

COWBOY STAR

RESTAURANT AND BUTCHER SHOP

LUNCH SELECTIONS

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

Cauliflower Soup <i>garnished with toasted caraway seeds and truffle oil</i>	8
Organic Greens <i>toasted almonds, roasted pear, pomegranate seeds, balsamic vinaigrette, oregonzola crouton</i>	9 add chicken 6
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
Roasted Beet Salad <i>oranges, arugula, toasted pecans, fresh horseradish, sherry vinaigrette</i>	12
Steak Salad <i>crisp romaine lettuce, bacon, avocado, blue cheese crumbles, grape tomatoes, red onions, red verjus</i>	14
Pulled Pork Sandwich <i>jalapeno bbq sauce, frisee, buttermilk roll</i>	10
Bison Burger <i>roasted anaheim peppers, toasted cumin mayonnaise</i>	15
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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
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Chicken Club Sandwich <i>grilled natural chicken breast, bacon, avocado, gruyere cheese on toasted ciabatta roll</i>	10
Pan Seared Wild Salmon <i>kabocha squash ravioli, sautéed brussels sprouts and a black pepper beurre blanc</i>	20
Sautéed Sea Bass <i>steamed clams, preserved lemon risotto and crispy parsley</i>	21
House - Made Potato Gnocchi <i>wild mushrooms, butternut squash puree, hazelnuts and ricotta salatta</i>	14
Braised Bison Short Rib <i>root vegetables, potato puree and natural jus</i>	19

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 HAND CUT STEAKS FROM OUR BUTCHER SHOP

served with farm fresh vegetables and daily accompaniments

All of our steaks are hand cut in house to maximize quality and consistency. We source independent, family owned ranches in an effort to bring you only the best products. We have selected only "Natural" programs which means antibiotics and growth hormones are NEVER used. Cowboy Star is also recognized by Humane Farm Animal Care for our support and dedication to the Certified Humane Raised and Handled program. Nothing but the best.

40 oz. Porterhouse for Two
our double - cut Porterhouse is "Natural" Certified Angus Beef and is aged for 21 days 82

18 oz. Bone in Strip
we dry age this PRIME steak from Greater Omaha for 35 days following our own strict specifications to ensure a hearty flavor profile 46

20 oz. Cattleman's Cut Rib Chop
our mouth-watering PRIME Meyer Natural Ribeye from Nebraska is aged for 21 days and served on the bone 42

8 oz. Filet
our tender filet is "Natural" Certified Angus Beef aged for 21 days and will melt in your mouth 39

12 oz. New York Strip
aged for 21 days to create a perfect balance of flavor and tenderness, our strip is "Natural" PRIME Certified Angus Beef 38

14 oz. Ribeye Steak
remarkably tender and flavorful, our Ribeye is PRIME Natural from Meyer Ranch in Nebraska and aged for 21 days 35

10 oz. Skirt Steak
our American Wagyu from Snake River Farms in Idaho explodes with rich flavor 34

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	Pan Seared Scallops
\$11	\$11	\$5.50	\$22	\$9	\$7

ABOUT OUR TEMPERATURES

RARE <i>Very red, cool center</i>	MEDIUM RARE <i>Red, warm center</i>	MEDIUM <i>Pink center</i>	MEDIUM WELL <i>Slightly pink center</i>	WELL <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.

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