

WESTERN

STEAKHOUSE

KITCHEN

APPETIZERS

Fried Mushrooms — 10

Beer battered button mushrooms fried crispy,
served with your choice of sauce

Onion Rings — 10

Beer battered onion rings, fried to a golden brown
and served with sriracha ranch

Cheeseballs — 10

Battered white cheddar nuggets, fried and served
with a side of ranch

Chips 'n' Queso — 6

Tri-color tortilla chips, fried fresh with a side of
hatch chili white queso cheese

Fried Green Beans — 8

Crispy fried green beans, breaded and
served with your choice of sauce

Mozzarella Sticks — 10

Battered mozzarella cheese sticks, served with our
house marinara sauce

Fried Pickles — 8

5 hand breaded pickle spears, fried to a golden brown
and served with ranch

Jalapeño Poppers — 11

Cream cheese and shredded cheddar stuffed
jalapeños, battered and fried

Shrimp Cocktail — 10

6 Shrimp, served with our
in-house cocktail sauce

8 Traditional Wings — 12

Jumbo chicken wings, fried to perfection and served
with your choice of 2 sauces

Seared Ahi Tuna Nachos — 12

Crusted pan seared tuna, served over fried wontons
with hoisin and wasabi aioli

Spinach Artichoke Dip — 11

Homemade garlicky dip, served with fried pita bread
and our tri-color tortilla chips

Bang Bang Shrimp — 12

7 large shrimp, lightly breaded and coated in our
sweet and spicy bang bang sauce

Loaded Sidewinders— 12

Sidewinder fries loaded with queso cheese, pulled
pork, and topped with pickled onions

- Bottomless Drinks — 3 -

Pepsi
Diet Pepsi
7Up
A&W Root Beer
Mountain Dew
Dr. Pepper

Lemonade
Iced Tea
Coffee
Hot Tea
Milk

- By the Glass/Bottle — 3 -

Apple Juice
Chocolate Milk
Hot Chocolate
Orange Juice

*Sauces: Buffalo, Garlic Parmesan, Sweet Thai Chili, Carolina BBQ, Ranch,
Bleu Cheese, Sweet BBQ, Bourbon BBQ, Teriyaki



SOUP AND SALAD

OC Signature Bison Chili — Cup 5, Bowl 7

Slow-cooked lean ground bison with tomatoes, black beans, peppers, and onions

Loaded Baked Potato — Cup 4, Bowl 6

Rich and creamy potato soup, loaded with bacon, cheddar, and sour cream

Soup of the Day — Cup 4, Bowl 6

Always made in house from scratch

Chicken Salad — 14

Grilled or breaded chicken breast, served over tender greens with your choice of dressing

Baja Salmon Salad — 14

Large dinner salad topped with seasoned and baked salmon for a burst of flavor

Prime Rib Salad — 16

Slow roasted prime rib seasoned to perfection over a bed of leafy greens



LIKE & FOLLOW

us on Facebook



<https://facebook.com/OldCorralHotel>

Please leave us a review on google
or trip advisor

PASTA

Buffalo Chicken Cavatappi — 18

Cavatappi noodles and grilled chicken tossed in our creamy buffalo sauce

Fettuccine Alfredo — 16

Perfectly cooked fettuccine pasta tossed in our own alfredo sauce

Add Chicken - \$4, Add Shrimp \$6

Cajun Shrimp Alfredo — 23

Cajun alfredo with 5 large pan seared shrimp top this fettuccine with a cajun kick

Prime Rib Stroganoff — 20

Slow roasted prime rib in a robust house gravy tossed with egg noodles

Spaghetti — 18

Fresh pasta tossed with our signature tomato sauce topped with an 8oz meatball

**Add: Mushrooms and Onion - 2, Bacon - 3*

**All pastas are served with a dinner salad and toasted baguette*

3 Dollar up charge for split plates

***Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness**



***All baskets, burgers, and sandwiches served with your choice of 1 side
Gluten free buns available upon request***

BASKETS

Fried Shrimp — 16

8 lightly hand breaded large fried shrimp served with our house made cocktail sauce

Chili Dogs — 14

2 hot dogs smothered in our signature bison chili topped with shredded cheddar and onion

Chicken Strips — 12

4 breaded chicken tenders fried to a crispy golden brown served with your choice of sauce for dipping

Fried Walleye — 17

8-9oz fresh water walleye filet lightly hand breaded and fried to perfection with our tartar sauce

Wings — 15

8 crispy jumbo wings served with your choice of 2 sauces

SANDWICHES

Chicken Sandwich — 16

Breaded and fried chicken breast or grilled chicken breast on a brioche bun with your choice of cheese

Prime French Dip — 16

Our slow roasted prime rib sliced thin with melted provolone on an italian roll served with our au jus

Pulled Pork — 15

Maple bacon slow roasted pork shoulder drizzled with our BBQ sauce topped with pickled onion

BLT — 14

4 thick cut slices of bacon and heirloom tomatoes served on a toasted italian roll

Reuben — 14

Sliced corned beef with russian dressing, swiss cheese, and sauerkraut on toasted marble rye

Chicken Bacon Ranch — 14

Classic chicken with bacon and topped with ranch dressing all on a toasted italian roll

BURGERS

*Steakhouse Smash Burger — 16

Our blend of course ground steak trim seasoned and smashed served with lettuce, onion, tomato, pickle

*Western — 18

Your choice of cheese topped with bacon, frizzled onions and house BBQ sauce

*Highmark — 18

Bacon, fried egg, and your choice of cheese top this burger with a drizzle of tangy carolina sauce

*Shroom 'n' Swiss — 16

A pile of sauteed mushrooms on top of this 8oz patty with a couple slices of swiss cheese

*Patty Melt — 17

8oz patty smothered in sauteed onions with swiss and cheddar cheeses on toasted marble rye

*7 Fools — 18

Not for the faint of heart. Chef's blend of pepper sauce served with frizzled onions and pepperjack

*The Avalanche — 18

Char grilled burger on texas toast, typically served with fries, and covered with our hatch chile sauce

*Hawaiian — 18

Teriyaki burger with bacon, swiss, and a grilled pineapple ring on a toasted sweet roll

Add-Ons & Cheeses

Extra patty - 5 Bacon - 3 The Garden - 2 Egg - 3
Cheeses - Pepperjack, Cheddar, American, Swiss, Provolone



***Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness**



ENTREES

Boneless Pork Chop

8oz grilled chop smothered in a decadent mushroom cream sherry sauce

21

*Surf and Turf

Bacon wrapped sirloin served with a 7-9oz grilled lobster tail and garlic butter

55

Grilled Atlantic Salmon

Wild caught Atlantic salmon topped with balsamic vinaigrette reduction

23

Chicken Breast Dinner

8oz juicy chicken breast grilled or fried

**Smother it with cheese, peppers, onions and mushroom for an extra 3*

18

Double Lobster

2 large grilled or broiled cold water Maine lobster tails and drawn butter

65

Pork Flat Iron

Char grilled pork steak topped with our bourbon teriyaki sauce and grilled pineapple

22

Country Fried Steak

Lightly breaded tenderized beef steak topped with our white pepper gravy

18

Tiger Prawns

4 massive tiger prawns either sauteed in garlic butter or lightly breaded and fried

24

Walleye Dinner

Lemon pepper grilled walleye filet served with our in house tartar sauce

24

*World Famous Prime Rib

Slow roasted Prime Rib Served Friday and Saturday only.

12oz 40 16oz 46 24oz 64

STEAKS

*Porterhouse

26oz 58

*Top Sirloin

8oz 25

*Ribeye

12oz 38

16oz 44

*Cowboy Ribeye

22oz 55

*New York Strip

10oz 30

14oz 36

SIDES

Regular Sides

4

French Fries
Baked Potato
Cottage Cheese
Coleslaw
Corn
Wild Rice
Butter Herb Carrot

Premium Sides

5

Twister Fries
Loaded Baked Potato
Golden Mashed Potatoes
Asparagus
Broccoli
Onion Rings
Green Beans and Bacon

Enjoy your food?

Ask your server how to tip the kitchen.

**All entrees/steaks served with a dinner salad and one side of your choice.*

Substitute your salad for soup/chili for an additional charge

**Add a lobster tail to any meal - 30*

**Add 2 jumbo prawns to any meal - 10*

**Add sauteed onions and mushrooms - 2*

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness*