



# 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

### 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 crema, fresh cilantro, & a melted smoky cheese blend on top of house-made tortilla chips. \$17

## ENTREES

### 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 with house made caper remoulade. Choice of one side. \$25

### 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 |

### 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

## LUNCH

### STEAKS

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

- \*6-oz or 10-oz. SIRLOIN  
Lean, juicy, tender, & flavorful.  
6oz \$22 | 10oz \$32
- \*14-oz. RIBEYE  
Juicy & tender cut. \$44

### 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

#### \*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

#### \*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

#### \*BUILD YOUR OWN BURGER

Lettuce, tomato, & onion. \$14

#### Add choice of bun

Brioche, Pretzel, or Potato

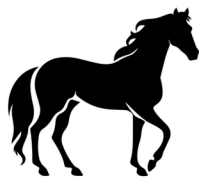
#### Add choice of cheese

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

## Curly Horse



## AMERICAN BISTRO

Double JJ Resort

## 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 tomato, 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 tomato, 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

- Gluten Free Options

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.