
APPETIZERS

ONION RINGS – \$4.95

Hand-breaded colossal onions, golden-fried and served with ranch dressing and BBQ sauce

MOZZARELLA STICKS – \$6.95

Golden mozzarella sticks, served with marinara sauce

CHILI-CHEESE FRIES – \$8.95

Delicious house-made chili, served over crisp french fries and topped with bacon, jalapeños, green onions and ranch dressing

POPCORN SHRIMP – \$7.95

Hand-breaded shrimp with cocktail sauce

QUESADILLA – \$8.95

Crisp tomato-basil flour tortilla loaded with your choice of chicken or *Certified Angus Beef*[®] steak, caramelized onions and cheddar cheese, served with sour cream and salsa

FRIED MUSHROOMS – \$4.95

Hand-battered, juicy mushrooms served with ranch dressing

FRIED PICKLES – \$4.95

Hand-breaded Kosher pickle slices, served with Cajun dipping sauce

HOT WINGS – \$7.95

Six of our extra-meaty chicken wings, served with celery and blue cheese dressing

SOUTHERN CHICKEN TENDERS – \$6.95

Plump, white-meat chicken tenders, served with honey mustard dipping sauce

THE ULTIMATE SAMPLER – \$14.95

A platter for the whole table!

Chicken quesadilla, chicken tenders, onion rings, hot wings and mozzarella sticks

NACHOS**STEAK \$11.95 CHICKEN \$8.95 CHEESE \$6.95**

A large plate of freshly cooked chips topped with your choice of sizzling *Certified Angus Beef*[®] steak, chicken or chorizo, queso, diced onions, tomatoes, jalapeños and sour cream

SOUPS & SALADS

• DRESSINGS •

Ranch, fat-free ranch, blue cheese, honey mustard, Italian or oil & vinegar

LOADED BAKED POTATO SOUP

CUP \$4.50 BOWL \$6.95

Topped with bacon, cheddar cheese and green onions

SOUP OF THE DAY

CUP \$4.50 BOWL \$6.95

HOUSE SALAD – \$2.95

Crisp mixed greens, tomatoes, croutons, cheddar cheese and bacon with choice of dressing

COBB SALAD – \$8.95

Crisp mixed greens, tossed with choice of dressing and topped with grilled or fried chicken, tomatoes, bacon, avocado, blue cheese crumbles, hard-boiled eggs and cheddar cheese



All of our beef is the *Certified Angus Beef*[®] brand.

SANDWICHES

- SERVED WITH FRENCH FRIES OR COLE SLAW •
- GLUTEN-FREE BUNS AVAILABLE •

1/2 SANDWICH WITH SOUP OR SALAD – \$7.95

Choice of cup of soup or house salad with 1/2 of a turkey croissant, club sandwich, the reuben, BLT or turkey bacon ranch melt



CHICKEN-FRIED STEAK – \$7.95

5 oz. tenderized *Certified Angus Beef*[®] steak, hand-breaded, golden-fried and served with lettuce, tomato and mayo on a toasted bun

CHICKEN-FRIED CHICKEN – \$7.95

Golden-fried chicken breast topped with bacon, lettuce, tomato and Swiss cheese and served with house dressing

BLACKENED CHICKEN SANDWICH – \$6.95

Hoagie with seared blackened chicken topped with provolone cheese, leaf lettuce, tomato, mayo and fried onion strings

THE REUBEN – \$7.95

Shaved corned-beef, Swiss cheese, sauerkraut and Thousand Island dressing on toasted rye

TURKEY CROISSANT – \$9.95

Flaky, butter croissant layered with sliced roast turkey, Swiss cheese, bacon, lettuce, tomato and mayo

CLUB SANDWICH – \$8.95

Three pieces of toasted wheatberry bread stacked with bacon, lettuce, tomato, ham, cheddar cheese, turkey, Swiss cheese and high-roller sauce



“LIL” OSAGE BURGER* – \$7.50

One 1/3-pound freshly ground *Certified Angus Beef*[®] patty, cheddar cheese, lettuce, tomato, pickles and mayo



“BIG” OSAGE BURGER* – \$10.50

One 1/2-pound freshly ground *Certified Angus Beef*[®] patty, cheddar cheese, bacon, onion strings and ranch dressing



STEAK HOUSE DOUBLE* – \$12.65

Two 1/3-pound *Certified Angus Beef*[®] patties, cheddar cheese, two onion rings, lettuce, tomato and creamy steak sauce



MUSHROOM SWISS BURGER* – \$8.95

One 1/2-pound *Certified Angus Beef*[®] patty grilled to perfection, topped with Swiss cheese, grilled mushrooms and mayo

BLT – \$6.95

Crisp bacon, lettuce and tomato on Texas toast



PHILLY CHEESE STEAK – \$8.95

Shaved *Certified Angus Beef*[®] ribeye, peppers, onions and provolone cheese

TURKEY BACON RANCH MELT – \$8.95

Shaved turkey, bacon, cheddar cheese and ranch dressing on Texas toast



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ENTRÉES

ADD SAUTÉED MUSHROOMS & ONIONS TO ANY STEAK • \$2.00

ADD SHRIMP TO ANY STEAK • \$6.95

CHOICE OF GRILLED, BLACKENED OR FRIED

- All Entrées Served with Choice of Two Sides •

Loaded baked potato, mashed potatoes, southern green beans, house salad, cole slaw, seasonal vegetable, creamed corn or mac & cheese

ADDITIONAL SIDES \$3.00



GRILLED FILET* – \$38.95

8 oz. center-cut *Certified Angus Beef*[®] filet grilled to perfection with Chef's seasonings, served with red wine sauce



GRILLED RIBEYE* – \$35.95

12 oz. thick-cut *Certified Angus Beef*[®] ribeye grilled with Chef's seasonings, served with red wine sauce



GRILLED SIRLOIN* – \$19.95

9 oz. cut *Certified Angus Beef*[®] sirloin grilled and brushed with garlic butter, served with red wine sauce



CHICKEN-FRIED STEAK – \$16.95

1/2 PORTION CHICKEN-FRIED STEAK – \$10.50

10 oz. tenderized *Certified Angus Beef*[®] steak, hand-breaded, golden-fried and topped with country gravy

BLACKENED CATFISH – \$14.95

Farm-raised catfish seasoned with blackening spices, quickly seared to perfection and served over rice with fresh lemon

CHICKEN MARSALA – \$12.95

Seared chicken topped with Marsala sauce

PRIME PORK CHOPS* – \$12.95

Two marinated 6 oz. Prime pork chops grilled to perfection

BLACKENED CHICKEN – \$10.95

Two marinated chicken breasts seared to perfection and served over rice with choice of two sides



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*Consuming raw or undercooked meats (such as rare/medium rare), poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

PASTAS & BASKETS

CHICKEN OR SHRIMP ALFREDO**CHICKEN \$9.95 SHRIMP \$14.95****CHOICE OF GRILLED, BLACKENED OR FRIED**

House-made Alfredo sauce tossed with fettuccine and topped with parmesan cheese

GRILLED CHICKEN MAC & CHEESE – \$9.95

Three-cheese sauce, bacon and garlic bread

SPAGHETTI & MEATBALLS – \$11.95

Steaming spaghetti topped with homemade marinara, served with your choice of meatballs, Italian sausage or one of each and garlic toast

CHICKEN TENDERS – \$8.95

Southern-fried chicken tenders on a bed of french fries served with honey mustard dipping sauce and BBQ sauce

CATFISH – \$9.95

Osage Casino's fabulous hand-breaded catfish on a bed of french fries served with tartar sauce

SHRIMP BASKET – \$9.95

Golden, hand-breaded shrimp on a bed of french fries served with cocktail and tartar sauces

COMBO BASKET – \$10.95

The best of everything!

Fried catfish, shrimp and chicken served with your choice of Cajun dipping sauce, cocktail sauce or southern tartar sauce

DESSERTS

CARROT CAKE – \$5.95

Our homemade carrot cake is three moist layers, full of carrots, raisins, pineapple and walnuts with cream cheese frosting

TRIPLE CHOCOLATE CAKE – \$5.95

Three layers of made-from-scratch rich chocolate cake with layers of chocolate frosting, topped with hand-piped rosettes and chocolate sprinkles

CHICAGO-STYLE CHEESECAKE – \$6.95

A large wedge of creamy cheesecake baked on an all-butter shortbread cookie crust, topped with your choice of strawberries or chocolate sauce

WARM BROWNIE SUNDAE – \$6.95

Brownie bites, vanilla ice cream, chocolate and raspberry sauces, whipped cream and a cherry

Try one of our new healthier choice desserts! Both pies were created with the freshest ingredients. The crusts contain zero trans fats and are sugar-free.

SUGAR-FREE CHOCOLATE CREAM PIE – \$4.25

Chocolate cream pie made with real cocoa for a rich cream filling that delivers a great flavor but without the sugar

SUGAR-FREE COCONUT CREAM PIE – \$4.25

Coconut cream pie with the smooth, rich creaminess you expect, but without the sugar