



Dinner Menu

* Appetizers *

Mini Southwest Quesadilla

Stuffed with your choice of Chicken or Beef, Melted Cheese, Fresh Cilantro and Green Onions
Served with Salsa, Guacamole and Sour Cream 8.50

Southwestern Crab Salad

Lump Crab Meat folded with Citrus and Fresh Chives Surrounded by Poached Prawns 11.50

Grilled Artichoke

Slow Braised till Tender and Grilled to Perfection, Served with a Garlic Aioli. 9.00

Seared Beef Tips

Marinated Filet Tips Flash Seared and served with a Spicy Dipping Sauce. 8.50

* Soups & Salads *

Ranch Steak and Potato Soup

Braised Beef Tips with Carrots, Onions and Celery, stewed with Tomatoes

Cup - 2.75 Bowl - 3.75

Roasted Corn Chowder

Roasted Corn in a Creamy Southwestern Broth.

Cup - 3.50 Bowl - 4.50

Cobb Salad

Mixed Field Greens topped with Hardboiled Egg,
Green Onion, Avocado, Cheddar Cheese, Blue
Cheese and Bacon 8.95

Topped with Grilled Chicken- add 3.00

Topped with Seared Beef Tips- add 4.50

Topped with Grilled Shrimp- add 5.50

The Caesar

Romaine tossed with Creamy Caesar Dressing
Croutons and Parmesan Cheese 8.95

Topped with Grilled Chicken- add 3.00

Topped with Seared Beef Tips- add 4.50

Topped with Grilled Shrimp- add 5.50

Mediterranean Salad

Spring Blend Lettuce tossed with a Honey Balsamic
Vinaigrette, topped with Grilled Vegetables and
Olives. 9.50

Caprese Salad

Fresh Tomatoes, Mozzarella Cheese, Basil, Olive
Oil and Balsamic. 6.50

* Ranch Hands *

All Ranch Hand Entrees served with a Kohl's Mixed Greens Salad and your choice of two of the following
sides: Roasted Potatoes, French Fries, Fresh Seasonal Vegetables, Mashed Potatoes, Spring Rice or
Ranch Beans

Chicken Fried Steak

One-half Pound Breaded Chicken Fried Steak topped with Country Gravy 13.50

Chicken Oscar

Seared Chicken Breast topped with Crab Salad, Asparagus, and Hollandaise 19.50



★ The Cattle Pen Collection ★

All Cattle Pen Collection Entrees served with a Kohl's Mixed Greens Salad and your choice of two of the following sides: Roasted Potatoes, French Fries, Fresh Seasonal Vegetables, Mashed Potatoes, Spring Rice or Ranch Beans

Your choice of Sauce with our hand-cut Steaks & Chops:
Bourbon Blue Cheese, Caramelized Shallot Sauce or a Creamy Madeira Mushroom Sauce

10 oz. New York Strip Steak 22.50 **12oz Ribeye** 24.50

8oz Sirloin 19.50

8oz Hand-cut Filet 25.00

Half Slab Pork Ribs

Smoked Saint Louis Style Ribs covered in Savory BBQ Sauce 19.50

Team Roper

A Trio of Smoked Chicken, BBQ Pork Ribs, and BBQ Beef served with Kohl's Slaw, Ranch Beans, and Fresh Vegetables 30.50

Tonto Creek Trout

Fresh Rainbow Trout brushed with Olive Oil and Garlic, Flame Grilled and finished with Fresh Lemon Juice. 16.95

Kohl's Catch Salmon Fillet

Fresh Grilled Salmon finished with a Roasted Pepper Salsa 18.95

★ Kohl's Specialties ★

All Entrées served with a Kohl's Mixed Greens Salad

Kohl's Kabobs

Choice of Chicken Breast or Tender Beef Tips loaded with Fresh Bell Peppers, Sweet Red Onions, Mushroom Caps and Zucchini all dipped in Chef Kevin's Secret Marinade and Fire-Grilled.
Served over a Bed of Spring Blend Rice.

One Kabobs \$13.95

Two Kabobs \$19.95

Roasted Garlic Shrimp Scampi

Roasted Garlic with Flash Sautéed Shrimp, Lemon, Parmesan, and Fresh Herbs served over Linguine 19.50

Joey Pasta Italiana

A Joey Bistro Favorite- Sweet Italian Sausage sautéed with Garlic, Summer Squash, Tomato and White Wine Finished with Fresh Basil and Parmesan over a Bed of Bowtie Pasta 13.95

Chicken Pot Pie

Roasted Chicken with Vegetables in White Herb Gravy over Buttermilk Biscuits 11.50