



THE CAVALRYMAN STEAKHOUSE

STARTERS

APPETIZERS

Wyoming Soda Bread • 2 the original soda bread, as discovered by Native Americans and adopted by the Irish, served with local honey butter

Battered Mushrooms • 4 button mushrooms, served crispy and golden brown with citrus soy dipping sauce

Rocky Mountain Oysters • 10 the beef country tradition, served with our homemade cocktail sauce

Shrimp Cocktail • 9 five Gulf shrimp, served with our homemade cocktail sauce and baby greens

Battered Calamari • 8 sliced squid soaked in buttermilk, battered and fried, then tossed with our sriracha-honey-peppers blend, with house made fresh pineapple-mint salsa

Steak Kabobs • 8 two grilled beef kabobs marinated and served with dipping sauce

SOUP & SALADS

Baked French Onion Soup • 4 fresh French onion soup with garlic toast, topped with Swiss cheese

The Cavalryman Salad • 5 chopped lettuce with fresh vegetables, rustic croutons and your choice of dressing

Parmesan Apple Salad • 6 spring lettuce, orange-wasabi dressing, shaved Parmesan cheese, and Granny Smith apples

Roasted Beet Salad • 6 dry roasted red beets, spring greens, reduced balsamic vinegar, local goat cheese, citrus vinaigrette, and spiced nuts arranged in a tower *contain nuts*

Blue Cheese Wedge • 7 iceberg wedge with homemade blue cheese dressing, topped with crumbled bacon, diced tomatoes, and Maytag blue cheese crumbles

Classic Caesar's Salad • 6 Rocky Mountain romaine tossed in our house made Caesar dressing, tossed with parmesan and chopped anchovies



DINING NOTES

We are pleased to feature local and sustainable food suppliers including fresh herbs from Bright Agrotech of Laramie, natural beef from Falkenburg's Finest of Douglas, American bison and grass fed beef from Durham Ranch of Gillette, natural beef from Meyer Ranch of Montana, and premium beef from the Gold Canyon program in Wyoming, Montana and Colorado. We regularly source and feature high quality food from caring and responsible suppliers. Please join us in supporting them.

Our chefs specialize in vegetarian and vegan meals and are happy to prepare them for you. Please make us aware of any food allergies or special dietary needs. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

18% gratuity added to parties of 8 or more. Please set your mobile phone to silent. Children are welcome & kid's menu is available.





DINNERS

Our dinners can be ordered as **Enlisted** or **Officer**. **Enlisted Suppers** include battered mushrooms or authentic Wyoming soda bread, baked French onion soup or the Cavalryman salad, today's vegetable and choice of potato. For hard-working appetites, and for \$6 additional, **Officer Suppers** include battered mushrooms, authentic Wyoming soda bread, baked French onion soup and the Cavalryman salad, today's vegetable, choice of potato, one of our desserts or after dinner drinks and coffee or tea.

SURF & TURF

Lobster served broiled or battered with clarified butter or citrus-soy sauce; crab served with clarified butter

The General • 8 oz 37 | 16 oz 49 the 4-star version - Slow Roasted Prime Rib, 6 oz. Lobster Tail

The Captain • 49 the highest field and sea commission - 8 oz. Tenderloin Filet, 6 oz. Lobster Tail

The Major • 8 oz 37 | 16 oz 49 a highly ranked pairing - Slow Roasted Prime Rib, ½ lb Alaskan King Crab

The Sergeant • 32 a platoon favorite - 6 oz. Sirloin, ½ lb Alaskan King Crab

The Rough Rider • 39 North meets South, deliciously - two beef tenderloin medallions layered with diced lobster, Alaskan King crab, and shrimp with mashed potatoes and grilled asparagus, with an authentic Chimichurri sauce



SEAFOOD

Seasonal Lobster • one tail 26 | two tails 39 broiled or battered in our tempura, served with melted butter or citrus soy

Gulf Shrimp • 16 six Gulf shrimp, served scampi or battered

Alaskan King Crab • ½ lb 23 | 1 lb 37 | 1.5 lb 49 boiled in seasonings then broiled, served with clarified butter



PLATTERS

Served with authentic Wyoming soda bread and baked French onion soup or The Cavalryman salad

Free Range Chicken • 14 French cut organic free range chicken breast served over wild rice pilaf with mushrooms

Prime Rib Ragu • 14 chopped prime rib in a house made tomato basil garlic sauce over fettuccine

Risotto • 12 seasonal flavored Arborio rice, alone or with French cut chicken breast • 3, four Gulf shrimp • 4, or chopped prime rib • 5



SIDES

Twice Baked Potato • 5.00

Baked Potato • 3.00

Grilled Seasonal Vegetables • 5.00

Sautéed Seasonal Vegetables • 3.00

Garlic Mashed Potatoes • 3.00

Baked Yam • 4.00

Honey Mashed Yam • 4.00

Wild Rice Pilaf • 4.00

Steak Fries • 3.00

STEAKS

Carefully selected each week for quality and value each week from a variety of grades and producers

Western Steak Sandwich • 6 oz 12 served over garlic toast with gravy, in the traditional Wyoming style

Sirloin • 6 oz 13 lean and firm, sized for regular dining

Ribeye • 12 oz 18 marbled and flavorful with a lean eye and juicy cap

Tenderloin • 8 oz 19 bacon-wrapped and tender

LOCAL & REGIONAL STEAKS

Slow Roasted Prime Rib • 8 oz 16 | 12 oz 22 | 16 oz 28

Gold Canyon beef from Wyoming, Montana and Colorado, corn finished 60 days, rubbed with local herbs, marinated overnight, and slow roasted daily for hours; served with Au Jus and raw or creamy horseradish; limited quantities

Rocky Mountain Ribeye • 14 oz 25 Gold Canyon beef from Wyoming, Montana and Colorado, corn finished 60 days, hand cut in house

Dry Aged Striploin • 12 oz 36 dry-aged 21 days, Meyer Natural Angus beef from Montana, certified humane

Grass Fed Ribeye • 14 oz 37 free raised, grass fed only, all natural beef from Wyoming producer Durham Ranch

Western Tenderloin • 8 oz 34 natural beef from the famous Harris Ranch of California, 90 days corn finished, hand cut

Wyoming Bison Ribeye • 12 oz 39 the original Rocky Mountain steak, produced naturally by Durham Ranch of Gillette, grass fed only

Local Chicken Fried Steak • 8 oz 18 natural beef from Falkenburg's Finest Beef in Douglas, corn finished 60 days, limited availability

