# LUNGR

### SALADS & COMBOS

STEAKHOUSE COBB SALAD 930 Cal. Steak\* 13.99 270 Cal. Grilled Chicken 12.99 210 Cal

THE VEGETABLE COBB

FIRE-GRILLED CHICKEN CAESAR SALAD 12.50 620 Cal.

S THREE CHEESE GARLIC BREAD TRIO 10.99 1160 -1740 Cal.

BBQ CHOPPED SALAD Tri-Tip\* 13.99 860 Cal. BBQ Chicken 12.99 770 Cal.

FRENCH FRIES OR COLESLAW SUBSTITUTE A GARDEN SALAD FOR 1.00 MORE

S CHICKEN, AVOCADO & BACON SANDWICH 12 50 840 Cal

NEW YORK STEAK SANDWICH\* 14.50 1060 Cal.

GRILLED PRIME RIB SANDWICH\* 14.99 1200 Cal.

FRENCH DIP SANDWICH\* 12 50 880 Cal

### **CAMPFIRE FAVORITES**

PARTNERED WITH YOUR CHOICE OF ANY TWO CLASSIC SIDEKICKS

FLAME-GRILLED TOP SIRLOIN STEAK\*

S SESAME-TERIYAKI SLICED TOP SIRLOIN\*

FIRE-GRILLED CHICKEN BREAST

SESAME-TERIYAKI CHICKEN BREAST 12.99 280 Ca.

S GRILLED FRESH SALMON\* 14.99 300 Cal

> FIRE-GRILLED JUMBO SHRIMP 14 99 600 Cal

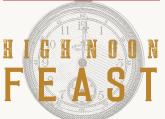
CRISPY SHRIMP 12.99 380 Cal

TRI-TIP STEAK\*

## BEER BATTERED

Dinned in Samuel Adams batter and lightly fried. Served with french fries. coleslaw, tartar sauce and malt vinegar 13.99 1540 Cal.





BEVERAGE Soda, Lemonade, Tea, Milk, or Coffee 0-324 Cal.

ENTRÉE Plus any two Classic Sidekicks 90-620 Cal. DESSERT
Two Freshly Baked Cookies 380 Cal

TOP SIRLOIN & FIRE-GRILLED JUMBO SHRIMP\* 19 50 850 Cal.

S FILET MEDALLIONS\* 20.50 440-550 Cal

TOP SIRLOIN & CRISPY SHRIMP

NEW YORK STRIP STEAK\*

SLOW-ROASTED PRIME RIB\*

HALF RACK BBQ BABY BACK RIBS

Beef® ground chuck and cooked to order. FRENCH FRIES OR COLESLAW SUBSTITUTE A GARDEN SALAD FOR 1.00 MORE

STEAKHOUSE BACON CHEESEBURGER\* 12.99 1130 Cal.

BACON AND BLEU⁺

 MUSHROOM SWISS★ 12.99 890 Cal.

PATTY MELT\*

THE MOST BANG FOR YOUR BUCK

½ CHICKEN, AVOCADO & BACON SANDWICH with french fries 837 Cal

½ FRENCH DIP SANDWICH\* with french fries 837 Cal.

AND add your choice of: Steak Soup 90 Cal

Clam Chowder 140 Cal. Garden Salad 190-250 Cal

Coleslaw 150 Cal

## KIDS MENU

Meals come with a drink, orange wedges & a fresh strawberry, choice of a Classic Sidekick, and a scoop of ice cream with hot fudge & sprinkles! Sidekick Choices: French fries, broccoli, home-style mashed potatoes, or Western Wild Rice.

MAC 'N CHEESE 8.49 550 Cal.

CHICKEN STRIPS

GRILLED CHEESE

2 CHEESEBURGER SLIDERS\*

SLICED TOP SIRLOIN STEAK\* 10.49 410 Cal.

GRILLED CHICKEN BREAST

**BBQ RIBS** 

CRISPY SHRIMP

DRINKS: Milk, Apple Juice, Orange Juice, Lemonade, Cranberry Juice, Soda

Dessert: 430 Cal. Sidekick Choices: 55-260 Cal. Drinks: 0-92 Cal.

# 

SKY-HIGH MUD PIE

CHOCOLATE FLOURLESS TORTE

CHOCOLATE CHIP COWBOY COOKIE

NEW YORK-STYLE CHEESECAKE

SPICED CARROT CAKE

BIG MOUNTAIN CHOCOLATE FUDGE CAKE

WHITE CHOCOLATE BREAD PUDDING

## IT TAKES SO YEARS TO COOK THE PERFECT STEAK.

We've been mastering our craft since 1964, so you could say we know a thing or two. Our cuts are aged at least 21 days, seasoned to excellence, expertly flame-grilled and served up just the way you like it. You've earned it. Whether you're here to throw back a couple with old friends or trying to finish off our Bone-In Ribeye on your own, there's always a seat for you. So here's to the nights you can't remember and the steaks you won't forget.

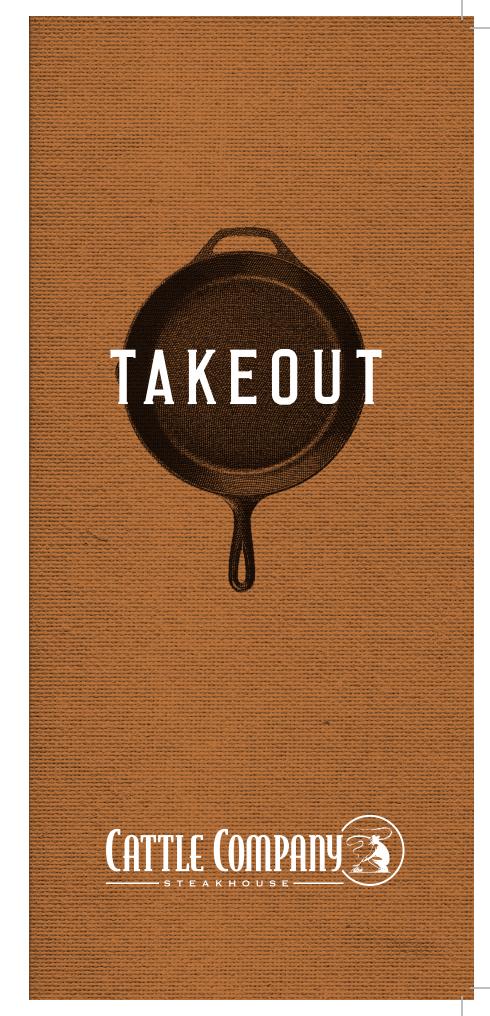
#### CALL-AHEAD SEATING & ONLINE RESERVATIONS AVAILABLE.



2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request.

#### CATTLECOMPANY.COM HI-1118

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## **CATTLE COMPANY** USDA CHOICE HAND-CUT DAILY **SEASONED & FLAME GRILLED** TO PERFECTION

All entrées partnered with warm molasses bread and your choice of any two Classic Sidekicks

Well-marbled, making this cut tender, juicy and extremely flavorful. 12 oz. 30.99 600 Cal. | 16 oz. 33.50 790 Cal.

8 oz. of Certified Angus Beef® lean yet well-marbled, full of flavor, Seasoned and arilled to order 22.50 450 Cal.

TOP SIRLOIN\* CENTER-CUT

Certified Angus Beef®, well-flavored, naturally lean and moderately tender 8 oz. 23.99 410 Cal. | 11 oz. 26.99 550 Cal.

SESAME-TERIYAKI TOP SIRLOIN\*

Certified Angus Beef®, marinated then glazed with our house-made Sesame-Terivaki sauce with fresh garlic, sesame and ginger. 8 oz. 24.99 460 Cal.

FILET MIGNON\* CENTER-CUT Our most tender cut of beef. 6 oz. 30.29 310 Cal. | 8 oz. 33.29 410 Cal.

MUSHROOM & BLEU FILET MIGNON\*

Topped with sautéed baby portabella mushrooms and melted Bleu cheese 6 oz. 31.29 540 Cal. | 8 oz. 34.29 630 Cal.

NEW YORK STRIP\* CENTER-CUT

Hearty and robust, a perfect balance of flavor texture and tenderness. 12 oz. 29.79 480 Cal. | 14 oz. 31.29 560 Cal.

### 18 oz BONE-IN RIBEYE

#### CERTIFIED ANGUS BEEF®

Chow down on our big, juicy, hot-off-the-grill, richly marbled and full-flavored Bone-in Ribeye\*! 40.99 1030 Cal.

We don't mess around when it comes to steak. Order it how you want it & that's how you get it.

BLOOD RARE RED THROUGHOUT, VERY COOL CENTER

> RARE COOL CENTER, RED INTERIOR

MEDIUM RARE WARMER CENTER, RED THROUGHOUT

> MEDIUM WARM, PINK CENTER

MEDIUM WELL HOT, SLIGHTLY PINK CENTER

WELL DONE HOT, FULLY COOKED THROUGHOUT

Grab a partner for this fire-grilled feast. Don't worry, we'd never ask you to share your steak

APPETIZER: 180-1760 Cal.
Your choice of any Steakhouse Starter to share. Upgrade to Wagon Wheel Sampler Platter, \$3 more

Choose any 2 of the entrées listed. Each entrée is served with any 2 Classic Sidekicks.

DESSERT: 410-1420 Cal. Round out your feast with any 1 of our decadent desserts.

#### ENTRÉE CHOICES:

TBI-TIP\* 8 oz 450 Cal

TOP SIRLOIN\* 8 oz. 410 Cal.

FILET MIGNON\* 6 oz. + \$3/person 310 Cal.

RIBEYE\* 12 oz. + \$3/person 600 Cal PRIME BIB\* 8 oz 930 Cal

NEW YORK\* 12 oz. 480 Cal

GRILLED FRESH SALMON\* 390 Cal.

FIRE-GRILLED CHICKEN 430 Cal. 🚺 BBQ CHICKEN & RIBS Half Rack 980 Cal.

BBQ BABY BACK RIBS Full Rack 1310 Cal.

N PORTERHOUSE PORK CHOP\* 650 Cal. FIRE-GRILLED JUMBO SHRIMP 600 Cal.

USDA CHOICE

SEASONED. SEARED & SLOW ROASTED

Seasoned with our Black Angus dry rub, seared and roasted to perfection Served to order with rich, house-made au jus and your choice of fresh or creamy horseradish sauce.

### THE COWBOY CUT\*

1 1/2 Pounds 45.50 2770 Cal.

1 Pound Cut\* 35.50 1850 Cal. 3/4 Pound Cut\* 30 50 1390 Cal ½ Pound Cut\* 25.50 930 Cal.

**S** SIGNATURE ITEMS

NEW ITEMS

## STEAKHOUSE STARTERS

THREE CHEESE GARLIC BREAD French bread topped with fresh garlic and a hot blend of Cheddar, Jack and Parmesan cheeses, 9,99 970 Cal.

S CRISPY FRIED GARLIC-PEPPER ZUCCHINI

Fresh zucchini slices hand-breaded in panko bread crumbs, served with our house-made cool cucumber dip. 10.99 840 Cal.

LOADED POTATO SKINS

Loaded with fresh grated Jack and Cheddar cheeses, crumbled bacon, sour cream and green onions. 11.79 1160 Cal.

CHICKEN TENDERS

All white meat chicken tenders Honey-Sriracha, Chipotle-Buffalo or original 11.29 1000/1120/970 Cal

S FIRE-GRILLED FRESH ARTICHOKE Served with our house-made lemon aioli and our signature basil pesto mayo for dipping. 11.99 1060 Cal

STEAKHOUSE CHILI NACHOS Crisp tortilla chips heaped with our Steakhouse Chili, Jack and Cheddar cheeses, fresh pico de gallo, pickled jalapeños, cilantro and sour cream. 14.99 1760 Cal.

STEAK QUESADILLA

Filled with seasoned grilled steak, fresh pico de gallo and Cheddar and Jack cheeses. Served with guacamole and sour cream. 12 99 1050 Cal

S JUMBO SHRIMP COCKTAIL A half-dozen jumbo shrimp served with our house-made cocktail sauce 12 99 180 Cal

BAKED SPINACH & ARTICHOKE DIP With Parmesan, Jack and cream cheeses beneath a crunchy bread crumb topping, served hot in its own skillet with tortilla chips. 11.50 720 Cal.

CRISPY CAULIFLOWER Cauliflower tossed in our sweet & spicy dynamite sauce. 10.99 850 Cal.

WAGON WHEEL SAMPLER PLATTER Crispy Fried Garlic-Pepper Zucchini Chipotle-Buffalo Chicken Tenders Loaded Potato Skins and Shrimp Cocktail

## SALADS

STEAKHOUSE COBB SALAD 930 Cal. Crisp chilled greens tossed with our house vinaigrette and layered with fresh avocado tomato, Applewood-smoked bacon, Bleu cheese crumbles and topped with your choice of: Filet Mignon\* 19.99 270 Cal. Grilled Chicken 17.50 210 Cal. Grilled Fresh Salmon\* 18 99 300 Cal Fire-Grilled Jumbo Shrimp 18.50 60 Cal.

THE VEGETABLE COBB

Crisp chilled greens tossed with our house vinaigrette and layered with grilled asparagus, fresh avocado, tomato, Bleu cheese crumbles, sautéed onions and baby portabella mushrooms, 17.50 980 Cal

BBQ CHOPPED SALAD

Choice of Grilled Tri-Tip or BBQ Chicken with diced tomatoes, black beans, corn, shredded Cheddar, tortilla strips, green onion and cilantro, piled atop a mix of chopped greens tossed with house-made ranch dressing. Topped with a drizzle of BBQ. Tri-Tip 18.50 860 Cal BBQ Chicken 17.50 770 Cal.

# BURGER &

#### Served with choice of French Fries or Coleslaw

- S STEAKHOUSE BACON CHEESEBURGER\* Hand-formed, half-pound, Certified Angus Beef® ground chuck, stacked high with Applewood-smoked bacon, sharp Cheddai cheese and onion rings. 14.99 1230 Cal.
- (S) CHICKEN, AVOCADO & BACON SANDWICH Grilled chicken breast topped with Monterey Jack cheese, guacamole, tomato, Applewoodsmoked bacon and creamy chipotle mayo. 14.99 840 Cal.

FILET MIGNON SANDWICH\* Sliced Filet Mignon topped with sautéed onions and red bell peppers, Cheddar cheese and house-made chipotle mayo. 19.50 980 Cal.

NEW YORK STEAK SANDWICH\* Hand-cut, flame-grilled, sliced New York Strip with sautéed onions, mayo and Bleu cheese crumbles

# STEAK&SF **PARTNERS**

choose between beef and seafood. Get 'em both.

#### 12 oz. RIBEYE\* 🚱

TWIN LOBSTER TAILS

FIRE-GRILLED JUMBO SHRIMP

CRISPY SHRIMP 36 99 830 Cal

### 6 oz.FILET MIGNON\* 🚱

TWIN LOBSTER TAILS

FIRE-GRILLED JUMBO SHRIME

CRISPY SHRIMP 36 29 540 Cal

#### 8 oz. PRIME RIB\* 🚱

TWIN LOBSTER TAILS

FIRE-GRILLED JUMBO SHRIMP

CRISPY SHRIMP 31 50 1160 Cal

# CHICKEN

FIRE-GRILLED CHICKEN BREASTS Two chicken breasts lightly marinated with fresh garlic, sage, parsley, thyme and a squeeze of lemon.

SESAME-TERIYAKI CHICKEN BREASTS Two juicy chicken breasts glazed with our signature house-made Sesame-Teriyaki sauce with garlic, sesame and ginger. 21.99 500 Cal.

BBO CHICKEN & RIBS A grilled chicken breast and a half rack of Baby Back Ribs both smothered in our smoky molasses BBO sauce 26.99 980 Cal.

**(S)** BBQ BABY BACK RIBS Our fall-off-the-bone ribs marinated, seasoned with spices, slow roasted, and finished over an open flame. Smothered in our smoky molasses BBQ sauce. Full Rack 29.50 1310 Cal. Half Rack 24 50 710 Cal.

N PORTERHOUSE PORK CHOP\* A 12 oz. chop, cider-brined, flame-grilled and topped with your choice of Steakhouse Butter 24.50 650 Cal.

# JUST G A

FIRE-GRILLED JUMBO SHRIMP Fire-grilled jumbo shrimp brushed with garlic butter, served over a bed of white rice. 25.50 600 Cal.

S GRILLED FRESH SALMON\* 8 oz. filet of fresh salmon, hand-cut, simply seasoned and grilled over an open flame. 27.50 390 Cal. Add on Crispy Shrimp 33.50 250 Ca Add on Fire-Grilled Jumbo Shrimp 34.50 500 Cal.

> TWIN COLD-WATER ATLANTIC LOBSTER TAILS Two exceptionally sweet and tender 4-5 oz. lobster tails served with drawn butter and fresh lemon. 35.99 460 Ca

CRISPY SHRIMP One dozen shrimp fried to a golden brown and served with our house-made cocktail sauce. 21.99 606 Ca

\*Our steaks, seafood, and hamburgers are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. All portion weights listed are the approximate weights before cooking

2,000 calories a day is used for general nutrition advice, but calorie needs vary.

ADD AN ADDITIONAL CLASSIC SIDEKICK TO YOUR ENTRÉE FOR ONLY 3.99 EACH

ADD AN ADDITIONAL PREMIUM

## PREMIUM SIDEKICKS

S ROASTED BRUSSELS SPROUTS with brown butter 190 Cal

GRILLED ASPARAGUS 60 Cal

CAESAR SALAD 390 Cal.

(S) WEDGE SALAD 340 Cal

SEASONAL SIDEKICK

#### CLASSIC SIDEKICKS

GARDEN SALAD 190-250 Call

COLESI.AW 150 Cal.

CLAM CHOWDER 140 Cal.

STEAK SOUP 90 Cal

WILD WEST ONION RINGS 620 Cal.

FRENCH FRIES 400 Cal MAC & CHEESE 400 Cal.

HOME-STYLE MASHED POTATOES 340 Cal

CLASSIC BAKED POTATO 330 Cal.

LOADED BAKED POTATO 460 Cal.

S AU GRATIN POTATOES 300 Cal.

FRESH GREEN BEANS with bacon 120 Cal

FRESH BROCCOLL with garlic butter 120 Cal

WHITE RICE 180 Cal.

### STEAKHOUSE BUTTERS 1.00 each

CARAMELIZED SHALLOTS & BLEU CHEESE 211 Cal.

S BÉARNAISE 209 Cal.

ROASTED JALAPEÑO BUTTER 130 Cal.

ROASTED GARLIC & FRESH HERB 240 Ca

BISTRO BUTTER 158 Cal

BACON & BLEU 160 Cal

#### TOPPERS 3 99 each

Sautéed Fresh Baby Portabella Mushrooms 120 Cal

Sautéed Sweet Onions 150 Ca.

Combination of Both 130 Cal