

THE CORRAL

DINNER

APPETIZERS

JALAPENO POPPERS	10
Breaded poppers stuffed with cheddar cheese & served with chipotle aioli	
MOZZARELLA STICKS	11
Crispy mozzarella sticks with marinara	
BEEF SLIDERS	15
Six angus beef sliders topped with American cheese & pickles	
TRUFFLE PARMESAN FRIES	7
Basket of hand-cut fries topped with truffle oil & parmesan cheese	
JUMBO WINGS	2 ea.
With choice of Franks Red Hot, House BBQ, Honey Chili oil, Bourbon or Naked. Minimum of 6	
BALSAMIC GLAZED BRUSSEL	9
Crispy fried brussel sprouts dressed in balsamic glaze and toasted sesame seeds	

SALADS

Make any salad a wrap for \$1

Caesar Salad	8/12
Romaine lettuce, parmesan cheese, red onion, croutons & tossed in house made Caesar dressing	
Garden Salad	6/10
Spring mix, tomatoes, red onion, cucumbers & house made croutons	
Winter Kale Salad	14
Baby arugula, shredded kale, dried apricots, fried carrots, pepitas & chevre served with Huckleberry Ginger Vinaigrette	
ADD PROTEIN:	
4oz. Grilled Chicken (\$8)	
4oz. Blackened Chicken (\$8)	
Diced Sirloin (\$9)	
Shredded Salmon (\$9)	

BURGERS

1/2lb beef patty w/ lettuce, tomato, onion & pickle chips

Classic Cheeseburger	14
Melted cheese & Dijonnaise	
Bourbon Burger	17
Dijonnaise, sautéed onions, mushrooms, provolone & house made bourbon sauce	
Fire Burger	17
Grilled serrano peppers, pepper jack & chipotle aioli	
Corral Burger	19
Ham, bacon, mushrooms, cheddar, swiss & dijonnaise	
Black & Bleu Burger	18
Blackened patty with Cajun spices topped with bleu cheese, bacon & garlic aioli	
Baja Burger	18
Cheddar cheese, BBQ sauce, chipotle aioli, bacon & fried onions	
Breakfast Burger	18
Cheddar cheese, crispy hash browns, basted egg, candied bacon & chipotle aioli (NO LTOP)	

SIDES

Hand-Cut Fries	6
Tater Tots	6
Truffle Parmesan Fries	7
Onion Rings	9
Sweet Potato Fries	8
Side Garden Salad	6
Side Caesar Salad	8
Seasonal Vegetable	4

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

STEAKHOUSE SELECTIONS

ALL STEAKHOUSE SELECTIONS WITH CHOICE OF STARCH AND VEGETABLE

ADD:

Wild Mushrooms (\$6) Gorgonzola Butter (\$2)

RIBEYE MP
10 oz Hand-cut, pan seared to perfection

TOP SIRLOIN 31
8oz Top sirloin, pan seared

BISON TENDERLOIN 37
6oz Espresso- rubbed bison tenderloin

COUNTRY FRIED STEAK 21
8 oz breaded country fried steak served with mashed potatoes and house gravy

MISO SALMON MP
6oz Grilled salmon with miso butter & wild rice

OSSO BUCCO 38
14 hour braised elk shank served over a bed of mushroom risotto topped with gremolata



PICK TWO:

STARCH:

Mashed Potatoes (Loaded \$2)

Baked Potato (Loaded \$2)

Wild Rice Blend (\$2)

Mushroom Risotto (\$3)

VEGETABLE:

Seasonal Vegetables

Crispy Brussel Sprouts

Side Salad (\$2)

Side Caesar Salad (\$2)

PASTA

RAVIOLI DU JOUR 28
Ask your server about today's house made ravioli special, served with garlic bread

THREE CHEESE TORTELLINI 25
Creamy alfredo sauce served with garlic bread

WILD GAME BOLOGNESE 28
Classic creamy meat sauce featuring a Bison/ Elk blend over pappardelle pasta with fresh parmesan & garlic bread

ADD PROTEIN:

4oz Grilled Chicken (\$8)

4oz Blackened Chicken (\$8)

Sirloin Steak (\$9)

Grilled Gulf Shrimp (\$9)

Salmon (\$9)

A LA CARTE

HAND CUT FRIES 6

TATOR TOTS 6

SWEET POTATO FRIES 8

ONION RINGS 9

TRUFFLE PARMESAN FRIES 7

SIDE SALAD 6

CAESAR SALAD 6

SEASONAL VEGETABLE 4

DESSERT

Ask your sever about today's house made selections



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