



Bites

TRADITIONAL CHICKEN WINGS (GF) 16

10 crispy fried chicken wings with your choice of sauce, tossed or on the side – choose from Buffalo, Sweet Chili, Garlic Parmesan, Honey Sriracha, Honey Garlic, Cherry BBQ, or Nashville Hot

CHICKEN TENDERS 14

One pound of freshly breaded chicken tenders with your choice of sauce, tossed or on the side – choose from Buffalo, Sweet Chili, Garlic Parmesan, Honey Sriracha, Honey Garlic, Cherry BBQ, or Nashville Hot

PRETZEL BITES 13

Served with beer cheese sauce

WARM COWBOY CORN DIP (GF) 14

A warm blend of roasted corn, poblano peppers, bell peppers, and onion folded into creamy queso, served with fresh tortilla chips

HONEY BOURBON STEAK BITES (GFA) 16

Pan-seared sirloin bites tossed in a sweet bourbon glaze, served with grilled French bread

THAI LEMON SHRIMP (GF) 15

Jumbo shrimp simmered in Thai lemon broth, topped with fried rice noodles

SHORT RIB TACOS (GF) 16

Three corn tortillas stuffed with braised short rib, black bean and corn salsa, cotija cheese, pickled jalapeño, and avocado sour cream

GATOR BITES 16

Cornmeal-dusted alligator tail, flash fried and served with Swampfire sauce

BASKET OF HOUSE-MADE CHIPS

Served with chipotle dip 8

SOUPS & SALADS

Salad Add-Ons: Grilled Chicken Breast 7 • Crispy Chicken 7
Sautéed Shrimp 7 • Pan-Seared Salmon 10 • Steak Tips 8

FRENCH ONION SOUP (GFA) 10

Classic French onion soup topped with garlic croutons, Swiss cheese, and baked until golden brown

BEEF BARLEY

Cup 5 • Bowl 8

BEAST CHILI (GF) 10

Blend of wagyu, bison, wild boar, and elk simmered with fresh chilies, tomatoes, beans, and spices, topped with shredded cheddar cheese and sour cream

GARDEN SALAD (GFA) Half 7 • Full 14

Spring mix, cucumber, red onion, tomato, cheddar cheese, and croutons

CAESAR SALAD Half 7 • Full 14

Crisp romaine lettuce, shaved Parmesan cheese, and croutons tossed in a creamy Caesar dressing

CHOPPED COBB Half 8 • Full 16 (GF)

Shredded romaine, smoked turkey, bacon, diced tomato, cheddar cheese, mozzarella cheese, cucumber, red onion, and avocado, tossed in ranch dressing

GARLAND GREENS Half 8 • Full 16 (GF)

Mixed greens, dried cherries, candied walnuts, baby tomatoes, red onion, and gorgonzola cheese

STEAKHOUSE SLAW (GF) 6

Crisp green cabbage tossed with bell peppers and bacon bits, topped with bleu cheese crumbles

Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
GF=GLUTEN-FREE • GFA=GLUTEN-FREE ALTERNATIVE Please inform your server of any allergies.



HANDHELDS

All sandwiches served with fries and a pickle

*Upgrade to onion rings, pickle fries
or garlic Parmesan fries 3*
*Add-Ons: cheese, bacon, sautéed mushrooms,
or caramelized onions 2 • gluten-free bread 2*
Gluten free option available for all sandwiches

ANTLER BURGER 16

8 oz steak burger served with lettuce, tomato, and red onion on a grilled kaiser bun

TURKEY RACHEL 15

Smoked turkey breast, coleslaw, Havarti dill cheese, and roasted red pepper aioli on grilled marble rye

PULLED PORK SANDWICH 14

Slow-smoked pulled pork tossed in cherry BBQ sauce, topped with creamy coleslaw, served on a grilled kaiser bun

GRILLED CHICKEN SANDWICH 14

Herb marinated chicken breast served with lettuce, tomato, red onion, and roasted garlic aioli on a grilled kaiser bun

.....Pizza.....

CHEESE PIZZA 16

ADDITIONAL TOPPINGS 3

Pepperoni, bacon, ham, Italian sausage, bell peppers, black olives, green olives, banana peppers, pineapple, mushrooms, jalapeño peppers, or extra cheese

MEAT MADNESS 24

Pepperoni, Italian sausage, ham, and bacon

SUPREME 24

Pepperoni, Italian sausage, bell peppers, mushrooms, and black olives

BBQ CHICKEN 24

BBQ chicken, bacon, and red onion

Entrées

Add a garden salad, Caesar salad, or cup of soup to any entrée for 3.99

Add a French onion, bowl of soup, or Beast Chili for 5.99

14 oz RIBEYE (GF) 50

Char-grilled ribeye topped with cowboy butter, served with roasted redskins and fresh seasonal vegetables

8 oz WAGYU PUB STEAK (GF) 36

Topped with balsamic onion jam and poached mushrooms, served with whipped potatoes and fresh seasonal vegetables

SMOKEHOUSE RIBS (GF) Half 21 • Full 33

Tender house-smoked baby back ribs smothered in cherry BBQ sauce, served with southern style green beans and roasted redskins

PAN-FRIED WALLEYE (GFA) 26

Topped with cucumber dill sauce, served with jasmine rice and fresh seasonal vegetables

HONEY GARLIC SALMON (GF) 28

Pan-seared salmon glazed with honey garlic sauce, served with jasmine rice and steamed broccoli

BEASTLOAF 29

Blend of elk, wild boar, wagyu, and bison with fresh herbs and vegetables, topped with mushroom bordelaise sauce, served with garlic whipped potatoes and fresh seasonal vegetables

ROASTED HALF CHICKEN (GF) 24

Tender roasted half chicken smothered in pineapple chili sauce, served with whipped potatoes and fresh steamed broccoli

TRUFFLE SHRIMP FETTUCCINE 26

Sautéed jumbo shrimp, asparagus tips, wild mushrooms, and tri-colored fettuccine tossed in a truffle cream sauce, served with grilled French bread

DESSERTS

CHEESECAKE OF THE WEEK 8

RASPBERRY LEMON DROP 9

CHOCOLATE TUXEDO BOMB 9

SCOOP OF ICE CREAM (GF) 5

Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
GF=GLUTEN-FREE • GFA=GLUTEN-FREE ALTERNATIVE Please inform your server of any allergies.