

Appetizers

Loaded Potato Skins

Stuffed with bacon, green onion, and cheddar cheese. \$8.99

Sizzlin' Mushrooms

Tender mushrooms with garlic, butter and white wine. \$6.99

Clams in Broth

Tender Littleneck Clams
Sautéed in garlic butter
with lemon and white wine. \$9.99

Quesadillas

Chicken or beef, Monterey jack, and scallions in a flour tortilla
\$8.99

Beer Battered Onion Rings

Hand dipped full pound of onions fried golden brown. \$5.99

Blackened Shrimp Cocktail

Five tender shrimp, served with our mango chutney \$10.99

Supreme Nachos

Shredded Chicken or beef with refried beans, cheddar, tomato, olives and green onion \$9.99

Cow Palace Wings

A pound of wings tossed in Buffalo, BBQ, or Sweet Chili glaze with celery & bleu cheese
\$8.99

Soups & Salads

Black and Bleu

Blackened certified angus sirloin, thin sliced red onion, and bleu cheese crumbles over romaine with peppercorn ranch. \$10.99

Classic Caesar

Crisp romaine tossed with croutons, shaved parmesan and Caesar dressing. \$8.99
Add grilled chicken for \$3.00

Chef Salad

Turkey, ham, hard cooked egg, cheddar and Swiss, cucumber, and cherry tomatoes on a bed of mixed greens. \$9.99

Chef's Daily Soup

Made from scratch. Ask your server for today's selection.
Cup \$3.99 Bowl \$5.99

Chila's Taco Salad

Chicken or beef, lettuce, refried beans, black olives, tomatoes, and cheddar cheese
in a crispy tortilla bowl. \$9.99

Palace Salad

Mixed greens tossed with roasted tomatoes, feta, marinated cucumbers, Kalamata olives, red onion, sherry vinaigrette. \$8.99

Chicken Cobb

Grilled marinated chicken breast over mixed greens with bacon, egg, avocado, tomato, cheddar and bleu cheeses. \$9.99

Cow Palace Chili

Browned sirloin stewed with onions, peppers and beans in a spicy tomato broth.
Cup \$4.99 Bowl \$6.99

Palace Burgers

A third pound Angus burger served with House salad, Palace beans, coleslaw, fries or fresh fruit
Make any burger a double for \$3.00

Patty Melt

Caramelized onions, Swiss and cheddar cheese on grilled rye. \$9.99

Mushroom and Swiss

Grilled portabella mushrooms and Swiss cheese. \$9.99

Open faced Chili Burger

Smothered in our house made chili and topped with cheddar and onions. \$9.99

Western Barbeque

Crisp bacon, onion rings, cheddar cheese, and our barbeque sauce \$9.99

Bacon and Bleu

Melted bleu cheese sauce and crispy bacon. \$9.99

Green Chile Cheese

Roasted green chile and cheddar cheese. \$9.99

Basic Burger - \$7.99

Add cheddar, Swiss, bleu cheese crumbles, or bacon for \$1.00

Grilled chicken may be substituted on all of our burgers.

Our Sandwiches

Served with house salad, Palace beans, coleslaw, fries or fruit

Goldwing Club

Sliced roast turkey breast, bacon, tomato, leaf lettuce, and mayo on sourdough. \$8.99

Cowboy Melt

Sliced ham, turkey, roast beef, cheddar and Swiss baked on a lightly toasted bun. \$8.99

French Dip

Thin sliced roast beef hoagie with broiled Swiss and sautéed onions. \$8.99

Traditional Reuben

Corned beef, sauerkraut, Swiss, and Russian dressing on grilled rye bread. \$8.99

Beer Battered Cod

Lightly battered, fried and Served with tarter sauce and lemon on the side. \$8.99

Tuna Melt

Albacore tuna salad and cheddar cheese between two slices of grilled whole wheat. \$7.99

B.L.T.

Smoked bacon, leaf lettuce, tomato, avocado and mayo on toasted sourdough. \$7.99

Breaded Pork Cutlet

A tender pork cutlet breaded, fried and smothered in our country gravy. \$8.99

B.B.Q Beef Brisket

Slow roasted fork tender beef smothered in house made chipotle molasses BBQ sauce, on a toasted bun. \$8.99

Chef's Grilled Cheese

Cheddar, Swiss, and American cheeses with sliced tomato and Dijon mustard spread on grilled sourdough. \$7.99

Steaks

Served with fresh baked bread, soup or salad, and your choice of Baked potato, palace beans, fries, or smashed red potatoes.

All of our steaks are hand cut in-house daily.

Blackened Ribeye

10 oz of our juiciest steak, char broiled and topped with bleu cheese butter. \$24.99

Hellfire T Bone

A 16oz t-bone topped with Portabella mushrooms and Chipotle Hollandaise. \$24.99

Certified angus sirloin

Grilled 8oz sirloin with Chipotle-Molasses BBQ sauce. \$14.99

Bacon Wrapped Filet

A tender 6oz filet mignon with roasted garlic butter. \$24.99

New York Strip

A 10 oz strip with Buttermilk onion rings. \$21.99

Chicken Fried Steak

Tenderized 8oz sirloin seasoned, coated in flour and fried golden brown \$14.99

Fish & Seafood

Served with fresh baked bread, soup or salad, and your choice of Baked potato, palace beans, fries, or smashed red potatoes.

Beer Battered Walleye

Wild caught Canadian fillet battered and fried
Served with our tarter sauce and fresh lemon
\$19.99

Coconut Shrimp Platter

Five coconut tempura fried shrimp
served with Prickly Pear Barbeque
\$17.99

Parsley Crusted Salmon

Fresh parsley and horseradish crusted 6oz fillet
Served with lemon brown butter
\$16.99

Cow Palace Fish Fry

Half pound of battered cod with fries, coleslaw,
and our tarter sauce
\$11.99

(All you can eat every Friday 5:00pm to 8:00pm)

Specialties

Served with fresh baked bread, soup or salad, and your choice of

palace beans, fries, baked or smashed red potatoes.
(Unless otherwise noted)

Ranch Fried Chicken

Marinated in buttermilk and herbs, coated in seasoned flour and fried golden brown. \$13.99

Sizzling Fajitas

Chicken or steak, seared with bell peppers and onions with warm flour tortillas, salsa, and sour cream. \$14.99

Giant Chimichanga

Shredded chicken or beef rolled in a jumbo flour tortilla, fried and topped with red enchilada sauce. Served with rice and refried beans. \$11.99

House Meatloaf

A generous portion of juicy, thick sliced meatloaf on Texas toast with fried onions. \$12.99

5:00 Prime Rib

12 oz cut of slow roasted prime rib au jus with horseradish. \$15.99

(Available Saturday and Sunday only)

Slow Roasted Pork

Pork shoulder roasted overnight and basted in house made Barbeque. \$14.99

Beer and Onion Brisket

Slow roasted until fork tender in beer with onions and topped with pan gravy along with mashed potatoes. \$14.99

Taco Platter

Three chicken, beef, or breaded shrimp tacos in crispy corn or soft flour tortillas served with rice, refried beans, salsa, and sour cream. \$10.99

Liver and Onions

A thick slice of Beef liver sautéed with bacon and onions finished in Sherry Demi Glaze.
\$13.99

Baby Back Ribs

Baby Back Pork Ribs rubbed with our Cajun seasoning mopped in bourbon barbeque sauce.
½ slab \$15.99
Full Slab \$22.99

A gratuity of 18% may be added to groups of eight or more.
Consuming raw or undercooked meat, poultry, seafood or shellfish may increase your risk of food Bourne illness.