



## STARTERS

### corn fritter 7.50

lightly fried (6) and served with a side of our homemade cajun remoulade sauce

### catch of smelt 11.00

cajun beer-battered served in a basket with a side of our homemade dill caper tartar sauce

### smoked whitefish pate 13.00

locally sourced smoked whitefish in a creamy spread served with parmesan pita points

### bison chili fry bread 12.00

traditional fry bread topped with our homemade buffalo chili, cheese

### stampede sliders beef 10.00 / bison 12.00

two perfectly cooked 2 oz sliders

#### salad dressing options

ranch • blue cheese • maple balsamic • caesar • italian  
wild berry vinaigrette • cranberry bacon vinaigrette

## SOUPS/SALADS

### buffalo chili bowl 7.50

### house salad 5.00

mixed greens, cherry tomato, sliced red onion, sliced carrots, croutons, choice of dressing

### spinach salad 6.00

add: bison / shrimp / whitefish / salmon 11.00

baby spinach, caramelized onions, roasted red pepper, candied walnuts, shaved parmesan topped with a cranberry bacon vinaigrette

### caesar salad app 5.50 / entree 13.00

add: bison / shrimp / whitefish / salmon 11.00

crisp romaine tossed with caesar dressing, shaved parmesan, and croutons. With choice of anchovies

### three sisters salad 7.00

roasted butternut squash, cannellini beans, roasted corn, tossed with arugula

### steak salad 19.00

fresh arugula and baby spinach, red onion, cherry tomato, avocado, cucumber, creamy balsamic vinaigrette, topped with a choice of tender bison or top sirloin

## LIGHT SIDE

### quinoa stir fry 17.00

add: bison / blackened whitefish / shrimp 11.00

fresh wild mushrooms, cranberries, onion, corn, black beans, garlic sautéed with fresh made wild rice topped with a dijon balsamic sauce (vegan/gluten free)

### blackened whitefish fry bread 15.00

blackened whitefish strips, with roasted corn salsa, sweet chili aioli on fry bread (3) with a side of fries

### \*classic bison burger 16.00

1/3 pound char-grilled served on a brioche bun with a choice of fries

### \*beast burger 19.00

1/3 pound, ground elk, bison, wagyu venison and wild boar, blended and grilled, served on a brioche bun with a choice of fries

### \*CAB burger 16.00

1/3 pound char-grilled certified angus beef burger topped with cheese and served on a brioche bun served with choice of fries

### classic reuben sandwich 16.50

smoked pastrami, sauerkraut, swiss cheese, 1000 island, on marbled rye bread, toasted or not, served with a side of fries

### stampede burger 18.00

mesquite jerk-seasoned grilled, served on a brioche bun and topped with deep fried jalapeños, onion rings, honey bbq, munster and gouda cheese served with a side

Ask your server about gluten free and vegan options  
parties of 8 or more will have an 18% gratuity charge added to their check

\*Ask your server about menu items that are cooked to order or served raw.  
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



## DINNER

### chicken vermouth 21.00

sautéed chicken breast with green pepper, onion, garlic, simmered in a sweet vermouth reduction served over a tri-colored quinoa

### \*pork tenderloin 24.00

tender Michigan pork tenderloin with a creamy whole grain honey mustard sauce served with a choice of side

### herb encrusted whitefish 26.00

fresh locally sourced great lakes whitefish broiled to perfection and served with rice and side of lemon caper sauce

### pan fried bluegill 26.00

lightly fried and served with our homemade remoulade sauce served with rice

### baked parmesan walleye almondine 28.00

topped with parmesan cheese, toasted slivered almonds and baked to perfection, served with rice and cajun romesco sauce

### cajun chicken over cheddar grits 16.50

sliced tender baked cajun chicken breast over our cheddar cheese grits

### shrimp creole pasta 24.00

sautéed peppers, shrimp, onion, andouille, crawfish in a creole sauce over cavatappi pasta

### \*bordelaise sirloin 24.00

grilled top sirloin center cuts, served with our wild mushroom bordelaise and over roasted garlic yukon mashed potatoes and seasonal vegetable

### \*beef bourbon tenderloin 33.00

classic beef tenderloin char-grilled and served with our homemade bourbon zip sauce

### caramelized bbq ribs full rack 28.00 / half 21.00

slow roasted baby back ribs with a caramelized honey bbq served with a side

## SIDES

french fries

tri-colored quinoa

cheddar grits

▶ 3.50

seasonal vegetable

rice

baked potato

roasted garlic yukon gold mashed potato

## BEVERAGES

coca-cola

sprite

lemonade

orange pop

▶ 2.50

diet coke

mello yello

ginger ale

chocolate milk

coffee

▶ 2.00

hot tea

iced tea

(brewed in house)

▶ 3.00

bottled  
root beer

sparkling  
water

sides may be substituted on any dinner entree except pasta

Ask your server about gluten free and vegan options  
parties of 8 or more will have an 18% gratuity charge added to their check

\*Ask your server about menu items that are cooked to order or served raw.  
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



## DESSERTS

### **brownie sundae**

homemade rich chocolate served a la mode

7.00

### **cheesecake**

homemade and topped with

7.00

a la mode 1.50

### **seasonal pie**

seasonal fresh baked pie with french vanilla ice cream

6.00

### **peanut butter pie**

homemade and topped with chocolate sauce  
and whipped cream

7.00

### **ice cream sundae**

classic french vanilla ice cream served with whipped cream  
and a maraschino cherry

4.50

add: hot fudge .75 / caramel .75 / berry sauce .75