

UNCLE BUCK'S

BREWERY & STEAKHOUSE

APPETIZERS

QUESADILLA 6.99

Stuffed with fajita vegetables and a blend of cheeses
With Chicken 8.99 With Buffalo 10.99

HAND-CUT CALAMARI 8.99

Calamari fritte served with parmesan ranch aioli

PARMESAN CRUSTED 7.99

PORTABELLA MUSHROOMS

With creamy horseradish sauce

TENDERLOIN BRUSCHETTA 12.99

Seared tenderloin on a grilled sourdough baguette with diced tomatoes and herbed goat cheese

CRAB AND SHRIMP DIP 7.99

Served with fresh baked pita points

BEEF CARPACCIO ROLLS 9.99

Beef carpaccio wrapped around asparagus stuffed with gorgonzola cheese and drizzled with balsamic reduction

VENISON STUFFED 8.99

MUSHROOMS

Mushroom caps stuffed with venison sausage, smothered in mozzarella and baked until golden and bubbly

BREWMASTER PLATTER 12.99

A sampling of calamari, portabella mushrooms, cheese quesadilla, and chicken wings

CHICKEN WINGS 7.99

One pound of chicken wings
Available buffalo, BBQ, or plain

SOUPS & SALADS

SOUP OF THE DAY CUP 3.99 BOWL 4.99

HOUSE SALAD 5.99

Mixed field greens, candied pecans, red onion, and goat cheese in creamy balsamic vinaigrette

GORGONZOLA WEDGE SALAD 6.99

Wedge of iceberg lettuce with roasted tomatoes, crumbled gorgonzola and bacon

FRESH BABY SPINACH SALAD 6.99

Baby spinach, red onion, hard cooked eggs with warm bacon dressing

TRADITIONAL CAESAR SALAD 5.99

Fresh Romaine with classic dressing, shaved parmesan cheese and homemade croutons

TOP YOUR SALAD

Grilled Chicken 4.99 Grilled or Fried Shrimp 6.99
Pan-Seared Scallops 6.99 Seared Beef or Buffalo 7.99

STEAKS

Add a house salad or cup of soup to any entrée for 2.99

Our USDA® Choice cuts are perfectly aged for a minimum of 21 days to enhance their flavor.

All steaks are served with a baked potato with butter and sour cream.

Load it up with cheese and bacon for 1.49

NEW YORK STRIP 23.99

12 oz. lean-cut beef with a full-bodied texture

BUFFALO FILET 28.99

8 oz. of the most tender cut of free-range buffalo served with red wine reduction on the side

FILET MIGNON 9 oz. barrel cut 24.99

The filet is the leanest and most tender cut of beef 6 oz. 18.99

DELMONICO 17.99

A 12 oz. well-marbled USDA® Choice ribeye

BUFFALO SIRLOIN 19.99

10 oz. of lean and flavorful buffalo sirloin served with a red wine reduction on the side

FILET OSCAR 9 oz. 29.99

Topped with lump crab, asparagus and hollandaise sauce 6 oz. 23.99

COWBOY RIBEYE 25.99

A 16 oz. bone-in, well-marbled ribeye. The cowboy ribeye is our most delicious steak

TOP SIRLOIN 15.99

10 oz. USDA center-cut lean top sirloin

ADD ON TO ANY STEAK

Shrimp—Fried or Grilled 6.99
Scallops—Pan Seared 6.99
1/3 Rack of Ribs 7.99
Lobster Tail Market
King Crab Market

OVER THE TOP

Béarnaise, Hollandaise, 3.49
Red Wine Reduced Portabella Mushrooms 2.99
Sautéed Onions 2.99



BREWERY & STEAKHOUSE

UNCLE BUCK'S® FAVORITES

Add a house salad or cup of soup to any entrée for 2.99

BREWMASTER FISH AND CHIPS 11.99
Flaky cod in our home brewed Blonde Ale batter.
Served with steak fries and cole slaw

COUNTRY FRIED STEAK 10.99
Tenderized steak, battered and fried, topped with white country gravy and served with whipped Yukon gold potatoes and fresh vegetable

SKEWERED GRILLED LOBSTER TAILS MARKET
Tender lobster grilled to perfection and served with wild mushroom risotto and asparagus

SPINACH HERB STUFFED CHICKEN 13.99
Stuffed with herbed goat cheese and spinach, baked and served with a supreme sauce. Accompanied by wild mushroom risotto and asparagus

CHICKEN PENNE 12.99
With roasted tomatoes, baby spinach, portabella mushrooms in a parmesan cream sauce

UNCLE BUCK'S RIBS FULL RACK 19.99
HALF RACK 15.99

St. Louis-style ribs smoked until tender, brushed with hickory-smoked BBQ sauce and served with steak fries and cole slaw

MAPLE GLAZED SALMON 14.99
Norwegian Salmon with a sweet maple glaze and pecan butter served with mushroom risotto and fresh vegetable

PAN SEARED SCALLOPS 16.99
In garlic with roasted red peppers, portabella mushrooms, and asiago cheese with angel hair pasta

STEAMED KING CRAB LEGS MARKET
Served with baked potato and fresh vegetable

FRIED SHRIMP 13.99
Large shrimp hand breaded and served with steak fries and cole slaw

SANDWICHES & BURGERS

Served with sea salt steak fries. Add a house salad or cup of soup to any entrée for 2.99

FRIED CATFISH SANDWICH 8.99
Catfish fillet dusted in cornmeal breading with lettuce, tomato, and tartar sauce on a toasted ciabatta

PULLED PORK SANDWICH 8.99
Tender pork topped with BBQ sauce and crispy fried onions on a toasted baguette. Served with cole slaw

GRILLED PORTABELLA SANDWICH 9.99
Hearty grilled portabella mushroom with baby spinach, roasted red peppers, and herbed goat cheese on a toasted ciabatta with a touch of balsamic

RIBEYE STEAK SANDWICH* 14.99
Grilled ribeye served on a toasted baguette with wild greens, bleu cheese crumbles and horseradish cream

CAJUN RANCH CHICKEN SANDWICH 9.99
Blackened chicken breast with smoky bacon, pepperjack cheese and creamy parmesan ranch aioli on toasted ciabatta

UNCLE BUCK'S BURGER* OR CHICKEN 8.99
½ lb. fresh steak burger or chicken breast served with lettuce, tomato and onion

BURGER TOPPINGS FOR .99
Sautéed Mushrooms
Sautéed Onions
Fried Onions
Bacon
Jalapeños
CHEESES:
American
Cheddar
Pepper Jack
Bleu
Swiss

BIG SKY BUFFALO BURGER* 11.99
Our lean buffalo burger topped with BBQ sauce and crispy fried onions

THE TROPHY BURGER* 12.99
Two ½ lb. fresh burgers piled high with American cheese, smoked bacon and crisp fried onions

SIDES

2.99

Baked Potato
Whipped Yukon Gold Potatoes with Sour Cream and Chives

Red Wine Reduced
Portabella Mushrooms
Wild Mushroom Risotto
Sea Salt Steak Fries

Charred Asparagus with Roasted Red Peppers
Fresh Vegetable

A gratuity of 18% is added to parties of 7 or more.

Allergy Warnings: Please notify your server of any food allergies before placing order. Menu items may come in contact with seafood, proteins, nuts, dairy or gluten.

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness

HOUSE BREWS

UNCLE BUCK'S LIGHT

Our interpretation of an American style light beer, brewed with the addition of corn for a light crisp body. 4.25% abv.

BLONDE ALE

A crisp refreshing ale brewed with domestic two-row barley and German hops. Finishes clean with a desire for more. 5.3% abv.

SPORTSMAN ALE

A special blend of our Blonde and Red Head Ales creates a taste that's not too much but not too little. 4.8% abv.

RED HEAD AMERI-BELGIAN AMBER ALE

An hoppy American style amber ale hopped with Bravo and Cascade fermented with a Belgian yeast. 7% abv.

BIG CEDAR BROWN ALE

A big, malty ale brewed a variety of chocolate, caramel, and rye malts giving it a rich complex body and smooth malt sweetness. 6.5% abv.

Beer and Steak Specialist: _____

CHOICE BREWS

CAPTAIN'S CHOICE IPA

India Pale Ale originally brewed to a higher gravity and level of bitterness to withstand the trip from England to India before the invention of refrigeration. It found popularity with beer drinkers of that time and now the more aggressively hopped American version of this style is one of the most widely enjoyed styles of craft beer.

BREWER'S RESERVE

These beers are produced in limited quantities and are subject to availability. They are offered in a 10 oz. pour, Sorry no growlers. Ask your server about our current offering.

SEASONAL WHEAT BEER

Wheat beers are traditionally unfiltered ales that are usually made from 50/50 blend of malted barley and malted or unmalted wheat. Then lightly hopped and fermented with special yeast that produces the most dominate flavor characteristics of the beer. German styles will have notes of banana, vanilla, clove and spice. Belgian styles are more citrusy and peppery.

BEER BY THE GLASS

PINT	\$4.25	PINT "BREWER'S CHOICE"	\$5.00
23 oz. "BIG BEER"	\$6.00	23 oz. "BREWER'S CHOICE"	\$6.75
5 oz. SAMPLER	\$1.75	10 oz. "BREWER'S RESERVE"	\$6.00
5 SAMPLERS	\$6.00		