



# APPETIZERS

## CHIPS & SALSA | 6

*tri-color tortilla chips with roasted jalapeño salsa\*  
with creamy queso cheese | 9*

## SWEET FRY BASKET | 6

*Deep fried sweet potato fries,  
perfectly seasoned with salt and pepper and served  
with a tangy dipping sauce*

## SMOKED WINGS | 14

*Deep fried smoked wings tossed in your choice of  
buffalo hot, sweet chili, barbecue, or teriyaki sauce,  
served with carrots and celery, French fries and ranch  
or bleu cheese dipping sauces*

## QUESADILLA | 10

*Warm and gooey quesadilla filled with your choice  
of: pulled pork, chicken or steak and cheddar cheese  
garnished with green onions and served with pico de  
gallo and sour cream or barbeque sauce for dipping  
Add guacamole for 1.50*

## BLEU CHEESE CHIPS | 7

*house made potato chips tossed in bleu cheese  
crumbles and white cheddar crème\**

## BRISKET FRIES | 9

*A mound of crispy, hot fries loaded with smoked  
brisket, cheddar cheese, green onions and  
sliced jalapenos served with ranch dipping sauce*

## COCONUT CHICKEN | 7

*hand breaded chicken strips rolled in coconut  
served with honey mustard*

## ON THE ROX ENTRÉE NACHOS | 10

*choose: grilled steak or chicken served on  
tri-colored tortilla chips covered with  
melted cheddar and pepper-jack cheeses, special  
queso and served with pico de gallo, sour cream,  
salsa and sliced jalapenos\*  
Add guacamole 1.50*

# SOUP & SALADS

## COBB SALAD | 12

*ham, turkey, egg, cheese, tomato, onion, bacon, black olives and your choice of salad dressing served  
on a bed of crisp spring mix lettuce\**

## CHICKEN CAESAR SALAD | 12

*Romaine salad mix tossed with tangy asiago Caesar dressing, shaved parmesan cheese, served on a bed  
of warm croutons and topped with grilled chicken breast and cracked black pepper*

## GREEK CHICKEN SALAD | 12

*Romaine salad mix tossed with red onions, croutons, Kalamata olives and tomatoes in a greek dressing  
of feta cheese and olive oil, topped with diced chicken breast and garnished with pepperoncini peppers*

## SOUTHWEST SALAD | 12

*Tangy chipotle ranch dressing is mixed with romaine salad mix, salsa, shredded cheese, golden corn,  
avocado, black beans, and fresh cilantro the tossed with tortilla strips and topped with your choice of  
chicken or shrimp (add \$2 for shrimp)\**

## BUFFALO CHICKEN SALAD | 12

*crisp romaine lettuce, carrots, tomato, and bleu cheese crumbles topped with crispy chicken tossed in  
buffalo sauce served with your choice of dressing*

*Salad Dressings: ranch, bleu cheese, 1000 island, creole honey mustard, caesar, italian, balsamic  
vinaigrette, or oil & vinegar (all dressings are gluten free)*

FRENCH ONION SOUP | cup 3 | bowl 5.50

SOUP OF THE DAY | cup 3 | bowl 5.50

\*gluten free



# ENTREES

All Sandwiches and Burgers are served with a choice of one side  
\*Gluten free buns are available

## CLUB SANDWICH | 13

Toasted wheat with tangy dijonaise, leaf lettuce, tomato slices, ham, turkey, cheese, bacon and egg

## CUBAN PRESSED SANDWICH | 11

A generous portion of pulled pork, ham, caramelized onions and sliced pickles nestled with garlic aioli and pressed to perfection inside a Cuban style roll

**CLASSIC FRENCH DIP | 12**  
*tender thinly sliced roast beef and provolone cheese on a french baguette served with creamy horseradish and au jus dipping sauces*

## SOUTHWEST CHICKEN SANDWICH | 12

Southwest marinated chicken breast grilled and topped with crispy bacon, guacamole and pepper jack on a toasted bun with salsa

## BUILD YOUR OWN BURGER | 11

½ lb seasoned beef cooked just how you like, served on a toasted brioche bun\*\*  
choose your cheese: cheddar, american, swiss, provolone, or pepper jack  
lettuce, tomato and onion  
additional toppings: (add .50 for each)  
mushrooms, crispy onion straws, jalapenos | (add 1.50 for each) guacamole, bacon or bleu cheese crumbles

## SMOKED BRISKET SANDWICH | 12

A toasted sourdough bun filled with a generous portion of smoked brisket dipped in au jus, melted cheddar cheese and topped with balsamic onions

## FRIED CHICKEN WRAP | 11

Deep fried chicken tenders, romaine lettuce, diced tomatoes, bacon and avocado tossed in ranch dressing and wrapped in a flour tortilla

## HICKORY BURGER | 12

An 8oz blend of hickory crusted beef brisket and short rib, ground seasoned to perfection. Grilled to medium and built with grated cheddar cheese, sliced tomato, sliced red onion and leaf lettuce

## LAMB GYRO | 10

grilled lamb meat on a grilled pita with spring mix, tomato, red onion and tzatiki sauce

## VEGGIE BURGER | 11

A rich and spicy black bean patty consisting of rolled oats, peppers and various spices.

## CLASSIC REUBEN | 12

shaved corned beef with swiss cheese and sauerkraut on grilled marble rye bread with 1000 island dressing

# SIDES & SUBSTITUTIONS | 3

French Fries      House Chips      Fresh Fruit  
Green Salad      Cup of Soup  
Substitute sweet potato fries | add 2  
Guacamole, bacon or extra cheese | add 1.50

\*\*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



## HOUSE FAVORITES

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ALFREDO 10 | CHICKEN 13 | SHRIMP 16

*bed of pasta served with a creamy alfredo sauce topped with your choice of grilled chicken breast or sautéed Cajun shrimp*

FISH STREET TACOS | 12

*3 mini tortillas with seared cod with shredded cabbage, pico de gallo and chipotle aioli served with your choice of side*

**FAT TIRE BEER BATTERED FISH & CHIPS | 13**

***lightly battered cod, deep fried and served with homemade tartar sauce and french fries or choice of side***

SALMON | 23

*salmon filet marinated in bourbon and brown sugar served with seasonal harvest vegetables and accompanied with a rice pilaf\**

LEMON PEPPER COD | 20

*Flaky whitefish seasoned with lemon pepper seasoning, served with rice pilaf and seasonal vegetables*

SIRLOIN | 20

*8oz hand cut sirloin grilled to perfection and finished with a rosemary compound butter, served with mashed potatoes and seasonal vegetables*

RIBEYE | 22

*A 10oz marbled hand cut ribeye grilled to your liking then finished with rosemary compound butter, served with mashed potatoes and seasonal vegetables*



FRIDAY NIGHT PRIME RIB | 20

*slow roasted tender cut of prime rib with creamy horseradish sauce and au jus, served with steamed broccoli and your choice of garlic mashed potatoes, baked potato or rice pilaf\**

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\*gluten free—white rice may be substituted for rice pilaf as a gluten free option