMOKE AND FIRE** jumbo hickory smoked wings  
served naturally with Jason's "Sweet and Salty"  
or with your choice of  
Saloon BBQ, Buffalo or Ghost Chile  
8 for 11.5 // 12 for 16.5  
*we use vegetarian fed, antibiotic free, all natural wings*

**SWEET & SPICY SHRIMP** giant gulf shrimp,  
spicy sauce, saloon slaw 13.5

**TUNA TOSS** sashimi grade tuna, mango,  
avocado and cucumber, yuzu-soy dressing,  
toasted sesame seeds\* 14.5

**SLOW ROASTED MEATBALL** a giant handmade  
veal meatball, tomato sauce, parmesan,  
bubble bread 11.9

## ENTREE SALADS

\$4.5 SHARING CHARGE

**FRESH MANGO NOODLE SALAD** avocado, heirloom  
tomato and mint with lo mein noodles in a slightly spicy Thai  
dressing with fresh greens and peanuts 16.9

★★★ *with seared tuna or tenderloin of beef 22.5*

**BERRIES + BLUE** blue cheese crumbles, arugula, radicchio and  
frisse lettuces in a raspberry-yuzu dressing with fresh strawberries,  
blackberries, blueberries, candied walnuts,  
French toast "fries" 16.9

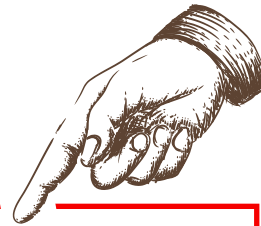
**ORGANIC KALE CAESAR** fresh romaine, baby kale, croutons  
and parmesan cheese tossed in our homemade dressing 12.5

★★★ *chef suggests adding roasted veggies 6.5*

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

**THE SALOON SALAD** a fresh "chopped" salad of romaine  
lettuce with chunks of apple, bacon, tomato, avocado, celery, blue  
cheese, red onion, hard boiled eggs and more!  
Served with your choice of dressing 16.9

**DRESSINGS:** Peppercorn Ranch, Blue Cheese, Balsamic,  
Mustard BBQ and Bacon, Raspberry-Yuzu, Peasant Vinaigrette or  
Thousand Island



## UPGRADES

**spice up your  
entree salad or pasta!**

**3oz. portions**

GRILLED GULF SHRIMP  
GRILLED CHICKEN BREAST  
PULLED BBQ MIXED MEATS  
ROASTED FRESH VEGETABLES

**\$6.5 each**

**DOUBLE PORTIONS  
AVAILABLE UPON REQUEST.**

## SOUP

CUP FOR \$5.5 EACH

**SALOON STYLE CHILI  
CRAB + CORN CHOWDER**

## SMURF'S

daily homemade brown sugar  
topped cornbread mini muffins  
served with homemade honey butter  
6 mini muffins for 3.9

## 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

## AMERICAN BBQ

We are American boys making American BBQ! Painstakingly, the old fashioned way  
from scratch. Our brisket, pulled mixed meats (pork and brisket), St. Louis style ribs and  
chicken spend up to 15 hours a day cooking "low and slow".

We never use frozen products and everything is drug and hormone free!  
We believe in "small batch" BBQ so quantities are limited!

## THE COMBO

slow roasted beef brisket, pulled pork, 3 chicken wings,  
and 1/4 rack of St. Louis style ribs

Served with hand tossed slaw, and one side of your choice 26.5

**\$4.5 sharing charge**

We offer entree portions on request of beef brisket, pulled smoked meats and St. Louis  
style ribs. Please ask your server for prices and details.

## BBQ SAUCES

### CRACKER Q

deep south mustard and brown  
sugar BBQ sauce with a bit of  
black pepper, apple juice and lime

### SWEET WILLIE

memphis style "sweet and mild"  
with a dash of brown sugar  
and smoke

### LITTLE HEAT, KINDA NEAT!

sexy, spicy  
with a touch of  
red pepper and chile

### GRANDPA

a tribute  
to traditional  
backwoods BBQ!

## PASTAS

### SIMPLE AND FRESH

giant rigatoni pasta tossed with fresh chopped tomatoes,  
extra virgin olive oil, sweet basil, parmesan cheese  
and a super sized meatball 23.5

### 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 (it's amazing!) 18.9  
*[traditional alfredo 14.5]*

### SHRIMP SCAMPI

butterflied jumbo shrimp tossed with linguini in a  
classic white wine garlic butter sauce, accented with  
fresh citrus, chopped tomatoes and arugula 21.5

### RAGIN' RAMEN

Chinese noodles, vegetarian "power mix",  
sriracha kimchi dressing, Thai peanut sauce 18.5  
★★★ *chef suggests adding grilled shrimp for 6.5*

ALERT YOUR SERVER TO ANY FOOD ALLERGIES YOU MAY HAVE.

**WE USE PEANUT OIL ON ALL FRIED ITEMS!**

# STEAKS

served with your choice of one side

## PETITE FILET

6oz. corn-fed midwestern beef, tender, grilled over a wood fire! 32.0

## CENTER CUT FILET

giant 10oz. corn-fed midwestern beef filet 39.5

## JACK DANIELS AGED NY STRIP

USDA upper choice, full bodied NY Strip steak aged 21 days in Jack Daniels whiskey! Slightly firmer than a ribeye and extra special 44.0

## OLD WEST RIBEYE

USDA upper choice, well marbled for peak flavor and deep beefy richness, the king of steaks 42.0

## WOOD GRILLED CHICKEN

Two breasts of chicken, grilled over a hickory and applewood fire! 21.5

## GRILLED PORK CHOP

14oz. berkshire, bone-in center cut pork chop 26.5

## THE LONESOME COWBOY

grill of your choice topped with sweet willie BBQ mixed smoked beef brisket and pulled pork **only 6.5 more!**

## THE SALOON SUNSET SPECIAL

ADD ANY COMBO TO YOUR STEAK OR WOOD GRILLED SEAFOOD ITEM

+ 5oz. king crab 17.5

+ 2 crab cakes and 3 sweet and spicy shrimp 18.4

+ lobster tail and 5 grilled shrimp 19.9

## SALOON STYLE

### ENTREES

#### BLACKENED SALMON

with brown sugar, jalapenos and pecans.  
Roasted butternut squash, tossed spinach salad 26.5

#### SLOW ROASTED SHORT RIB POT ROAST

with ancho chilies, heritage carrots,  
roasted red onions, yukon gold potatoes 27.5

#### CRISPY - CRUNCHY

a large portion of cornmeal battered white fish and  
4 gulf shrimp with homemade tartar and saloon fries 17.9  
**[all fried gulf shrimp (12) also available]**

#### WOOD GRILLED - HONEY GLAZED

chicken breast with roasted fresh vegetables,  
miso glazed sweet potatoes, citrus chicken jus 21.5



## WOOD FIRED GRILL

Served with your choice of one side.

### FRESH FISH

Grilled over a hickory and apple wood fire,  
served with tartar sauce and lemon

FRESH HADDOCK (BROILED) 22.5

RUBY RED TROUT 25.3

ATLANTIC SALMON 24.5

GROUPEL 26.5

TILAPIA 19.5

MAHI MAHI 22.5

## HAND HELDS

ALL SERVED WITH YOUR CHOICE OF SALOON FRIES (UPGRADE TO SALOON SIDE FOR \$2.5)  
ADD A SIDE SALAD OR CUP OF SOUP FOR \$5.5

### CLASSIC SANDWICHES

**THE SALOON SIX SHOOTER** our signature BBQ triple decker sandwich  
piled high with brisket, pulled pork, roasted jalapenos, a fried tomato, tossed slaw and onion rings 17.5

**THE BBQ SANDWICH** American classic slow cooked BBQ, cornmeal dusted kaiser roll, hand tossed slaw  
**a combination of pulled pork, brisket and rib 13.9 pure brisket 15.9**

**PASTRAMI** ½lb of piled high pastrami, deli mustard, homemade pickles, torpedo roll 14.9

**AVOCADO SMASH** with sliced roasted turkey, citrus hummus, tomato, fresh kale on texas toast 14.5  
**add crispy bacon 2.4**

**CHRIS' CRISPY FISH** cornmeal battered white fish on a fresh kaiser roll with  
lettuce, tomato and homemade tartar 14.5

### BURGERS

All burgers except where noted are a full half pound of fresh (never frozen) Black Angus beef. As our burgers are fresh the health department requires us to cook our burgers to 160 degrees (medium well).

ANY BURGER CAN BE MADE WITH THE VEGETARIAN "IMPOSSIBLE BURGER" UPON REQUEST

**THE SALOON SIGNATURE** a whopping half pound freshly made Black Angus beef patty grilled over a wood fire  
served with lettuce, tomato and red onion 14.5

**THE COWBOY** chipotle bbq, applewood smoked bacon, handcut onion rings and "better cheddar" 15.9

**ULTIMATE CHEESE** a single burger with (your choice) of 2 cheeses. Ask your server for our selection! **Make it a double burger! +2.9** 15.2

**LIL KIM** a vegetarian "impossible burger" with jalapeño infused pineapple, kimchi sauce, fresh cilantro, sriracha mayo, fresh mint and green onion 17.9

**THE EVERYTHING BURGER** two 8oz. patties with american cheese, smoked brisket, tomato bacon jam, sauteed mushrooms, jalapeños,  
a sunny side up egg, handmade onion rings and more ... 19.5

### HAVE A SALAD WITH ANYTHING

INCLUDING CLASSIC SANDWICHES AND BURGERS YOUR CHOICE OF ORGANIC KALE CAESAR, THE WEDGIE OR FRESH GREEN GARDEN SALAD **5.5**

### SALOON SIDES

BERRIES AND BLUE  
SHRIMP VELASCO  
MANGO NOODLE SALAD  
FRESH BROCCOLI  
BUTTA TOPPED MASHED POTATOES  
SALOON FRIES  
SWEET POTATO FRIES  
BAKED POTATO  
BAKED SWEET POTATO  
**\$5.5 each**

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 SALOON12.04.18