



AUTHENTIC AMERICAN DINING

Pricing based on a party ranging in size from 10-12 | 20-25

For catering inquiries at our NYC restaurant, please call 212-245-5220 to speak to a Manager.

STARTERS

BISON BAR NONE SLIDERS^{SM*} | 75 | 150

American cheese

BEEF BAR NONE SLIDERS^{SM*} | 45 | 100

American cheese

ST. PHILLIP'S ISLAND

CRAB CAKE | 140 | 280

Jumbo lump crab

HOMEMADE CHIPS | 15 | 30

Fresh-cut, ranch onion dip

ENTRÉES

BISON SHORT RIBS | 175 | 350

Slow-braised, BBQ sauce

CEDAR PLANK SALMON* | 160 | 325

Served with horseradish sauce

BISON BRISKET | 150 | 300

Pulled bison brisket, gravy

GRILLED CHICKEN BREAST | 85 | 170

Seasoned to perfection and grilled with olive oil

BISON MEATLOAF | 120 | 240

Served with gravy

SIDES

GARLIC MASHED POTATOES | 30 | 60

ROASTED ASPARAGUS | 40 | 80

PARMESAN ROASTED

BROCCOLI | 30 | 60

BUTTERED CARROTS | 20 | 50

YEAST ROLLS | 15

SALADS

HOUSE | 25 | 50

Mixed greens, cucumber, vine-ripened tomato, croutons, red onion

CAESAR | 25 | 50

Romaine, Parmesan, croutons, "eggless"

Caesar dressing

KALE | 30 | 60

Roasted corn, grilled jalapeño, vine-ripened tomato, fresh herbs, vinaigrette

Traditional Ranch, Basil Vinaigrette, Lemon Vinaigrette, Blue Cheese, Honey Mustard, "Eggless" Caesar and Olive Oil & Red Wine Vinegar

DESSERTS

FRESH-BAKED COOKIES | 24 | 50

Snickerdoodle, Double Chocolate, Chocolate Chip, Oatmeal Raisin

KAHLÚA® FUDGE BROWNIE | 30 | 75

SIPS

LEMONADE | 24

SWEET TEA | 6

UNSWEET TEA | 6

We take pride in preparing our food from scratch every day. Some items will have limited availability. If you have allergies, please let us know.

*Items are served raw, or undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.