

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 dijonnaise 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 a blend of herbs and spices and 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

Fries or Tator tots included in price all other sides are an upcharge.

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

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 dijonnaise, 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 dijonnaise.

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.
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.
Default dressing is bleu cheese.

BUFFALO CHICKEN SALAD 16
Crisp romaine, celery, carrots, tomatoes, and crispy chicken tossed in our buffalo sauce.

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

BUTCHERS CUT

ENTREES

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

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

- Seasonal Vegetable
- Brussels Sprouts
- Side Salad (\$2)
- Side Caesar Salad (\$2)

DESSERT

Ask your server about today's selections



20% Gratuity added on parties over 6

BUTTERNUT SQUASH ALFREDO Velvety alfredo sauce made with roasted butternut squash. Served with fettuccine noodles, grilled chicken and parmesan-crusted garlic bread.	24
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SPAGHETTI AND BISON MEATBALLS Three juicy, house-made bison meatballs on spaghetti noodles, smothered in marinara sauce, garnished with parmesan cheese & fresh parsley. Served with a side of parmesan crusted garlic bread.	28
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PAN FRIED CHICKEN AND GRAVY Chicken thighs fried in cajun flour and smothered in house-made pan gravy. Served with garlic mashed potatoes.	28
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WILD GAME BOLOGNESE Classic creamy meat sauce featuring a beef & elk blend tossed with rigatoni pasta, garnished with parmesan. Served with a side of parmesan crusted garlic bread.	28
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BISON MEATLOAF A bison-beef blend with herbs & breadcrumbs baked and topped with a huckleberry glaze. Served with garlic mashed potatoes.	28
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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
FRIED BRUSSELS SPROUTS	7
SEASONAL VEGETABLE	9

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