



HIGH HORSE

DINNER • DRINKS • DANCING

MENU

Breakfast

6:30 A.M. – 2 P.M. Mon. – Fri. 8 A.M. – 2 P.M. Sat. – Sun.

*Grillades

\$12

Three 2 oz. Braised Beef Medallions, Cajun-Style Tomato Gravy, Two Eggs
Hot Crush Potato or Hash Browns, Choice of Toast

*20 X

\$17

8 oz. Prime Rib Cut, Two Eggs, Hot Crush Potato or Hash Browns, Choice of Toast

*Apple Rosemary Pork Chop

\$17

10 oz. Marinated & Charbroiled Bone-In Pork Chop, Two Eggs
Hot Crush Potato or Hash Browns, Choice of Toast

*Down Home

\$11

Two Eggs, Choice of House-Made Sausage Link or Patty, Honey Cured Bacon
or Applewood Smoked Ham, Hot Crush Potato or Hash Browns, Choice of Toast

*Chicken Fried

\$12

8 oz. Tender Beef Fritter, Two Eggs, Choice of House-Made Beef or Sausage Gravy
Hot Crush Potato or Hash Browns, Choice of Toast

BYO Omelet

\$12

Create Your Own with Choice of Four; **Meat:** House-Made Sausage, Honey Cured Bacon
Applewood Smoked Ham, **Cheese:** Cheddar, Swiss, Pepper Jack, Provolone, American
Veggies: Onions, Bell Peppers, Black Olives, Mushrooms, Tomatoes, Jalapenos
Choice of Hot Crushed Potato or Hash Browns, Choice of Toast

Recovery Omelet

\$12

Prime Rib, Pepperoni, Onion, Bell Peppers, Mushrooms & Choice of Cheese
Hot Crushed Potato or Hash Browns, Choice of Toast

*Biscuits N' Gravy

\$12 Full

\$8 Half

House-Made Biscuits Covered w/ House-Made Sausage Gravy, Two Eggs
Hot Crushed Potato or Hash Browns

Free Coffee with Every Breakfast!

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Breakfast

6:30 A.M. – 2 P.M. Mon – Fri. 8 A.M. – 2 P.M. Sat – Sun.

Breakfast Burrito

w/ Meat \$10

Potato \$8

Grilled Flour Tortilla, Southwest Potatoes, Scrambled Eggs
Choice of House-Made Sausage, Honey Cured Bacon, or Carne Asada

*The Pancake

\$10

One Large Blueberry, Plain, or Chocolate Chip Pancake, Two Eggs
Choice of House-Made Sausage Patty or Link, Honey Cured Bacon
or Applewood Smoked Ham

Ol Fashioned Oatmeal

\$6

Traditional Oatmeal, Add Brown Sugar, Raisins, Cream, Chocolate Chips or Cinnamon

*Granola French Toast

\$11

Thick Cut Hawaiian Bread Encrusted w/ House-Made Granola, Two Eggs
Choice of House-Made Sausage Link or Patty, Honey Cured Bacon
or Applewood Smoked Ham

*Breakfast Sand

\$10

One Egg, Choice of Toast, Choice of Cheddar, Swiss, Pepper Jack, Provolone, or American
Choice of House-Made Sausage Patty, Honey Cured Bacon, or Applewood Smoked Ham
Choice of Hot Crush Potato, or Hash Browns

Side Toast \$2

*Side Single Egg \$1

Side Meat \$4

Side Hot Crush Potato or Hash Browns \$3

Side Gravy \$1

Single Pancake \$4

Add Cheese \$1

Add Meat \$2

Add Vegies \$1

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Lunch

11 P.M. – 5 P.M. Mon. – Sun.

Sandwiches & Po Boys

Served w/ Side of Red Beans & Rice & Choice of Hot Crush Potato, Tots, or Fries

*Roast Beef

\$10

House-Made Roast Beef, Lettuce, Tomato, Onion, Pickle, Sriracha Aioli, Choice of Cheese

Albacore Tuna Melt

\$10

Green Chile Tuna Salad, Arugula, Grilled Sweet Onions, Grape Tomatoes, Choice of Cheese

*Flank Steak Reuben

\$13

Grilled Flank Steak, House-Made Sauerkraut, Thousand Island, Swiss Cheese, Marble Rye

Turkey Po Boy

\$11

House Roasted Turkey, Grilled Red Onions, Roasted Tomato-Basil Mayo, Choice of Cheese

Grillade Po Boy

\$12

Braised Beef Medallions, Cajun-Style Tomato Gravy, Choice of Cheese

Italian Meatball Po Boy

\$11

House-Made Meatballs, Marinara Sauce, Provolone Cheese

Spicy Ham Po Boy

\$11

Applewood Smoked Ham, Pepperoni, Pepperoncini's, Honey Mustard, Choice of Cheese

Prime Rib Philly Dip

\$13

Thin Sliced Prime Rib, Sautéed Mushrooms, Onions, Bell Peppers, Choice of Cheese

*Stagecoach Burger

\$12

8 oz. Ground Chuck Patty, Onions, Lettuce, Pickles, Choice of Cheese

Soup of the Day

House-Made Soup

\$3 Cup

\$6 Bowl

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Lunch

11 P.M. – 5 P.M. Mon. – Sun.

Red Beans & Rice

w/Shrimp \$14

w/ Ham \$11

Cajun-Style Red Beans & Rice, Toasted Local Bread

Salads

*Flank Steak

\$12

Charbroiled Flank Steak, Mixed Greens, Fresh Mozzarella, Grape Tomatoes
Julienne Red Onions, Chimichurri Vinaigrette

Baby Spinach & Arugula

\$9

Baby Spinach, Arugula, Amaltheia Chevre, Julienne Tomatoes, Candied Almonds
Fried Leeks, Sherry Vinaigrette

Turkey & Asparagus

\$10

House Roasted Turkey, Mixed Greens, Grilled Asparagus, Carrots, Sprouts, Cilantro
Grape Tomatoes, Honey Curry Dressing

Cobb

\$11

Romaine, Bacon, Avocado, Grape Tomatoes, House Roasted Turkey, Blue Cheese
Black Olives, Hard Boiled Egg, Croutons, Choice of Dressing

Small Plates & Appetizers

Beer Battered Shrimp

\$12

White Noise Battered Shrimp
Sweet Chili Garlic Sauce

Chicken Strips

\$9

Chicken Strips
Choice of Hot Crush Potato, Fries or Tots
Choice of Dipping Sauce

Irish Death Curds

\$7

Irish Death Battered Cheese Curds
Chipotle Ranch

Nachos

w/Meat \$14

Plain \$10

House Fried Tortilla Chips
Plain, Blackened Turkey or Carne Asada
House-Made Queso, Pico de Gallo
Jalapenos, Black Olives Green Onions
Cilantro

High Wings

\$11

Classic Buffalo or Sweet & Sassy Wings
Celery Batons, Choice of Dipping Sauce

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Dinner

5 P.M. – 9 P.M. Sun. & Mon. 5 P.M. – 10 P.M. Tues. – Sat.

Salads, Small Plates & Appetizers

*Flank Steak

\$12

Charbroiled Flank Steak, Mixed Greens
Fresh Mozzarella, Grape Tomatoes
Julienne Red Onions
Chimichurri Vinaigrette

Baby Spinach & Arugula

\$9

Baby Spinach, Arugula, Amaltheia Chevre
Julienne Tomatoes, Candied Almonds
Fried Leeks
Sherry Vinaigrette

Turkey & Asparagus

\$10

House Roasted Turkey, Mixed Greens
Grilled Asparagus, Carrots, Sprouts
Cilantro, Grape Tomatoes
Honey Curry Dressing

Cobb

\$11

Romaine, Bacon, Avocado
Grape Tomatoes, House Roasted Turkey
Blue Cheese, Black Olives
Hard Boiled Egg, Croutons
Choice of Dressing

Red Beans & Rice

w/Shrimp \$14

w/ Ham \$11

Cajun-Style Red Beans & Rice
Toasted Local Bread

Chips & Salsa

\$6

House-Made Salsa
House Fried Tortilla Chips

Beer Battered Shrimp

\$12

White Noise Battered Shrimp
Sweet Chili Garlic Sauce

Chicken Strips

\$9

Chicken Strips
Choice of Hot Crush Potato, Fries or Tots
Choice of Dipping Sauce

Irish Death Curds

\$7

Irish Death Battered Cheese Curds
Chipotle Ranch

Nachos

w/Meat \$14

Plain \$10

House Fried Tortilla Chips
Plain, Blackened Turkey or Carne Asada
House-Made Queso, Pico de Gallo
Jalapenos, Black Olives Green Onions
Cilantro

High Wings

\$11

Classic Buffalo or Sweet & Sassy Wings
Celery Batons, Choice of Dipping Sauce

*Brussel Sprouts

\$10

Sautéed Brussel Sprouts, Bacon, Cream
White Wine, Parmesan, Sunny Side Egg

Crispy Onion Nest

\$8

Red Onion Rings, Spicy Flour Breading
Choice of Dipping Sauce

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Sandwiches & Po Boys

Served w/ Side of Red Beans & Rice & Choice of Hot Crush Potato, Tots, or Fries

*Roast Beef

\$10

House-Made Roast Beef, Lettuce, Tomato, Onion, Pickle, Sriracha Aioli, Choice of Cheese

Albacore Tuna Melt

\$10

Green Chile Tuna Salad, Arugula, Grilled Sweet Onions, Grape Tomatoes, Choice of Cheese

*Flank Steak Reuben

\$13

Grilled Flank Steak, House-Made Sauerkraut, Thousand Island, Swiss Cheese, Marble Rye

Turkey Po Boy

\$11

House Roasted Turkey, Grilled Red Onions, Roasted Tomato-Basil Mayo, Choice of Cheese

Grillade Po Boy

\$12

Braised Beef Medallions, Cajun-Style Tomato Gravy, Choice of Cheese

Italian Meatball Po Boy

\$11

House-Made Meatballs, Marinara Sauce, Provolone Cheese

Spicy Ham Po Boy

\$11

Applewood Smoked Ham, Pepperoni, Pepperoncini's, Honey Mustard, Choice of Cheese

Prime Rib Philly Dip

\$13

Thin Sliced Prime Rib, Sautéed Mushrooms, Onions, Bell Peppers, Choice of Cheese

*Stagecoach Burger

\$12

8 oz. Ground Chuck Patty, Onions, Lettuce, Pickles, Choice of Cheese

Soup of the Day

House-Made Soup

\$3 Cup

\$6 Bowl

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Entrees

All Entrees Served w/ Choice of Soup or Salad

*Apple Rosemary Pork Chop

\$22

10 oz. Marinated & Charbroiled Bone-In Pork Chop, Braised Red Cabbage & Bacon, Asparagus
Spicy Mustard & Choice of Hot Crush Potato, Tots or Fries

*Steak Stroganoff

\$23

5 oz. Charbroiled Petite Tenderloin, Fettuccine, Mushrooms, Onions
Red Wine & Beef Cream Sauce, Parmigiano Reggiano

*Prime Rib

Queen (10 oz.) \$26

King (14 oz.) \$29

Joker (20 oz.) \$36

Plain or Blackened, Seasonal Vegetable, Au Jus & Choice of Hot Crush Potato, Tots or Fries

Italian Sausage & Red Bell Pepper Pasta

\$19

Spicy Italian Sausage, Fettuccine, Red Bell Peppers, Pomodoro, Cream, Fresh Basil
Parmigiano Reggiano

*Tenderloin

\$31

8 oz. Hand-Cut Tenderloin, Seasonal Vegetable & Choice of Hot Crush Potato, Tots or Fries

*Ribeye

\$32

14 oz. Hand-Cut Ribeye, Seasonal Vegetable & Choice of Hot Crush Potato, Tots or Fries

Beer Battered Shrimp

\$22

White Noise Beer Battered Shrimp, Seasonal Vegetable
Choice of Hot Crush Potato, Tots or Fries

Add...

Mushrooms & Onions \$2

Charbroiled or Beer Battered Shrimp (3 ea.) \$6

Asparagus \$4

Dessert

\$8

Crisp of the Day
Crème Brulee of the Day