

Wine

Merlot

Robert Mondavi	Glass 8	Bottle 35
Bogle	Glass 8	Bottle 30
Blackstone		Bottle 35
14 Hands		Bottle 30
Coppola		Bottle 35

Chardonnay/Sauvignon Blanc

Robert Mondavi	Glass 8	Bottle 35
KJ Chardonnay	Glass 12	Bottle 45
KJ Sauvignon Blanc	Glass 12	Bottle 45
Coppola Chardonnay		Bottle 50
Cakebread		Bottle 120

Cabernet Sauvignon

Robert Mondavi	Glass 8	Bottle 35
Two Vines	Glass 9	Bottle 40
The Show		Bottle 50

Whites or Sweet Wine

RM Pinot Grigio	Glass 8	Bottle 30
Barefoot Pinot Grigio	Glass 6	Bottle 20
Barefoot Moscato	Glass 6	Bottle 20
Cupcake Moscato		Bottle 45

Malbec/Shiraz/Red

Catena	Glass 16	Bottle 60
Alamos	Glass 9	Bottle 32
Coppola Shiraz		Bottle 50
Calamity Jane Red	Glass 12	Bottle 45



Beer

Domestic

Bud Light
 Budweiser
 Coors Light
 Michelob Ultra
 Coors Banquet
 PBR
 Miller Light

Specialty

Black Tooth Saddle Bronc Brown Ale
 Black Tooth Bomber Mountain Amber Ale
 Black Tooth Hot Streak IPA
 Space Dust IPA
 Redds Apple Ale
 Mikes Hard Lemonade
 Shiner Bock
 Twisted Tea

Imports

Corona
 Dos Equis
 Heineken
 Modelo
 Stella
 Guinness
 Newcastle

Alcohol

Vodka

Grey Goose
 Absolute
 Titos
 Smirnoff

Whiskey

Woodford Reserve
 Gentleman Jack
 Makers Mark
 Knob Creek
 Bulleit Rye
 Crown Royal

Scotch

Dewers
 Glenfiddich
 Johnnie Walker Red
 Johnnie Walker Black
 Chivas Regal 12yr

Tequila

Patron
 Cabo
 Casamigos
 Jose Cuervo

Gin

Tanqueray
 Beefeater
 Bombay S.
 Bombay Dry
 Hendricks

Starters

Potato Skins 9

Thick Potato Skins Loaded with Bacon, Shredded Cheddar and Chives Served with Sour Cream.

Spinach Artichoke Dip 10

Creamy Spinach Artichoke Dip, Served with Crostinis.

Mozzarella Sticks 8

Breaded Mozzarella Sticks with Zesty Marinara.

Soft Pretzel Sticks 7

Bavarian Pretzel Sticks Sprinkled with Sea Salt. Served with Spicy Cheese Dipping Sauce.

Bloomin' Onion 9

Large Sweet Onion Bloomed, Battered and Fried. Served with Our Signature Zesty Sauce.

Potstickers 9

Pork Filled Dumplings Pan seared to Perfection. Served with a Soy Ginger Dipping Sauce.



Gorgonzola Fondue 10

Thick and Creamy Gorgonzola Fondue, Served With Crusty Garlic Ciabatta Toast Points.

(Boot Hill Signature Favorite!)

Breaded Pickles 8

6 Lightly Breaded Pickle Spears, Served with Your Choice of Ranch or Peanut Butter.

Wings 12

8 Jumbo Roasted Bone-In Chicken Wings, Served with your choice of Bleu Cheese or Ranch dressing.

Original Buffalo

Sweet Thai

Honey BBQ

Salads

Dressing Choices

Ranch, Blue Cheese, Honey Mustard, Raspberry Vinaigrette, Caesar and Italian

Wedge 10

Romaine Lettuce, Candied Bacon, Pecans, Crumbled Blue Cheese Drizzle with a Blue Cheese Dressing.

Steak Salad 14

Field Greens topped with our Signature Steak Tips Cooked to Liking, Tomatoes, Blue Cheese Crumbles, Roasted Corn Salsa and Choice of Dressing on the Side.

Caesar Salad 10

Chopped Romaine Lettuce, Tossed in a Creamy Caesar Dressing, Croutons and Shredded Parmesan Cheese. **Add Chicken 4** **Add Steak Tips 6** **Add Salmon 8**

Taco Salad 11

Crisp Flour Tortilla Bowl Filled with Iceberg Lettuce, Seasoned Beef, Black Beans, Shredded Colby Jack and Black Olives. Served with Sour Cream and Pico De Galo



Jack Daniel's Burger 12

7 oz Certified Angus Beef Patty, Topped with Jack Daniel's Sauce, Crispy Onion Straws and Pepper Jack Cheese.

Mushroom Swiss Burger 11

7oz Certified Angus Beef Patty, Topped with Sautéed Mushrooms and Swiss Cheese.

Hamburger 8

7oz Certified Angus Beef Patty. Add cheese 1.00 Add Bacon 2.00.

Cajun Chicken Sandwich 14

Grilled 6oz Chicken Breast, Melted Swiss Cheese, Drizzled with Our Zesty Signature Bloomin' Onion Sauce, Topped with House Made Crispy Onion Straws and Crisp Bacon.

French Dip 12

8 oz Shaved Prime Rib topped with Swiss on a Toasted French Roll with homemade Au Jus for dipping.

Lobster BLT 17

Delicious Mashup between Two American Favorites. Traditional BLT on the Bottom with a Maine Lobster Roll On Top. Served on Texas Toast.

Off The Grill

All Steaks Served With 2 Side Choices: French Fries, Onion Rings, Mashed Potatoes and Gravy, Baked Potato, Sautéed Vegetable, Garden Salad or Caesar, Loaded Baked or Mashed Potato add 1.50

16 oz Ribeye 31

Aged Certified Angus Beef Topped With Roasted Garlic and Rosemary Compound Butter. Drizzled with A House Made Balsamic Reduction.

7 oz Filet 34

Fit For A King, Served On A Grilled Thick Cut Beefsteak Tomato And Drizzled with A Homemade Chimichurri Sauce.

14 oz New York Strip 27

Topped with A Roasted Black Garlic Compound Butter.

10 oz Baseball Cut Sirloin 23

Certified Angus Beef Pan Seared and Basted to Perfection.

Prime Rib (Friday and Saturday Only)

Slow Roasted Certified Angus Beef. Served with Au Jus and Horseradish.

12 oz 26

16 oz 33

Add Grilled Onions 2

Add Sautéed Mushrooms 2

Blue Cheese Crumbles 2

Add Grilled Shrimp Skewer 6

Add 3 Breaded Shrimp 4



5lb Boot Hill Steak Challenge

Certified Angus Beef Sirloin, Grilled To Liking
One Roll and One House Salad
Free If You Can Eat Within 1 Hour and 15 Minutes
You Also Receive a Free T-Shirt if Completed
No Sharing Allowed
If Challenge Is Not Completed **75.00**

Durham Ranch Bison

30 oz Bison Tomahawk 60

Locally Raised, Chargrilled and Oven Roasted to Perfection. Topped With Roasted Garlic and Rosemary Compound Butter and Drizzled With House Made Balsamic Reduction.

Perfect for sharing add 2 more sides of your choice 7.00

Bison Skewers 17

5 Skewers Grilled to Medium Rare Served On a Bed Of Roasted Garlic Mashed Potatoes, Grilled Asparagus, Topped With Onion Straws, Drizzled With A Spicy Asian Peanut Sauce And House Made Balsamic Reduction.

Entrees

All Steaks Served With 2 Side Choices: French Fries, Onion Rings, Mashed Potatoes and Gravy, Baked Potato, Sautéed Vegetable, Garden Salad or Caesar, Loaded Baked or Mashed Potato add 1.50

Steak Tips 14

10 oz Hand Cut, Marinated, Juicy Tenderloin Chunks. Your choice of Breaded or Un-breaded. Served with Ranch for Dipping.

Chicken Fried Steak 14

6oz Seasoned Sirloin Hand Breaded with Panko and Chef Seasonings Fried to Golden and Smothered In Country Gravy.

Chicken Strip Platter 11

5 Tender Breaded Chicken Strips Fried To Golden and Served With Your Choice of Sauce for Dipping.

Fettuccini Alfredo 12

Fettuccini Tossed in a Rich and Creamy House Made Alfredo Sauce.

Add Chicken 4.00

Add Shrimp 8.00



From The Sea

Herb Crusted Baked Cod 22

8 oz Alaskan Cod Filet, Herb Crusted and Pan Roasted. On a Bed of Grilled Asparagus Topped with Fresh Herbs and a Creamy Lemon Dill Sauce.

Shrimp Scampi 21

Fettuccini Tossed In A Rich Scampi Sauce Topped with 6 Jumbo Shrimp a Parmesan Crouton and Garlic Toast Points.

Panko Shrimp 15

9 Panko Breaded Butterfly Shrimp Fried to Golden, Served with a House Made Cocktail Sauce and Lemon Wedge.

Fish & Chips 14

4 Battered Alaskan Cod Filets. Served with Beer Battered French Fries, Side of Creamy Coleslaw, Tartar Sauce and Lemon Wedge.

**Food Allergy notice please be advised food prepared in our establishment may contain milk, eggs, wheat, soybean, peanuts, tree nuts, fish and shellfish. Please advise your server if you have any allergen to these ingredients.*

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase risk of food borne illnesses.