

BEER & WINE

BEERS

BUD \$3.75 BUD LIGHT \$3.75 CORONA \$4 STEAM WHISTLE \$4 **HEINEKEN \$4** BLUE BUCK \$4.25 GUINNESS \$4.5 LONETREE APPLE CIDER \$5.25 ERDINGER 0% \$4.25

WINES

LAN CRIANZA TEMPRANILLO \$22

- ☐ LUIGI BOSCA MALBEC \$23
 [∞] HESS CABERNET SAUVIGNON \$25 VILLA ANTINORI SANGIOVESE \$25
- ≝ GABBIANO PINOT GRIGIO \$15
- ≥ VILLA MARIA SAUVIGNON BLANC \$24



TO VIEW OUR FOOD MENU



BAKED CHEESE TOAST 11.50 five types of cheeses baked until bubbly on thick Texas toast

WOK-FRIED CALAMARI 17.5 sea salt, pepper & poblanos, charred serranos

ALMOST FAMOUS DRY RIBS 15 crispy dry ribs, tamarind honey glaze

KOBE FAT FRIES 10.5 crispy garlic & rosemary

OLD SCHOOL WINGS 16 full pound of crispy, lightly battered wings, served with creamy blue cheese & Valentina hot sauce

SOUP & SALADS

CAESAR SALAD 13.5 romaine, shaved grana padano, house croutons w/ grilled chicken breast - 19.5 w/ grilled salmon - 22.5

THE SALTLIK SALAD 14.5 fresh cut greens, crunchy bacon, olives, feta & premium groceries w/ grilled chicken breast - 20.5

SALTLIK WEDGE SALAD 13.5 iceberg lettuce, amarosa tomatoes, crispy bacon, blue cheese, creamy dill dressing, everything spiced onion ring Served with suggested accompaniment unless otherwise specified

C.A.B® HAND-PRESSED BURGER 19 3-year aged cheddar, smoked bacon, loaded w/ all the fixings & fries make it protein style- forget the bun, wrapped in lettuce

> SPICY CHICKEN SANDWICH 18 crushed avocado, spicy aioli, jack cheese, pickled red onion & fries

CHICKEN FETTUCCINE ALFREDO 24 garlic, cream, nutmeg, arugula, shaved grana padano

PRAWN FETTUCCINE ALFREDO 26

HUNTER CHICKEN 30 fried baby Yukon potatoes, red wine & mushroom jus asparagus

GRILLED SALMON 33.5 lobster ravioli, asparagus, oven dried tomatoes, truffle beurre blanc

> HANGER STEAK 27.5 6oz steak w/ mashed potato, parmesan cheese, cherry tomatoes, au jus, & aged balsamic dressing

STEAKS & RIBS

Certified Angus Beef ® PRIME Steak is graded the top 2% of all steaks in North America. We have selected Certified Angus All steaks and ribs are served a la carte, for accompaniments, see extras

Certified Angus Beef ® Prime Sirloin 10oz - 36 add prawn skewer 11

> New York Striploin 11oz - 45 add blue cheese butter 3

Filet Mignon 7oz – 44 w/ classic bearnaise sauce

Smoky Grilled BBQ Ribs - 32.5

Butcher Block - 54 boneless 18oz Ribeye w/ citrus butter accompanied by mashed potatoes garnished w/ sour cream & green onion and salt & pepper asparagus

DESSERTS

KEY LIME PIE 11 Toasted coconut, whipped cream

HANDMADE APPLE PIE 10 Baked to order, almond crumble, caramel sauce & vanilla bean ice cream

EXTRAS

LOBSTER MASHED POTATOES 18

- **ROASTED MUSHROOMS** 10 MAPLE MUSTARD BRUSSEL SPROUTS 10.5
 - SKINNY FRIES
- 8 ASPARAGUS W/ TRUFFLE HOLLANDAISE 9.5
 - PRAWN SKEWER 11
 - **MASHED POTATOES** 6
 - **RED WINE SAUCE** 3.5