

THE CORRAL

DINNER

APPETIZERS

WINGS \$2 each
Minimum of 6 wings. Sauce choices include: Mild Buffalo, Hot Carolina Mustard, BBQ, Huckleberry BBQ, or Bourbon. All sauces made in-house.
Extra sauce \$1

TRUFFLE PARMESAN FRIES 10
Crispy fries tossed in parmesan cheese, white truffle salt and oil, and sprinkled with parsley.
Ask about substituting tater tots!

BALSAMIC GLAZED BRUSSEL 10
Crispy fried brussel sprouts tossed in a fig balsamic glaze and toasted almonds, topped with fried carrot chips.

JALAPEÑO POPPERS 11
Spicy breaded bites stuffed with jalapeño cheddar mix and served with ranch.

MOZZARELLA STICKS 11
Breaded mozzarella cheese sticks served with marinara sauce.

POTATO SKINS 13
Crispy potato skins filled with melted cheese, bacon bits, and green onions. Served with a side of sour cream. Add a scoop of bison chili +\$3

BEEF SLIDERS 18
Four angus beef sliders topped with melted American cheese and served with dijonaise and pickles.

SMOKED TROUT DIP 20
Creamy trout dip made with a blend of herbs and smoked trout. Served with warm, fried pita bread.

BISON SKEWERS 20
Thinly sliced bison tenderloin marinated in garlic, and shallots served with our house-made huckleberry BBQ sauce.

BISON MEATBALLS 20
Three tender bison meatballs made in-house glazed in a tangy huckleberry sauce.



BURGERS

Tater tots or fries included in price all other sides are an upcharge.
Substitute for grilled chicken or veggie patty.

CLASSIC CHEESEBURGER 14
Served on a brioche bun with house-made dijonaise

FIRE BURGER 17
Beef patty seasoned with our steak seasoning and cayenne pepper topped with fresh serranos, melted pepper jack cheese. Served with chipotle aioli.

BOURBON BURGER 17
Our juicy beef patty served with dijonaise, sautéed onions, mushrooms, provolone & house-made bourbon sauce.

BLACK & BLEU BURGER 18
Beef patty seasoned with cajun seasoning, topped with bacon, and melted bleu cheese, served with our house-made garlic aioli.

BAJA BURGER 18
Beef patty with melted cheddar cheese, house-made BBQ sauce, bacon, and crispy onion straws. Served with our house-made chipotle aioli.

CORRAL BURGER 19
Our signature burger topped with ham, bacon, mushrooms, swiss and cheddar cheese, and our house-made dijonaise.

ELK BURGER 25
Hand pattied elk topped with melted gruyère, fontina, and gouda mix, crispy pancetta, and wild mushrooms. Served with our apple apricot chutney, and spring mix.

SALADS

Make any salad a wrap for \$1

GARDEN SALAD 6/10
Spring mix, tomatoes, carrots, cucumbers, and house-made croutons. Your choice of dressing.
Ask your server about adding cheese!

CAESAR SALAD 8/12
Romaine lettuce, parmesan cheese, tossed in Caesar dressing, and topped with house-made croutons.

WEDGE SALAD 8
Quartered iceberg wedge topped with bleu cheese crumbles, tomatoes, and bacon bits. Your choice of dressing.

SUMMER SALAD 15
Mixed greens, apples, strawberries, pecans, bleu cheese crumbles, crispy chicken, and our house-made passion fruit vinaigrette.

ADD PROTEIN:
Grilled Chicken (\$8)
Blackened Chicken (\$8)
Steak (\$9)
Shrimp (\$9)

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

BUTCHERS CUT

ENTREES

All items below come with a choice of starch and vegetable except pasta options

SIRLOIN 8 oz. sirloin	25
BISON TENDERLOIN 6 oz. bison tenderloin <small>Butchered in house!</small>	40
RIBEYE 10 oz. ribeye <small>Butchered in house!</small>	41
NEW YORK STRIP 12 oz. new york strip	40
FILET MIGNON 8 oz. tender filet	50

ADD :

Wild Mushrooms (\$6)
Sauteed Onions (\$4)
Gorgonzola Butter (\$2)

PICK TWO:

STARCH:

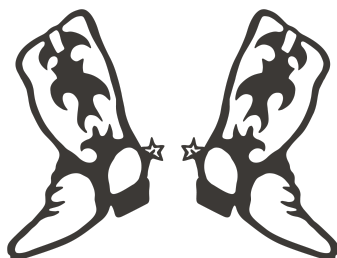
Garlic Mashed Potatoes (Loaded \$2)
Baked Potato (Loaded \$2)
Twice Baked Potato

VEGETABLES:

Asparagus
Broccolini
Roasted Carrots
Brussels Sprouts
Side Salad (\$2)
Side Caesar Salad (\$2)

DESSERT

Ask server about today's selections



**20% Gratuity added
on parties over 6**

SPAGHETTI AND BISON MEATBALLS	22
Three juicy house-made bison meatballs on top of 10 oz. of al dente spaghetti noodles, smothered in marinara sauce. Garnished with parmesan cheese and fresh parsley. Served with a side of parmesan crusted garlic bread.	

PESTO CHICKEN PASTA	22
Soft bow tie pasta tossed in our house-made kale pesto and topped with blackened chicken. Garnished with a lemon twist and parmesan cheese. Comes with side of parmesan crusted garlic bread.	

PAN FRIED CHICKEN AND GRAVY	28
Chicken thighs fried in cajun flour and smothered in house-made pan gravy. Served with garlic mashed potatoes.	

WILD GAME BOLOGNESE	28
Classic creamy meat sauce featuring a beef and elk blend tossed with rigatoni pasta garnished with parmesan and a side of parmesan crusted garlic bread.	

BISON MEATLOAF	28
A bison-beef blend with herbs and breadcrumbs baked and topped with a huckleberry glaze. Served with garlic mashed potatoes.	

SIDES

GARLIC MASHED POTATOES	4
BAKED POTATO	4
TWICED BAKED POTATO	5
FRENCH FRIES	6
TATER TOTS	6
TRUFFLE PARMESAN FRIES	8
SWEET POTATO FRIES	8
ONION RINGS	9
SIDE GARDEN SALAD	6
SIDE CAESAR SALAD	8
GRILLED BROCCOLINI	6
ROASTED CARROTS	8
FRIED BRUSSELS SPROUTS	7
GRILLED ASPARAGUS	7