



Appetizers

Chips & Salsa Tri Colored Tortilla Chips, Served with Homemade Salsa	3.95
Chips & Queso Tri Colored Tortilla Chips Served with Creamy Cheeses Queso	4.95
BBQ Pulled Pork Deviled Eggs Six Deviled Eggs Topped with BBQ Pulled Pork and Chives	6.95
Pulled Pork Sliders Three Mini Sliders Filled with BBQ Pulled Pork, Onions, and Pickles	7.50
Cheese Quesadillas Chipotle Tortilla Filled with Cheddar Cheese, Caramelized Sweet Onions, Cilantro, and Green Chiles. Served with Pico de Gallo, Sour Cream, and Homemade Salsa <i>Add Grilled Chicken / 9.95</i>	7.95
Spicy Cheese Curds Deep Fried Cheese Curds Served with a Honey Mustard Aioli	8.95
Fried Green Beans Fried Green Beans Sprinkled with Shredded Parmesan Cheese. Served with Chipotle Ranch Dipping Sauce	8.95
Buffalo Chicken Tenders Fried Chicken Tenders Tossed in Buffalo Sauce. Served with Carrots, Celery, and Bleu Cheese Dipping Sauce *Gluten Free Available	9.95
Island Shrimp Coconut Shrimp Tossed in Thai Sweet Chili Sauce. Served Over Jicama Slaw	10.95

Soup

	Cup	Bowl
Poblano Chicken	2.95	4.50
Summer Minestrone	2.95	4.50
Soup of the Day	2.95	4.50

Salads

	Café	Regular
Southwest Salad Bed of Romaine Lettuce, Topped with Diced Grilled Chicken, Avocado, Corn, Black Beans, Tomatoes, Pepper Jack Cheese, and Tortilla Strips. Served with Homemade Cilantro Ranch	8.95	10.95
Spring Citrus Salad Mixed Greens Topped with Diced Grilled Chicken, Fresh Strawberries, Mandarin Oranges, and Roasted Almonds. Served with Citrus Vinaigrette	8.95	10.95
Chopped Chef Salad Romaine Lettuce Topped with Cubed Ham and Turkey, Cheddar Cheese, Grape Tomatoes, Sliced Cucumber, and Hardboiled Eggs. Served with Ranch Dressing	8.95	10.95
Chicken Caesar Salad Romaine Lettuce Tossed with Croutons and Caesar Dressing. Topped with Grilled Chicken and Parmesan Cheese	8.95	10.95
Cobb Salad Romaine Lettuce Topped with Diced Grilled Chicken, Tomatoes, Hardboiled Eggs, Roasted Corn, Bacon, Bleu Cheese Crumbles, and Avocado. Served with Bleu Cheese Dressing	9.95	11.95
Salmon Salad Bed of Spring Mix Covered with Fresh Strawberries, Sliced Almonds, and Feta Cheese. Topped with a 6oz Salmon Fillet and Served with Raspberry Vinaigrette		14.95

Salads

Salad Options House, Caesar, Spinach, Greek, Wedge	\$3.50
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Dressings

Ranch, Fat Free Ranch, Homemade Cilantro Ranch, Honey Mustard, Citrus Dijon, Poppy Seed, Caesar, Thousand Island, Greek, Balsamic, Raspberry Vinaigrette, and Bleu Cheese

Side Items

Fresh Potato Chips	Fried Green Beans	Onion Rings
French Fries	Sweet Potato Fries	Steak Fries
Whipped Potatoes	Baked Potato	Fried Okra
Harvest Rice Pilaf	Cup of Soup	Fruit Cup
Cole Slaw	Spicy Cheese Curds	Vegetable of the Day
Cheddar Mac & Cheese		

Burgers and Sandwiches

	Café	Regular
All Sandwiches Come with Your Choice of One Side		
Ranch Burger* Black Angus Beef Patty Grilled to Temperature. Served with Lettuce, Tomato, Onion, and Pickles on a Brioche Bun	7.95	9.95
Create Your Own Ranch Burger Your choice of any 3 toppings Each Additional Topping .50 Cents. Cheese Toppings: American, Cheddar, Swiss, Provolone, Pepper Jack, Bleu. Other Toppings: Avocado, Bacon, Mushrooms, Jalape- nos, Fried Egg, Grilled Onions.	8.95	10.95
Create Your Own Substitutions Grilled Chicken Breast, Turkey Burger, or Black Bean Burger.		10.95
Club Sandwich Turkey, Ham, Bacon, Lettuce, Tomato, Swiss, and American Cheese. Served on a Toasted Wheatberry Bread with Mayonnaise	8.95	10.95
Waldorf Chicken Salad Roasted Chicken, Apples, and Walnuts Tossed with Mayonnaise. Topped with Lettuce And Tomatoes and Served on a French Croissant	7.95	9.95
Reuben Sliced Corn Beef, Russian Dressing, Sauerkraut, and Swiss Cheese. Served on Thick Sliced Marbled Rye	8.95	10.95
French Dip Slow Roasted Prime Rib with Caramelized Onions, Mushrooms, Creamy Horseradish, and Provolone Cheese. Served on a Hoagie Roll with Au Jus	9.95	11.95
Tilapia Sandwich Tilapia Fillet Grilled, Blackened or Fried. Topped with Lettuce and Tomatoes on a Hoagie Roll	7.95	9.95
Turkey Avocado Club Wrap Sliced Turkey with Avocado, Bacon, Shredded Cheddar, Lettuce, Tomatoes, and Mayonnaise Wrapped in a Chipotle Flour Tortilla		9.95
Pulled Pork Sandwich Pulled Pork Tossed with Spicy BBQ Sauce. Served with Pickles and Red Onions on Jalapeno Cornbread		10.95
Caribbean Jerk Chicken Sandwich Grilled Chicken Breast Seasoned with Caribbean Jerk Rub Topped with Onions, Avocado, and Mango Chutney		10.95

Entrées

All Entrées Come with Your Choice of Two Side Items

Caprese Chicken Grilled Chicken Layered with Fresh Basil, Mozzarella Cheese, and Sun-Dried Tomatoes	14.95
Chicken Fried Chicken Breaded Chicken Breast Fried until Golden Brown. Served with Country Gravy	15.95
Chicken Fried Steak Breaded Cube Steak Fried until Golden Brown. Served with Country Gravy	16.95
Veal Cutlets Flour Dredged and Pan-Fried Veal Cutlets Topped with a Creamy Mushroom Sauce	19.95
Beer Battered Cod Deep Fried Hand Battered Cod. Served with Tartar Sauce or Malt Vinegar	13.95
Catfish Fillet Catfish Fillet Served Fried, Grilled or Blackened Served with a Side of Tartar Sauce	14.95
Fried Seafood Platter Breaded Shrimp, Coconut Shrimp and Fried Catfish. Served with Tartar or Cocktail Sauce	19.95
Jerk Seared Barramundi Pan-seared Barramundi Fillet Seasoned with Caribbean Jerk Rub, and Topped with a Mango Chutney	17.95
Grilled Salmon Norwegian Salmon Pan Seared or Rubbed with Blackened Spices. Served with Your Choice of Creamy Mustard Dill, Honey-Soy, or Raspberry Chipotle Sauce	18.95
Chopped Tenderloin 7oz Chopped Black Angus Tenderloin Seared With Caramelized Onions	18.95
Grilled Ranch Ribeye 12oz Ribeye with Your Choice of Grilled or Blackened	26.95
Center Cut Filet 8oz Center Cut Black Angus Filet Seasoned and Grilled to Temperature	28.95

All Steaks may be Topped with Sautéed Mushrooms, Caramelized Onions, Red Wine Demi or Mushroom Demi for an **Additional \$1.50**

Pastas

All Pastas Served with Garlic Bread and Choice of Side Salad

Short Rib Tortellacci Slow Braised Beef Short Ribs Shredded and Stuffed in a Tender Pasta. Served in a Red Wine Demi	16.95
Chicken Marsala Pan Seared Chicken Cutlets Served over Linguini and Covered in Creamy Marsala Sauce	15.95

Cakes

\$5.95

Lemon Cream Cheese, Tiramisu, White Chocolate Mousse, Tres Leches, Cheesecake, Flourless Chocolate Torte



Corral Grill Kitchen Hours

Breakfast

Saturday & Sunday | 7AM - 11AM

Lunch & Dinner

Monday – Sunday | 11AM - 8PM

Bar is open until 10 PM nightly

Happy Hour

Monday through Friday | 4PM - 6PM

Saturday Breakfast Buffet

7AM - 10AM | \$11.95

Selection of Eggs, Bacon, Sausage, Muffins, Biscuits & Gravy and Fresh Fruit

Sunday Brunch

11AM - 2PM | \$18.95

Full Buffet with a Variety of Breakfast Favorites, Hot Entrées, Made-to-Order Omelets, Salads and Desserts

The Outpost

Summer Hours

Monday - Friday | 7AM - 8PM

Saturday and Sunday | 11AM - 8PM

Outpost Curb Side To-Go

Friday Night | 4PM - 7PM



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MENU