

# COWBOY STAR

RESTAURANT AND BUTCHER SHOP

## LUNCH SELECTIONS

sandwiches are served with a choice of simple salad or house made fries

Tomato Soup <i>grilled cheese sandwich garnish</i>	8
Organic Greens <i>bellwether farms cheese, toasted almonds, shaved asparagus and balsamic vinaigrette</i>	9 <i>add chicken 6</i>
Lobster "Cobb" Salad <i>hard boiled egg, pancetta, bleu cheese crumbles, avocado, verjus vinaigrette</i>	14
"C-Star Caesar" <i>little gem lettuce, bacon lardoons, shaved parmesan, house made caesar dressing, white anchovy garnish</i>	9
Duck Confit Salad <i>wild rocket, black figs, banyuls dressing</i>	14
Marinated Steak Salad <i>wild arugula, caramelized onions, bleu cheese dressing</i>	14
Pulled Pork Sandwich <i>jalapeno bbq sauce, frisee, buttermilk roll</i>	10
Bison Burger <i>roasted anaheim peppers, toasted cumin mayonnaise</i>	12
Cowboy Star "Ultimate" Burger <i>your choice of house ground beef or grass fed beef</i>	11
<i>add a fried egg and niman all natural uncured bacon ( Jon's personal favorite )</i>	5
<i>add just a fried egg</i>	2
<i>add just niman all natural uncured bacon</i>	3
<i>add bourbon caramelized onions</i>	3
<i>add bleu cheese and mushrooms</i>	5
<i>add shaved jalapeños</i>	2
<i>add it all...</i>	10
Chicken Club Sandwich <i>grilled natural chicken breast, bacon, avocado, gruyere cheese on toasted ciabatta roll</i>	10
Alaskan King Salmon <i>asparagus risotto, sautéed nettles, pine nut relish</i>	20
Pan Seared Halibut <i>lobster claw, roasted fingerlings, fava beans, lobster sauce</i>	19
House - Made Potato Gnocchi <i>wild mushrooms, english peas, green garlic, gruyere cheese</i>	14
Grilled Grass Fed Flat Iron Steak <i>bleu cheese ravioli, sautéed spinach, roasted garlic, beef jus</i>	16

BRING HOME THE BEST. DROP IN ON OUR BUTCHER SHOP FOR THE CITY'S FINEST SELECTION OF HAND-CUT MEATS AND SEASONINGS.

Items are subject to change based on availability and management's discretion.

# COWBOY STAR

RESTAURANT AND BUTCHER SHOP

## COWBOY STAR HAND CUT STEAKS FROM OUR BUTCHER SHOP

*served with farm fresh vegetables and daily accompaniments*

40 oz. Porterhouse for Two <i>aged 21 days, certified piedmontese beef, montana ranch brand</i>	82
20 oz. Bone in Strip <i>dry aged 35 days, greater omaha PRIME</i>	46
22 oz. Cattleman's Cut Rib Chop <i>aged 21 days, PRIME meyer natural beef, nebraska</i>	41
8 oz. Filet <i>certified angus beef "Natural"</i>	38
12 oz. New York Strip <i>aged 21 days, PRIME meyer natural beef, nebraska</i>	36
14 oz. Ribeye Steak <i>aged 21 days, PRIME meyer natural beef, nebraska</i>	34
14 oz. American Bison Ribeye <i>natural, pasture raised, durham ranch, wyoming</i>	38
10 oz. Skirt Steak <i>american wagyu, snake river farms, idaho</i>	31

### ADD TO ANY STEAK

Sautéed Onions	Sautéed Mushrooms	Crumbled Bleu Cheese	"Oscar" Style <i>served with Crab, Asparagus and topped with Bernaise</i>	Roasted Bone Marrow
\$8	\$8	\$3.50	\$22	\$9

### ABOUT OUR TEMPERATURES

<b>RARE</b> <i>Very red, cool center</i>	<b>MEDIUM RARE</b> <i>Red, warm center</i>	<b>MEDIUM</b> <i>Pink center</i>	<b>MEDIUM WELL</b> <i>Slightly pink center</i>	<b>WELL</b> <i>Cooked throughout, no pink</i>
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*We are committed to supporting local and regional farmers, fishers and producers by cooking food that recaptures the simple and pure tastes found in locally grown, natural and organic ingredients. We strive to raise awareness of a more sustainable food future, while helping to restore a sense of community that brings us back to a more homegrown time.*