

FIRST BITES

Start strong with shareable plates and small bites full of flavor.

Sticky Ribs

House-smoked baby back ribs, glazed in our signature bourbon molasses sauce, finished with chives.

Classic Shrimp Cocktail

Six colossal shrimp, boiled to perfection in Old Bay seasoning, served chilled with our bold house-made cocktail sauce and a fresh-cut lemon wedge.

Crispy Calamari

Tender calamari, lightly breaded and flash-fried to golden perfection, tossed with crispy cherry peppers. Served with house-made lemon aioli and marinara

Bison Sausage Stuffed Mushrooms

Savory cremini mushrooms filled with spiced chipotle bison sausage and a rich three-cheese blend, baked until golden

Saloon Wings

Golden-fried and tossed in your choice of classic buffalo or bbq, served with house-made ranch or blue cheese dressing.

Garlic Cheese Curds

Crispy, golden-fried Wisconsin white cheddar curds, infused with roasted garlic and served with house-made buttermilk ranch

Campfire Flatbread

Crispy artisan flatbread topped with chef-selected seasonal ingredients. Ask your server about today's feature.

FROM THE GARDEN

Add Grilled or Crispy Chicken 8 | Add Salmon 12 | Add Shrimp Skewer 10

Soup of the Day

A chef-crafted, seasonal creation, made fresh daily with the finest ingredients. Ask your server for today's selection.

House Salad

Crisp mixed greens topped with bacon bits, cheddar cheese, matchstick carrots, grape tomatoes, red onion, and house-made croutons.

Caesar Salad

Crisp romaine hearts, shaved parmesan, and house-made garlic croutons, tossed in our rich and creamy house Caesar dressing.

77 Wedge

Crisp baby iceberg lettuce, topped with crispy bacon, grape tomatoes, bleu cheese crumbles, and drizzled with our house-made bleu cheese dressing.

The Fairway Greens

A fresh, seasonal creation inspired by local ingredients. Ask your server for today's selection.

House Made Dressings

Buttermilk Ranch, Creamy Bleu Cheese, Thousand Island, Honey Mustard

Also available: French, Garlic Herb Balsamic

FROM SCRATCH HANDHELDS

*Premium ingredients, big flavor, and fire-grilled goodness in every bite.
Served with your choice of side.*

Classic Reuben

Thinly sliced corned beef, melted Swiss cheese, sauerkraut, and house-made thousand island dressing, grilled on buttery rye bread until golden and crisp. A timeless deli favorite, done steakhouse style.

Chicken Bacon Ranch Sandwich

Grilled chicken breast, crispy bacon, melted cheddar, and house-made buttermilk ranch, served on a toasted ciabatta roll with lettuce and tomato.

Shaved Prime Rib Dip

Tender, slow-roasted shaved prime rib, sautéed mushrooms & caramelized onions, and melted Swiss cheese, served on a toasted ciabatta roll with horseradish cream sauce and a side of house-made au jus.

Buffalo Chicken Sandwich

Crispy hand-breaded chicken tossed in buffalo sauce, topped with lettuce, tomato, and blue cheese crumbles, served on a toasted brioche bun with a side of house-made ranch.

77 Bourbon Burger

A steakhouse favorite—half pound certified angus beef, grilled to perfection and glazed with our house-made bourbon molasses sauce, topped with sharp cheddar, crispy bacon, and caramelized onions on a toasted brioche bun.

Mushroom Swiss Burger

Sautéed garlic butter mushrooms and melted Swiss cheese, half pound certified angus beef, finished with house-made lemon aioli on a toasted brioche bun.

The Tower Burger

A classic, no-frills half pound certified angus beef burger, grilled to perfection and topped with cheddar, lettuce, tomato, onion, and house sauce on a toasted brioche bun.

Black & Bleu Burger

Half pound certified angus beef burger, cajun-seasoned and blackened on the grill, topped with melted blue cheese crumbles and crispy bacon, served on a toasted brioche bun.

STEAKHOUSE FAVORITES

Hearty, chef-crafted entrées featuring premium meats and seafood. Served with your choice of side and a House Salad, Caesar Salad, or Soup. Upgrade to a Wedge or Seasonal Salad for 3.

Baby Back Ribs

Slow-smoked baby back ribs, glazed with our signature bourbon BBQ sauce and grilled to perfection.

Creamy Parmesan Crusted Chicken

Two tender, grilled chicken breasts, topped with a rich creamy parmesan sauce, finished with a golden, garlic butter panko crust, and baked to perfection. Crispy, creamy, and packed with bold flavor.

The Angler's Walleye

Lightly crusted and pan-seared fresh walleye, topped with a lemon aioli sauce.

Smoky Bourbon Salmon

Grilled Atlantic salmon, brushed with a rich bourbon glaze and finished to perfection.

Rustic Bison Ravioli

A guest favorite—tender bison-filled ravioli, served in a rich and creamy vodka sauce with shaved parmesan. Served with your choice of house salad or caesar salad.

Blackened Chicken Alfredo

Blackened chicken breasts served over fresh fettuccine, tossed in a rich, house-made parmesan Alfredo sauce. Finished with shaved parmesan and fresh herbs. Served with your choice of house salad or caesar salad.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

FROM THE RANCH

Expertly grilled, and crafted for bold, unforgettable flavor.

Served with your choice of a house-made side and a House Salad, Caesar Salad, or Soup.

Upgrade to a Wedge Salad 3 or Seasonal Salad 3.

Wagyu Tomahawk

A massive, bone-in showstopper, richly marbled and dry-aged for unmatched tenderness and flavor. Perfect for sharing or the ultimate indulgence. *Ask your server for availability.*

Rancher's Ribeye

A 14 oz, hand-cut steak known for its rich marbling and bold flavor, grilled over an open flame and bursting with juicy tenderness.

New York Strip

A 12 oz classic, prized for its balance of tenderness and deep, beefy flavor. A steakhouse staple.

High Plains Elk Tenderloin

A hand-cut, lean elk tenderloin, coated in our signature coffee and spice rub, bringing out its deep, earthy richness. Expertly grilled for a tender, bold bite with a hint of smoky sweetness. A true frontier-inspired delicacy.

Cattleman's Filet

A tender, center-cut 8 oz filet, grilled to perfection for a melt-in-your-mouth experience.

Black Hills Bison Bone-In NY Strip

A bone-in, bison new york strip, rubbed with our signature chipotle spice blend for a bold, smoky kick. Lean, flavorful, and a true taste of the American West.

Pork Flat Iron

A tender, hand-cut pork flat iron, grilled to perfection and finished with our house-made Crown Apple Whiskey peppercorn cream sauce. Bold, juicy, and packed with rich, savory flavor.

Wyoming Local Lamb

A chef-crafted lamb dish, featuring locally sourced Wyoming lamb prepared with the season's freshest ingredients. Ask your server for today's selection.

TRAIL BOSS TOPPINGS

Finish your steak with rustic, ranch-inspired toppings that bring the flavor home.

Bahamian Lobster Tail

A warm water spiny lobster tail from the Bahamas, broiled to perfection.

Bleu Cheese Crust

Creamy bleu cheese and breadcrumbs broiled to a golden crust.

Sautéed Mushrooms & Onions

Caramelized onions and buttery sautéed mushrooms, the perfect steakhouse upgrade

Bacon Bourbon Glaze

Crispy chopped bacon, drizzled with a rich bourbon glaze, creating the perfect balance of smoky, sweet, and savory.

Grilled Shrimp Skewer

Four colossal shrimp, perfectly seasoned, fire-grilled and finished with butter.

Creamy Parmesan Crust

Golden-baked parmesan with a rich, savory finish.

STEAKHOUSE SIDES

French Fries

Baked Potato

Broccolini

Garlic Parmesan Fries

Asparagus

Seasonal Side

Mashed Potatoes

House-Made Mac & Cheese

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