

🌀 Starters 🌀

Garlic Cheese Bread • Fresh hand cut Italian bread covered in rich garlic butter & mozzarella with a side of our house-made marinara \$6

Bacon Wrapped Poppers • 🌶️ Fresh-roasted jalapeño peppers filled with cream cheese, hand wrapped in applewood-smoked bacon and fried until insanely hot. Drizzled with our house Sweet Chili Sauce \$8

Cheesy Garlic Artichoke Dip • Hot from the oven! Rich, decadent, creamy dip filled with artichoke hearts and roasted garlic. Served with our seasoned baguette \$8

Wisconsin Cheese Curds • Lightly breaded Wisconsin cheddar curds with dipper \$8

Fried Pickles • Crunchy and lightly breaded dill pickles with a dipper \$6

Potato Ribbons • Homemade ribbon fries. Fresh cooked ribbon potatoes lightly salted \$6

Elote Corn Bites • Made with charred corn, a blend of cheeses including cotija cheese, lime and cilantro in a corn batter, served with our homemade chipotle ranch dipper \$7

🌀 Desserts 🌀

Turtle Cheesecake • New York style cheesecake with a layer of fudge and caramel on a pecan crust \$7

Chocolate Overload Cake • Chocolate heaven for chocolate lovers! Chocolate mousse and chocolate butter cake iced with a rich and silky chocolate ganache \$7

New York Cheese Cake • Rich, smooth and creamy. Choice of chocolate or caramel sauce \$6

Italian Lemon Layer Cake • Layers of a light yellow cake filled with Italian lemon cream, finished with vanilla cake crumb on the sides. Lightly dusted with confectioner's sugar \$7

🌀 Hand Cut Steaks 🌀

Our steaks are hand cut and aged to perfection in-house

Steak dinners come with steamed veggies, choice of baked potato, dirty fries, ribbon fries or sweet potato

Soup or Dinner Salad

🌀 Add loaded baked potato 1.50 🌀

Steak Tips • Hand cut sirloin steak tips, tender and cooked to your taste buds satisfaction \$14

Bacon Wrapped Sirloin Steak Medallions • A tender choice sirloin wrapped in smoked apple-wood bacon and charbroiled. A perfect pairing of steak and bacon \$21

New York Strip Steak • Tender hand cut 12 oz New York strip charbroiled to perfection \$25

Rib Eye • This flavorful and hearty steak is a house favorite 10 oz. \$24

For the heartier appetite, try a 14 oz. \$28

🌀 Take your steak to the next level with these classic additions 🌀

Sautéed mushrooms \$2 Sautéed onions \$2 Sautéed shrimp \$4

Evening Prime Rib • Hand rubbed with our own seasoning, aged and ready at 5 o'clock. Our 8 oz. portion is \$20 or for the heartier appetite try a 12 oz. portion \$25

🌀 Our Prime Rib is a weekend feature. Ask your server for details and availability 🌀



🌀 Fish 🌀

Choice of Soup or Dinner Salad.

Broiled Alaskan Salmon • 8 oz salmon filet broiled with our compound butter, served on wild rice and mixed vegetables \$15

Pan Seared Mahi Mahi • Our Mahi is seared in butter and topped with our pineapple & jalapeño salsa and served over wild rice with mixed vegetables. Firm but mildly sweet. A popular choice \$17

Pub Style Fish and Chips • Beer battered cod served with our dirty fries and your choice of dippers \$13

🌀 All menu items are available for takeout 🌀

☞ Pastas ☞

☞ *All pastas served with garlic cheese bread and choice of Soup or Dinner Salad* ☞

Build a Pasta \$12

Choose your pasta: Penne - or - Linguini noodle

Choose your sauce: Red Sauce - a traditional marinara sauce with Italian spices and tomatoes

White Sauce - this rich creamy alfredo sauce is made with heavy cream, butter, and fresh shredded parmesan cheese with a hint of garlic

Add-on ingredients ala carté:

Shrimp \$3 Chicken \$2 Andouille Sausage \$2

Mushrooms \$2 Bell Peppers & Onions \$2 Fresh Spinach \$2

Beef Lasagna • Jumbo three layer lasagna with fresh spinach, ricotta, mozzarella and parmesan cheeses. \$12

Cajun Chicken Pasta • A perfect blend of cajun spiced chicken with creamy linguine. Sautéed with onions, peppers and tomatoes. \$16



☞ Salads ☞

Baby Spinach and Strawberry • Tender spinach leaves with fresh strawberries, feta cheese, red onion and with a berry-balsamic dressing \$9 Add chicken \$2 Add salmon \$3

Steak Tip Salad • Tender hand cut sirloin tips served with red onion, cucumber and tomato on a bed of mixed greens with your choice of house made dressing \$12

Asian Chicken • Oven roasted chicken, lettuce, red onion, egg and tomato. Served on the side with a sweet Thai-coconut-chili sauce \$11

Chicken Bacon Caesar • Fresh romaine tossed with red onion, shredded parmesan cheese, caesar dressing and topped with grilled chicken & applewood smoked bacon \$14

Chef Salad • Turkey breast, smoked ham, swiss and cheddar cheese, red onion, cucumber and tomato on a bed of mixed greens, served with your choice of house made dressing \$11

House-made dressings

Blue Cheese • Ranch • French • Russian • Caesar • Oil & Vinegar
Berry Balsamic Vinaigrette • Créole Rémoulade

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☞ Sandwiches ☞

☞ *Served with our signature dirty fries or ribbon fries—Add a Dinner Salad \$2* ☞

Camino Cheese Steak • Hand shaved prime rib, grilled with fresh onions, red and green peppers and mushrooms. Smothered with provolone cheese on a grilled hoagie roll \$13

Classic French Dip • We start with our hand shaved ribeye, immersed in our Au Jus and served on a toasted hoagie roll with horseradish sauce and Au Jus dippers \$13

Classic Cheeseburger • An American classic. Topped with two slices of cheddar cheese and lettuce, tomato and red onions on the side \$11 Add bacon \$2

Camino Patty Melt • This unique burger is a rising star. Caramelized beer onions, swiss and cheddar cheese on our parmesan crusted sour dough \$13

Blackjack Burger • A constant crowd favorite. Topped with both blue cheese and garlic-chili aioli, bacon and beer onions \$12

Bigfoot Burger • Always a handful. This burger boasts an over-easy fried egg, applewood smoked bacon, cheddar cheese, sliced tomato and beer onions \$13

Bronc Burger • Layers of flavors. Fresh beef patty with cheddar cheese, whiskey batter onion rings, applewood smoked bacon, barbeque sauce, beer onions, blue cheese aioli & grilled jalapeños \$14



☞ *Served with dirty fries, applesauce and child's drink* ☞

• All items \$7 •

Sourdough Grilled Cheese

Chicken Chunks

Mini-Corn Dogs

Kids Spaghetti (marinara sauce or plain butter)

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☞ Beverages ☞

Coke, Diet Coke, Mr. Pibb, Sprite, Mello Yellow, Lemonade, Fanta Orange, Ice Tea \$2

☞ *Try one of our specialty soft drinks in a frozen glass \$3* ☞

Lemonade: Strawberry • Blue Raspberry • Cherry

Roy Rogers - Coke with Grenadine Shirley Temple - Sprite with Grenadine
(no refills)

Coffee or Hot Tea \$2

We offer a Full Bar ☘ Ice Cold Tap & Bottled Beers ☘ Wine by the Glass or Bottle

☞ *Ask your server for the latest tap & bottled beer selections* ☞

Red wines pair well with a red marinara based sauces as well as beef. Try one of our Pinot Noir, Cabernet or a sweeter red like our Bello Rosso wine for a spicier dish.

White wines such as a Chardonnay, Pino Grigio or a sweeter Moscato or Riesling pairs well with white sauces and chicken.

Sweeter wines compliment and help balance a more spicy dish.

For our salmon, try a Pinot Noir or Chardonnay.

Experiment and Enjoy!!



☞ **An 18% gratuity is added all parties 8 and over** ☞

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