

APPETIZERS

CALF FRIES Deep-Fried Rocky Mountain Oysters served with House Ranch Dressing	15
QUESO Tricolor Chips served with Salsa and Queso Blanco topped with Smoked Poblano Aioli	12
FRIED PICKLES Deep-Fried Pickle Slices served with Chipotle Ranch Dipping Sauce	11
SMOKEHOUSE NACHOS 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
FRIED MUSHROOMS Battered and Fried Button Mushrooms served with Chipotle Ranch	11
SMOKED CHICKEN WINGS Jumbo Wings tossed in your choice of Buffalo, Garlic Parmesan, Dr Pepper BBQ or Honey Sriracha served with House Ranch or Blue Cheese Dressing	16
CHICKEN-FRIED PICKLE CREAM CHEESE BOMBS Chopped Pickles and Cream Cheese Golden Fried and served with House Ranch or Blue Cheese Dressing	14

SOUP

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

SALAD

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

SANDWICHES & BURGERS

<i>Served with French Fries</i>	
10-GALLON HAT BURGER 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
CHICKEN SANDWICH Fried Chicken Breast, Lettuce, Tomato, Queso and Smoked Poblano Aioli on a Brioche Bun	17
LOADED PULLED PORK SANDWICH House-Smoked Pulled Pork topped with Queso Mac & Cheese on a Toasted Bun served with Coleslaw	16
SMOKED QUESADILLA 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

SOUTHERN CATFISH Deep-Fried Cornmeal-Crusted Catfish Fillet, Hush Puppies, French Fries and Creole Tartar Sauce	19
CHICKEN TENDERS Breaded and Deep-Fried Chicken Tenders served with choice of two sides	22
CHICKEN FRIED STEAK Tenderized, Hand-Cut and Hand-Battered Sirloin, fried and topped with House Cream Gravy served with Mashed Potatoes and choice of one side	26
TOP SIRLOIN Grilled 10oz Certified Angus Beef Top Sirloin served with Steak Butter and choice of two sides	28
SMOTHERED HAMBURGER STEAK 8oz Certified Angus Beef Chopped Hamburger smothered with Mushrooms, Onions, Brown Gravy and Cheddar Jack Cheese	23
RIBEYE Grilled 14oz Certified Angus Beef Ribeye served with Steak Butter and choice of two sides	48
<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
- BAKED POTATO SALAD
- COLESLAW

Substitute Side Salad for any side

DESSERTS

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

For your convenience, an optional added gratuity of 20% is applied to each check for large parties. Please inform your server if you wish to adjust this amount prior to paying your bill.
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.