

## APPETIZERS

<b>CALF FRIES</b> Deep-Fried Rocky Mountain Oysters served with House Ranch Dressing	14
<b>QUESO</b> Tricolor Chips served with Salsa and Queso Blanco topped with Smoked Poblano Aioli	12
<b>FRIED PICKLES</b> Deep-Fried Pickle Slices served with Chipotle Ranch Dipping Sauce	10
<b>SMOKEHOUSE NACHOS</b> Tricolor Chips topped with House-Smoked Meats, Queso, Pico de Gallo, Sour Cream, BBQ Sauce and Pickled Jalapeños served with House Fire-Roasted Salsa	19
<b>FRIED MUSHROOMS</b> Battered and Fried Button Mushrooms served with Chipotle Ranch	10
<b>SMOKED CHICKEN WINGS</b> Jumbo Wings tossed in Buffalo, Garlic Parmesan, Dr Pepper BBQ or Honey Sriracha served with House Ranch or Blue Cheese Dressing	16

## SOUP

<i>Cup or Bowl</i>	
<b>CHICKEN &amp; DUMPLINGS</b>	6/8
<b>LOADED BAKED POTATO SOUP</b> Bacon, Chives, Cheese and Sour Cream	6/8

## SALAD

<i>Add Chicken +\$6</i>	
<b>CAESAR SALAD</b> Romaine Lettuce, Shaved Parmesan Cheese, Croutons and Caesar Dressing	8
<b>CHOPPED SALAD</b> Iceberg Lettuce, Tomatoes, Red Onions, Sliced Cucumbers, Shredded Carrots and choice of Dressing	8
<b>DRESSINGS:</b> Ranch, Chipotle Ranch, Blue Cheese, Jalapeño Lime Vinaigrette, Honey Mustard, Caesar, Thousand Island and Italian	

## SANDWICHES & BURGERS

<i>Served with French Fries</i>	
<b>10-GALLON HAT BURGER</b> 8oz Certified Angus Beef Patty, Lettuce, Tomato, Onions and Pickles <i>Make it Tex-Mex Style: Add Queso, Tortilla Strips, Sautéed Jalapeños and Bacon +\$6</i>	18
<b>CHICKEN SANDWICH</b> Fried Chicken Breast, Lettuce, Tomato, Queso and Smoked Poblano Aioli on a Brioche Bun	17
<b>LOADED PULLED PORK SANDWICH</b> House-Smoked Pulled Pork topped with Queso Mac & Cheese on a Toasted Bun served with Mexican Coleslaw	16
<b>SMOKED QUESADILLA</b> Filled with choice of Smoked Brisket, Chicken or Pork and Shredded Monterey Jack Cheese served with Sour Cream, Pickled Jalapeños and House Fire-Roasted Salsa	18



ENTRÉES

Featured  
Item

<b>SOUTHERN CATFISH</b> Deep-Fried Cornmeal-Crusted Catfish Fillet, Hush Puppies, French Fries and Creole Tartar Sauce	19
<b>CHICKEN TENDERS</b> Breaded and Deep-Fried Chicken Tenders served with choice of two sides	21
<b>CHICKEN FRIED STEAK</b> Tenderized, Hand-Cut and Hand-Battered Sirloin, fried and topped with House Cream Gravy served with Mashed Potatoes and choice of one side	26
<b>TOP SIRLOIN</b> Grilled 10oz Certified Angus Beef Top Sirloin served with Steak Butter and choice of two sides	27
<b>SMOTHERED CHOPPED SIRLOIN</b> 8oz Certified Angus Beef Chopped Sirloin smothered with Mushrooms, Onions, Brown Gravy and Cheddar Jack Cheese	23
<b>RIBEYE</b> Grilled 14oz Certified Angus Beef Ribeye served with Steak Butter and choice of two sides	47
<i>Smother your Steak with Sautéed Mushrooms or Sautéed Onions +\$2</i>	

SIDES

\$5 each

- MAC & CHEESE
- FRENCH FRIES
- ONION RINGS
- MASHED POTATOES
- BAKED POTATO
- GREEN BEANS WITH BACON
- ELOTE POTATO SALAD
- MEXICAN COLESLAW

Substitute Side Salad for any side

DESSERTS

<b>GOOEY CHOCOLATE BROWNIE À LA MODE</b> Gilley’s Massive Brownie covered with Vanilla Ice Cream and Chocolate Syrup	10
<b>BANANA PUDDING</b> Traditional Banana Pudding with Banana Chips and Chocolate Shavings topped with House Salted Caramel	10
<b>SOUTHERN PEACH COBBLER</b> Served with Vanilla Ice Cream	12

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please be advised that food prepared in this establishment may contain these ingredients: milk, eggs, wheat, soybean, peanuts, tree nuts, sesame, fish and shellfish.