



# MENU

## SHARABLES

### SPINACH & ARTICHOKE DIP

Creamy blend of sautéed onions, garlic, white wine, fresh spinach, artichokes & cream cheese served with pita chips or tortilla chips. \$10

### CURLY HORSE WINGS

Choice of sauce: Buffalo, Garlic Parmesan, or BBQ. 6 Wings \$9.95 | 12 Wings \$16.95

- BRUSSELS SPROUTS

Roasted Brussels sprouts with bacon, dried cherries, & honey butter. \$10

### BEER BATTERED WHITE CHEDDAR CHEESE CURDS

Crispy fried white cheddar cheese curds served with a side of our house-made cheese sauce. \$11

### MOZZARELLA STICKS

Battered & fried mozzarella sticks served with house marinara. \$9

### DUCK RANGOONS

Six crispy fried ground duck wontons served with sriracha aioli on a bed of fresh greens. \$16

### SMOKED BRISKET TACOS

Smoked brisket, cotija cheese, diced tomatoes, pickled red onions, fresh cilantro, & avocado salsa served on two grilled corn tortillas. \$17

### SMOKED CHICKEN NACHOS

Pulled smoked chicken breast with shaved pickled red onions, diced tomatoes, avocado salsa, chipotle cream, fresh cilantro, & a melted smoky cheese blend on top of house-made tortilla chips. \$17

## ENTREES

- TOMATO BASIL SALMON

6oz Atlantic salmon filet, roasted garlic & thyme cherry tomatoes, on a bed of steamed spinach with sundried tomato butter. Choice of one side. \$36

### IPA BEER BATTERED COD

Three crispy & fried golden brown Cod filets with fries & house made caper remoulade. \$21

### LAKE PERCH

Lightly dusted & fried golden brown Perch filets w/ house-made caper remoulade. Choice of one side. \$25

### ROASTED RED PEPPER SHRIMP LINGUINE

Sautéed shrimp in a smoky garlic roasted red pepper cream sauce on a bed of linguini, topped with feta, fresh basil, & toast points. Choice of one side. \$23

### CHICKEN ALFREDO

Marinated grilled chicken breast on a bed of fettuccine in a creamy garlic & herb sauce, topped with shaved parmesan. Choice of one side. \$19

### NASHVILLE CHICKEN MAC

Tender macaroni noodles tossed in our house-made cheese sauce, topped with bacon, melted smoked cheddar & gouda cheese, & crispy Nashville chicken tenderloins. Choice of one side. \$17 Add bacon \$2.

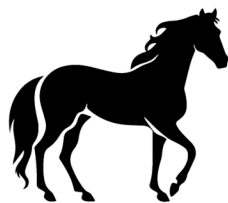
### CHICKEN PICCATA

Choice of grilled or breaded chicken breast atop a bed of fettuccini, tossed in lemon butter cream sauce with capers & choice of one side. \$19

### ST. LOUIS STYLE SMOKED SPARERIBS

House-seasoned & slow-smoked spareribs slathered in a sweet & tangy BBQ sauce. Choice of one side. ½ rack \$16 | full rack \$32

## Curly Horse



## AMERICAN BISTRO

Double JJ Resort

## STEAKS

All steaks are fresh, flame-grilled & served with side salad & your choice of side. **Add red wine demi-glace or Au Poivre sauce to any steak for \$3** Add sautéed mushrooms, sauteed onions, or bleu cheese crumbles for \$1.50

- \*8-oz. FILET MIGNON  
Bacon-wrapped beef tenderloin filet. \$49
- \*6-oz or 10-oz. SIRLOIN  
Lean, juicy, tender, & flavorful. 6oz \$22 | 10oz \$32
- \*14-oz. RIBEYE  
H& cut, juicy & tender. \$44
- \*PRIME RIB  
12oz \$38 | 14oz \$46 (Saturday's after 4pm)

## BURGERS

8 oz. custom-blend steak burger. Choice of one side. Gluten-free bun available upon request.

- \*DILLY BURGER  
Topped with bacon, cheddar, fried pickle slices, & dill ranch on a pretzel roll. \$16
- \*MUSHROOM SWISS SMASH BURGER  
Two four-ounce beef patties with sautéed mushrooms, caramelized onions, melted Swiss cheese & our house-made signature burger sauce on a brioche roll. \$18
- \*CREAMY BBQ ONION BURGER  
House made sweet & tangy BBQ Sauce, sautéed onions, garlic slaw, sliced pickles, & melted American cheese on a potato roll. \$17
- \*SMASH BURGER  
Two 4oz beef patties with lettuce, tomato, onions, pickles, melted American cheese, & our house made signature burger sauce on a brioche roll. \$16
- \*BUILD YOUR OWN BURGER  
Lettuce, tomato, & onion. \$14  
**Add choice of bun**  
Brioche, Pretzel, or Potato  
**Add choice of cheese**  
American, Bleu Cheese, Pepper Jack, Cheddar, Provolone, or Swiss. \$1 ea  
**Add choice of toppings**  
Bacon, Avocado, Sautéed Onions or Mushrooms, Jalapenos, \*Fried Egg, Pickles, Fried Pickles. \$1 ea

- Gluten Free Options

## SOUPS & SALADS

### HOUSE MADE SOUP SELECTION

Please ask your server for today's selection of soup. Cup \$4 | Bowl \$8

### CAESAR SALAD

Fresh Romaine lettuce, grape tomatoes, garlic croutons, & shaved parmesan tossed in our house made Caesar dressing. \$13

- FRESH TOMATO & MOZZARELLA CAPRESE  
Roma tomatoes, fresh mozzarella, balsamic reduction, & fresh basil. \$14

### BIBB LETTUCE BLT SALAD

Bibb lettuce with red onion, fresh tomatoes, bacon, & house-made basil cucumber ranch. \$14

### SIDE SALAD

Blend of earthy greens with grape tomatoes, cucumber, cheddar cheese, & garlic croutons. \$5

- Available house-made dressings: Caesar, Buttermilk Ranch, Basil Cucumber Ranch, Bleu Cheese, French, Thous& Isl&, Red Wine Vinaigrette, Italian, & Balsamic Vinaigrette.

Add protein to any salad: Chicken \$7, Salmon \$16, \*6oz Sirloin \$16.

Add hard boiled eggs, bacon, bleu cheese crumbles, or avocados. \$2ea

## SPECIALTY S&WICHES

Includes choice of one side.

### REUBEN

Thinly sliced savory corned beef, sauerkraut, Swiss cheese, Russian dressing on marble rye. \$15

### PESTO CHICKEN

Grilled chicken breast, provolone, bacon, lettuce, tomato, & pesto mayo on brioche bun. \$16

### NASHVILLE HOT HONEY CHICKEN

Crispy hot, sweet & spicy fried chicken breast with buttermilk ranch slaw & pickles on a potato roll. \$16

### GRILLED TURKEY BACON AVOCADO

Thinly sliced roasted turkey breast with Swiss cheese, bacon, avocado, & mayo on toasted rustic bread. \$16

### \*STEAK S&WICH

Tender 6oz sirloin with melted mozzarella & tarragon aioli on garlic bread. \$19

### \*THE OG BARN DOOR

Savory sliced ham, crisp bacon, hard-fried egg topped with melted American cheese between two thick slices of Texas toast. \$16

## SIDES

add-on \$6 ea

### ONION RINGS FRIES

- STEAMED BROCCOLI  
SWEET POTATO FRIES

- SIDE SALAD  
GARLIC BREAD

- GRILLED ASPARAGUS  
MAC & CHEESE  
CURLY FRIES

### GARLIC MASHED POTATOES

### LYONNAISE POTATOES

fried garlic butter & thyme w/ caramelized onions

### BAKED POTATO

- BRUSSEL SPROUTS

Parties of 8 or more are subject to a 20% gratuity

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.