

Appetizers

<u>Badlands Potato Skins</u>	\$10.00	
Cheddar, Mozzarella Cheese Are Topped With Delicious Bacon & Green Onions Served With A Side OF Sour Cream.		
Get Smothered Green Chile.....	\$2.00 Extra	
<u>Poppers 2 (Large)</u>	\$12.00	
Anaheim Chili Stuffed with Our Spicy Cream Cheese Green Chili Mix, Wrapped In AppleWood Smoked Bacon.		
<u>Homemade Cheese Sticks</u>	\$12.50	
MNUmade In House Lightly Breaded, Served With Marinara.		
<u>Zucchini</u>	\$12.50	
Freshly Breaded Served With Our Own Ranch Dressing.		
<u>Badlands Spicy Buffalo Wings</u> (12 Wings).....	\$15.00	
Spicy Buffalo Wings Served With A Buffalo Ranch Dressing (6 Wings).....		\$8.00
<u>Colossal Shrimp Cocktail</u>	\$15.00	
6 Jumbo Shrimp Dressed To Please In Our Cocktail Sauce		
<u>Bacon Wrapped Shrimp</u>	\$18.00	
AppleWood Smoked Bacon Wrapped Shrimp With A blast Of Honey BBQ.		
<u>Badlands Style Calamari</u>	\$16.00	
Hand Breaded & Fried Served With Marinara		
<u>Build Your Own Sampler</u>	\$37.00	
Choose Any Three Appetizers		

Signature Entree

All Entrees Include A Starter Of Soup Or Salad

Italian Sausage 3 Links-

Juicy, Delicious, Baked Italian Sausage Served With Sautéed Peppers & Caramelized Onions That Have Deglazed In Our Red Wines Great Flavor.

Pasta Your Way-

House Made Pasta Linguine Served With Your Choice Of Alfredo, Marinara, Bolognese, Or Pesto (**Made With Pine Nuts**)\$18.00
Penne Pasta Option (Not Made In House).....\$16.00
Add 8 oz. Chicken **Or** 6 Sautéed Shrimp (\$7.00) **Or** 8oz Grilled Sirloin (\$9.00) **Or** Salmon (\$15.00)

Chicken Cordon Gallup.....\$25.00

8oz Chicken Breast Topped With Green Chile, Mozzarella & Cheddar Cheese, Served With House Vegetable & Choice Of Starch.

Smoked Pork Chop (House Favorite) Double Cut.....\$40.00

Lightly Seasoned & Applewood Smoked In-House Topped With Fried Onions, Served With Your Choice Of Side (Single)\$34.00

Badlands Sirloin.....\$26.00
8oz Sirloin Perfect For that Smaller Appetite. Topped With Fried Onions.
Served With Your Choice Of Side

Kawasaki Sirloin 8oz.....\$30.00
Topped With Quarter Pound Of Sautéed Mushrooms In our House Made Teriyaki
Sauce Topped With Fried Onions

8oz Sirloin With 6oz Lobster Or Shrimp.....\$45.00
Top Sirloin Cooked To Your Liking & Paired With Either A 6oz Lobster Tail, 6 Sautéed
Or Fried Shrimp, Also Served With Your Choice Of Side

Ribeye 14oz (Higher Fat Content).....\$46.00
Wet Aged For 28 Days For An Outstanding Flavor, One Of America's Favorite Steaks,
Topped With Fried Onions & Served With Your Choice Of Side

Filet Mignon 8oz.....\$42.00
Melt In Your Mouth Tender, Topped With Fried Onions & Served With Your Choice Of
Side

Dry Aged Bone In New York(14oz).....\$47.00
One Of The Oldest Forms Of Aging Meat, Dry Aged For 30 Days For An Outstanding
Flavor, Topped With Fried Onions & Served With Your Choice Of Side

T-Bone Steak(20oz).....\$55.00
Black Angus At Its Best, Topped With Fried Onion & Served With Your Choice Of Side

Surf N Turf.....(Market Price)
8oz Filet And Your Choice Of 1pound Of Crab Legs Or A 12oz Lobster Tail, Topped
With Fried Onions & Served With Your Choice Of Side

(Additional Charge)

Side Options: Sautéed Brussel Sprouts,, Corn & Sweet Peppers, Garlic Mashed
Potatoes, Seasoned Baked Potato, Vegetable Rice, Fries, Sweet Fries, House Made
Chips, **Seasonal Vegetables, Corn Medley, Grilled Asparagus, Creamy Brussel Sprouts,
Sautéed Carrots, Mac n Cheese (Choice Of Regular, Truffled, Anaheim or Green Chili)**

Steak Toppers

- Roasted Green Chile
- Mushrooms
- Caramelized Onions
- Blackened
- Demi Glaze
- Pesto (**Made With Pine Nuts**).
- Bacon Wrapped

- Dahlia Style - Black Pepper Crusted Topped With Brandy Cream
- Bandido Style - Topped With Roasted Green Chili, Mozzarella & Cheddar Cheese
- Loaded Option -- Green Chile, Cheese, Mushrooms, Caramelized Onion & Bacon

Fish

All Fish Entree's Include Starch & House Vegetable With Starter of Soup or Salad

Salmon 8oz.....\$30.00

- Blackened (Spicy) & Grilled
 - Butter And Brown Sugar Glazed
 - Pesto With Citrus Sauce (Made With Pine Nuts)
- Served With Garlic Mashed Potatoes Or Baked Potato

Tuna Sesame Or Blackened

(Spicy).....\$27.00

Yellow Fin Tuna Seasoned & Cooked To Perfection.

Lobster Meal

12oz.....\$55.00

6oz.....\$35.00

Grilled Or Butter Poached, Cooked To Perfection.

Crab Meal.....(Market Price)

1 1/2 LBS. Of Alaskan King Crab Legs.

Shrimp Meal.....\$20.00

8 Colossal Shrimp Your Choice Of:

- Breaded And Fried
 - Sautéed Shrimp In Butter, Garlic & Italian Seasoning
 - Grilled With Confit Glaze, Salt, Pepper
- Includes House Vegetable & Starch

Catfish.....\$22.00

7oz Filet Of Catfish Served With Your Choice Of Two Different Ways.

- House Battered & Fried
 - Blackened (Spicy) & Seared
- Includes House Vegetable & Starch



Warning - Food Allergies Must Be Communicated With Server Immediately.

The Chef Recommends All Steaks Be Enjoyed Medium Rare.

Warning - We Cannot Guarantee Tenderness And Juiciness Of Steaks Prepared Medium Well To Well Done NO REFUNDS!!

For Well Done Entrees, Additional Time Is Required.

1 Tray OF Bread IS Included With Your Meal, Each Additional Tray Will Be An Additional Price.

One Free Refill With Of Soft Drink And Hot Drink Is Included With Price Each Additional Refill Will Be An Additional Charge.

A 20% Gratuity Charge Will Be Added To Parties Of 5 Persons Or More.

Something To Wet Your Whistle

Soft Drinks - \$5.00

Pepsi, Diet Pepsi, Dr, Pepper, Mist Twist, Lemonade, Regular Ice Tea, Sweet Iced Tea.

Hot Beverages - \$3.00

Regular Coffee, Decaffeinated Coffee, Hot Black Tea, Hot Green Tea, Hot Chocolate

Wine Based Cocktails - \$8.50

Rum N Pepsi, Screwdriver, Badlands Lemonade, Cosmopolitan, Margarita, Pomegranate Margarita.

Domestic Bottle Beer- \$4.25

Budweiser, Bud Light, Miller Light, Coors, Coors Light, Odoul's

Premium Bottle Beer- \$4.75

Alaskan Amber, Stella Artois, Angry Orchard, Blue Moon, Corona Extra, Corona Light, Dos Equis Amber, Dos Equis Lager, Goose IPA, Guinness, Guinness Blonde, Heineken, Isotopes Blonde, Isotopes Amber, Land Shark, Long Board, Amber Bock, Michelob Ultra, New Castle, Shock Top, Samuel Adams, Shiner Bock