

## SUNSET STARTERS

### Crispy Calamari

Tender Calamari lightly coated in seasoned flour and fried to a perfect crisp. Served with tangy cocktail and gaucho aioli sauces 11.99

### Jumbo Stuffed Mushrooms

Baked jumbo mushrooms stuffed with grated parmesan, feta, fresh garlic, herbs and sourdough bread 9.99

### Tumbleweed Onions

A crunchy tumbleweed of thinly cut, lightly hand-battered, deep-fried onions 9.99

### Bacon Wrapped Shrimp

Grilled skewer of Applewood bacon wrapped jumbo shrimp served with a savory chipotle lime butter sauce 10.99

### Shrimp Cocktail

Six perfectly prepared chilled Jumbo Shrimp 9.99

### Artichoke Cheese Dip

Marinated artichoke hearts, parmesan, provolone and mild cheddar served hot and bubbly 10.99

### Western Wings

A full pound of chicken wings and drumettes tossed with Spicy Buffalo or Tangy BBQ sauce 9.99

### Loaded Potato Skins

Six large potato skins, seasoned and loaded with sharp cheddar cheese and applewood smoked bacon 9.99

### Mozzarella Moons

Half moons of whole-milk Mozzarella cheese in an oregano, Romano cheese and garlic Italian breading. Deep fried and served with warm marinara sauce. 8.99

### Tri-Tip Tacos

Two tacos filled with thin sliced Tri-Tip, roasted corn salsa and feta cheese. 8.99

## SIGNATURE DRINKS

### Cosmopolitan

Finlandia Vodka, Bols Triple Sec, cranberry juice and a squeeze of lime.

### Long Island Iced Tea

Cowboys, leave your guns at the door! A super cocktail with four spirits, sweet and sour and Coca-Cola.

### Moscow Mule

A cocktail of higher standard—Russian Standard vodka, ginger beer and fresh lime juice.

### The Big Mojito

Bacardi luxury rum with fresh muddled mint, lime juice, simple syrup and soda.

BACARDI

### Paniolo Mai Tai

Simply the best Mai Tai in town! Cattlemens homemade Mai Tai mix, Bacardi Light Rum, Myers's Dark Rum and a float of 151.

MYERS'S RUM  
Original Dark

### Legendary Margarita

16 oz. of Cattlemens' "nearly-world famous" Margarita.  
Sauza 100% Blue Agave Silver Tequila, Patron Citronge Orange Liqueur, Agave Nectar and fresh squeezed lime juice.

## FEATURED WINES BY THE GLASS OR BOTTLE

Chardonnay  
glass 8.00  
bottle 32.00

Sauvignon Blanc  
glass 8.00  
bottle 32.00

Bonterra



Merlot  
glass 9.00  
bottle 36.00

Cabernet Sauvignon  
glass 9.00  
bottle 36.00

Bonterra

# Cattlemens

"The Fixings" are Included with Each Entree: All-you-can-eat Salad, hot Sourdough Bread, Ranch-style Beans and your choice of Rice, a Baked Potato, Mashed Potatoes or French Fries (substitute Garlic Fries for 1.99)

## AGED & HAND CUT BEEF



### Cattlemens EXCLUSIVE SIZZLING PRIME RIB

Slow roasted to perfect tenderness, then "sizzled" right at your table to lock in the flavor.

16 oz. Cattlemens Cut 30.99 12 oz. Western Cut 27.99 9 oz. Trim Cut 24.99

### Cattlemens FAMOUS STEAKS

Porterhouse A mouth-watering 2 lb. version of the King of Steaks 36.99

T-Bone Steak Our flavorful 24 oz. classic bone-in cut 28.99

Cowboy Steak A thick and juicy 20 oz. bone-in rib eye steak 27.99



### LASSO AN ORIGINAL DINNER FOR TWO: 65.98

#### Choose One Appetizer

Tumbleweed Onions  
Artichoke Cheese Dip  
Jumbo Shrimp Cocktail

#### Choose Two Entrees

9 oz. Prime Rib 14 oz. Rib Eye  
6 oz. Filet Mignon Grilled Salmon  
Half Rack Pork Ribs Steak & Shrimp Scampi

#### Choose Two Desserts

Grand Canyon Cheesecake  
Chocolate Outlaw Cake  
Pete's Pan Cookie

### Cattlemens BEEF & REEF COMBOS

Steak and Shrimp Scampi 8 oz. sirloin with five jumbo shrimp sautéed in our own creamy scampi butter 23.99

Steak and King Crab A flavorful 8 oz. sirloin and half pound of steamed Alaskan King Crab 29.99

Steak and Lobster "The Ultimate" an 8 oz. sirloin steak and a delicately steamed Lobster Tail 33.99

New York and Shrimp 14 oz. New York steak with five jumbo shrimp prepared any way you like and served with fresh veggies 29.99

### THE CLASSIC STEAKS

#### Roast Tri-Tip

Slow roasted medium rare to medium and served with a sweet & sassy dippin' sauce 18.99

#### New York Steak

A classic 14 oz. cut of juicy strip loin 22.99

#### Pete's Special

A favorite on our menu for 45+ years!  
Our founders' favorite, 10 oz. of succulent sirloin (complimentary beverage included) 19.99

#### Filet Mignon

10 oz. of the finest aged beef tenderloin 31.99  
6 oz. Petite cut 24.99

#### Rustler Rib Eye Steak

A tender, juicy and flavorful 14 oz. boneless cut — our most "marbled" cut — topped with tumbleweed onions 24.99

#### "The Sheriff"

Mighty and mouthwatering, a 2 lb. sirloin sure to do your appetite justice 28.99

#### Small Sirloin

An 8 oz. sirloin steak for the lighter appetite 17.99

### RIBS & MORE

#### Beef Back Ribs

U.S.D.A. Choice meaty ribs, glazed with our own sweet bbq sauce  
Full Rack 23.99 Half Rack 18.99

#### Baby Back Pork Ribs

Tender Applewood Smoke pork ribs, slow roasted in sweet BBQ sauce  
Full Rack 25.99 Half Rack 19.99

#### Rack of Lamb

It's so good! Choose from the traditional seasoning or our own herb-crusted recipe 29.99

#### "The Chopper"

1 lb. of freshly ground sirloin, two cheeses, bacon and sautéed mushrooms 16.99

#### Motherlode Burger

3/4 lb. fresh ground grilled sirloin served on a soft Ciabatta roll. Choose any or all toppings: Tumbleweed Onions, bacon, cheese, jalapenos, blue cheese crumbles, or sauteed mushrooms 16.99

#### Triple Threat Brochette

Two hearty skewers — 12 oz. of teriyaki marinated sirloin, tenderloin and New York strip, grilled with peppers, mushrooms and onions 19.99

#### Porcini Mushroom Ravioli

Ravioli filled with sautéed Porcini mushrooms, Ricotta and Grana Padano cheeses and white truffle. Tossed with fresh vegetables and marinara sauce. 16.99

### CREATE YOUR OWN COMBO

Add your favorite seafood to any dinner entrée.

Alaskan King Crab 17.99 Jumbo Shrimp — Your Way! 10.99 Lobster Tail 19.99

### OUR STEAK IS DONE PERFECTLY TO YOUR TASTE

Rare, Cool Red Center • Medium Rare, Warm Red Center, Very Juicy • Medium, Pink Center  
Medium Well, Slight Pink Center • Well, Cooked Thru & Thru

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs

which may contain harmful bacteria may increase your risk of foodborne illness or death, especially if you have certain medical conditions.

## SEAFOOD & CHICKEN

### Grilled Atlantic Salmon

A thick cut boneless fillet, broiled to perfection, served with traditional dill sauce & lemon, or basted with a teriyaki glaze 21.99

### Jumbo Shrimp — Your Way!

Ten jumbo shrimp grilled, fried, bacon wrapped or sautéed scampi style 22.99

### Teriyaki Chicken

Tender chicken breast, marinated in a teriyaki glaze and topped with sesame seeds and pineapple 18.99

### Dakota Chicken

Grilled chicken breast smothered with bacon, mushrooms, melted cheddar cheese and honey mustard sauce 19.99

### Lemon Herb Chicken

Charbroiled skinless breast basted with our fat free lemon herb marinade 18.99

All "The Fixings" are Included in the Above Entrees!

## SOUP, SALAD & VEGGIES

Clam Chowder (on Fridays) Cup 2.99 Bread Bowl 5.99

Cream of Mushroom Soup (other days) Cup 2.99 Bread Bowl 5.99

### All You Can Eat Salad\*

Our famous all you can eat salad and hot sourdough bread 7.99

### Steakhouse Caesar Salad

Crisp Romaine lettuce with zesty Caesar dressing, tossed with grated parmesan, garlic croutons and topped with your choice of grilled Chicken or sliced Tri-Tip 13.99

### Don't Forget Your Veggies!

Fresh Seasonal Vegetables  
Portion for one 2.99 Portion for two 3.99

Fresh Sautéed Button Mushrooms 5.99

Fire Roasted Artichoke 5.99

Rustler Spud — our signature twice baked potato 3.99  
Upgrade your potato to a Rustler Spud for 2.99

Baked Sweet Potato topped with pecan nut butter 2.99

\*Fat-Free Dressings Available

## SIGNATURE DESSERTS

### Pete's Pan Cookie

Hot out of the oven, you'll love our chocolate chip cookie, topped with two scoops of vanilla ice cream and served in its own deep dish. 6.99

### Cowpie Brownie Sundae

Freshly baked brownie topped with vanilla ice cream, chocolate sauce, whipped cream, Oreo crumbles and a cherry. 6.99

### 3C Ranch Carrot Cake

Cattlemens Carrot Cake comes layered with the creamiest, cheesiest frosting, dusted with walnuts and pistachios 6.99

### Grand Canyon Cheesecake

Cattlemens is proud to offer a bigger than huge serving of New York style cheesecake. We dare you to finish it... 6.99

### Chocolate Outlaw Cake

A dangerous triple dosage of chocolate cake, chocolate mousse, and chocolate frosting — order it before it becomes illegal! 6.99

### Deep Fried Apple Pie—our newest indulgence!

Apple pie filling wrapped in pie crust and fried crispy. Served piping hot with vanilla ice cream and drizzled with Maker's Mark caramel sauce. 8.99

Wild Berry Sorbet 2.50

A classic match with dessert, this organic coffee has an enticing hint of Latin style combined with a smoky flavor and smooth finish.



BOYD'S  
COFFEE



Gluten sensitive menu available upon request.  
Sales tax will be added to your food and beverage orders.  
We are not responsible for the personal property of our guests.