



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

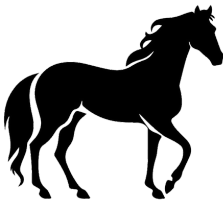
CHICKEN PICCATA

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
Hand 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. \$6

- Available house-made dressings: Caesar, Buttermilk Ranch, Basil Cucumber Ranch, Bleu Cheese, French, Thousand Island, 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 SANDWICHES

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 SANDWICH

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.