



**D I N N E R**



*Served from 11:00 a.m. till Midnight*

**CHIPS -N- SALSA** **\$2.75**

Spicy, Chunky Salsa with plenty of chips.

**BARN BURNERS** **\$4.25**

Whole Jalapeno Peppers filled with aged Cheddar Cheese and deep fried.

**HOT AND SPICY**

**BBQ DRUMETTES** **\$4.25**

Plump, juicy and dripping with our special sauce. Get them mild or hot.

**WAGON WHEEL PIZZA** **\$4.50**

Thick Crust, Tomato Sauce, Pepperoni and Cheese.

**PULLED PORK PIZZA** **\$4.75**

**VEGETARIAN PIZZA** **\$4.75**

**BIG COUNTRY NACHOS** **\$5.75**

Tortilla Chips, topped with Ground Beef, Black Olives, Chopped Chili, Jalapeno Peppers and Cheddar Cheese. Guacamole and Sour Cream served on the side.

**COUNTRY NACHOS** **\$5.00**

Same as Big Country Nachos without Ground Beef.

**POTATO SKINS** **\$4.25**

Deep fried Tater Skins topped with Pulled Pork and Cheddar Cheese. Fresh Sour Cream served on the side. Garnished with Scallions.

**FRIED CATFISH STRIPS** **\$4.95**

Corn meal breaded, farm fresh, tender strips.

**WILDHORSE FRIES & CHEESE** **\$2.75**

Seasoned Fries topped with melted cheese and chiles.



**COFFEE** **\$1.50**

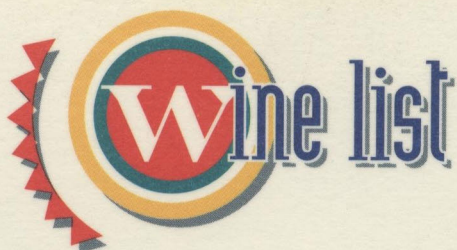
**HOT TEA** **\$1.50**

**ICED TEA** **\$1.50**

**MILK** **\$1.75**

**SOFT DRINKS** **\$1.50**

**BOTTLED WATER** **\$2.25**



#### **WINES BY THE GLASS**

Deer Valley	\$3.75
Chardonnay	
Zinfandel	
Cabernet Sauvignon	
Robert Mondavi Woodbridge	\$4.50
Chardonnay	
White Zinfandel	
Cabernet Sauvignon	
Sutter Home	\$4.00
White Zinfandel	

#### **WILDHORSE WINES**

Chardonnay	\$35.00
Cabernet Sauvignon	\$34.00
Merlot	\$35.00
Pinot Noir	\$38.00

#### **WHITE WINES**

R.M. Woodbridge Chardonnay	\$21.00
Silverado Sauvignon Blanc	\$26.00
Sonoma Cutrer Russian River	\$30.00
Kendall Jackson Chardonnay	\$34.00
Silverado Chardonnay	\$37.00

#### **RED WINES**

R.M. Woodbridge Cabernet	\$21.00
B.V. Cabernet	\$25.00
Firestone Merlot	\$29.00
Rosemount Shiraz	\$39.00
Kenwood Jack London Cabernet	\$42.00

#### **SPARKLING WINES**

Totts Extra Dry	\$17.00
Korbel Brut	\$26.00
Iron Horse Blanc de Noir	\$49.00



## Soups Chili

<b>BEEF VEGETABLE SOUP</b>	Cup	<b>\$2.25</b>
	Bowl	<b>\$3.25</b>
<b>SOUP OF THE DAY</b>	Cup	<b>\$2.25</b>
	Bowl	<b>\$3.25</b>
<b>WILD CHILI</b>	Cup	<b>\$3.00</b>
	Bowl	<b>\$3.75</b>



## Salads

<b>GARDEN SALAD</b>	<b>\$2.95</b>
<b>SOUTHWESTERN CITRUS CAESAR SALAD</b>	<b>\$3.95</b>

A unique blend of lemon, lime, and orange with fresh herbs and Parmesan cheese in a creamy dressing.  
Tossed with fresh-cut Romaine lettuce and croutons.

<b>GRILLED CHICKEN CAESAR SALAD</b>	<b>\$6.75</b>
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Our special southwestern citrus Caesar salad finished off with a seasoned Grilled Chicken Breast.

*Dressings: Honey Mustard, Thousand Island, Ranch, No-Fat Ranch, Bleu Cheese, No-Fat Bleu Cheese, and French.*



## Burgers

<b>WILDHORSE SALOON BURGER</b>	<b>\$5.95</b>
<b>CHEESEBURGER</b>	<b>\$6.25</b>
American, Cheddar or Jalapeno Pepper.	
<b>BACON BURGER</b>	<b>\$6.75</b>
<b>VEGGIE BURGER</b>	<b>\$6.25</b>

A meatless patty made with Mushrooms, Onions, rolled Oats, Brown Rice, low-fat Cheese, and natural seasonings. No salt or MSG. Served with your choice of vegetable of the day or Wildhorse Fries.

*All of our hamburgers are freshly prepared in our kitchen, served on a fresh, toasted onion roll, and served with Wildhorse Fries.*



**GRILLED CHICKEN BREAST** **\$7.95**  
Grilled Chicken Breast topped with your choice  
of Tomato, Pineapple, or Black Bean Salsa.

**MARINATED HONEY**

**GRILLED SALMON** **\$14.95**  
Fresh Salmon brushed with Red Chile Honey  
then grilled to perfection and served with  
Black Bean and Corn Salsa.

**CHILE RUBBED SHRIMP** **\$12.95**  
Fresh Shrimp, rubbed with Chilies,  
broiled and topped with lemon butter.  
Served with a Pineapple Salsa.

**GRILLED SIRLOIN STEAK** 10 oz. **\$16.95**

**GRILLED FILET MIGNON** 8 oz. **\$15.95**

**GRILLED T-BONE STEAK** 12 oz. **\$16.95**

**SMOKED SAUSAGE AND  
SHRIMP FETTUCINI** **\$13.95**  
With Cajun Cream Sauce.

*All Entrees except Pasta are Served with Salad,  
Chive Mashed Potatoes or Baked Potato.*



**BARBECUE  
GRILLED CHICKEN** **\$6.95**

**SLICED BEEF BRISKET** **\$7.50**

**PULLED PORK** **\$6.75**

**SMOKED SAUSAGE** **\$7.95**

**CREATE YOUR OWN PLATTER** **\$8.95**

Choose any two of the above items to  
create your own platter.

**BARBECUE RIBS** Full Slab **\$16.95**  
Half Slab **\$8.95**

**WRANGLER PLATE** **\$9.95**

A combination of Beef Brisket, Pulled Pork,  
Grilled Chicken and Smoked Sausage.

*All platters Served with grilled Corn Cakes,  
Cole Slaw and Baked Beans.*

N.A. - A.C.

Bistro + Tavern Menus



**TENNESSEE TRASH \$6.75**

It may not inspire great litter-ature, but it will help you forget your cares! A tasteful frozen mixture of Passion Fruit, Orange Juice, Sweet & Sour and Light Rum.

**BOOT SCOOT \$6.75**

Peach Schnapps, Amaretto Di Saranno and Southern Comfort blended together with Cranberry and Pineapple Juices. A concoction sure to make you two-step the night away.

*"Try the Tennessee Trash or the Boot Scoot and you can tote the souvenir glass home."*

**TWILIGHT TWISTER \$5.50**

A frozen medley of Southern Comfort, Orange and Pineapple Juices, splashed with Sweet & Sour. Great at twilight, daylight or late night.

**TENNESSEE TEA \$5.00**

A not so traditional tea with a Southern friend blended in. Jack Daniel's, Vodka, Rum, Gin, and Triple Sec, mixed with Sweet & Sour.

**HEAVEN \$4.50**

The name says it all, it's not too sweet and not too tart. A little Malibu, a little Vodka, mixed with four different fruit juices. It's just pure heaven!



**FRESH BAKED APPLE PIE \$3.00**

Just like Grandma used to make.

**RUM RAISIN CHOCOLATE CAKE \$3.25**

A Chocolate lover's delight.

**PECAN FUDGE PIE \$3.25**

A southern tradition with an added treat.

**HEAVENLY CHEESECAKE \$3.25**

Lighter than the rest.

**SEASONAL FRUIT COBBLER \$2.95**

Prepared daily with the freshest fruits available.

Add Vanilla Ice Cream to any of the above. **\$1.00**