

What is so special about Maverick's? Take a bite and find out. We use a blend of Minnesota hard woods to give you that smoky flavor and stoke the fire hot to sear in the juices of our hand cut steaks. We use smaller, local suppliers that focus on quality so we know you are getting the freshest steaks, chops, fish and produce. You'll find our wine, beer and cocktail selection to be current, creative, exciting and the perfect complement to your meal. We do all of this because Maverick's is all about you. We are a small, locally-owned restaurant off of the beaten path and without you loving us and telling your friends, we wouldn't exist. So, please - don't be afraid to continue telling your friends about the perfect little chop house that you know of.

Remember, scratch cooking in a small kitchen takes time and cooking over an open flame with constantly-changing temperatures is an art. It might take a few extra minutes here, but the wait is worth its weight in flavor. Enjoy.

### + APPETIZERS +

Maverick's Wings a pound of regular or boneless wings; served with ranch or bleu cheese 8.99

Flavors: sweet & spicy whiskey, buffalo, thai-chili, spicy garlic, firecracker, spicy oyster, garlic habanero or cajun yadi

Maverick's Mini Sandwiches 8.99 served on fresh dollar buns - choose:

Mini Macs Iil burgers topped with 1000 island dressing, lettuce and tomato • or substitute any burger topping

Meatloaf house-made meatloaf topped with sauerkraut

**BBQ Pulled Pork** pulled pork and bbg

Fried Cauliflower tossed in your choice of wing sauce; served with ranch or bleu cheese 8.99

Thai Lettuce Wraps served with carrots, red onion, cucumbers and thai peanut sauce chicken 10.49 shrimp 12.49

Maverick's Quesadilla available in: Traditional: chicken, cheese, peppers, onions and corn relish 8.49

Whiskey BBQ: chicken, french-fried onions, bacon and whiskey bbq

**Jalapeño-Cream Cheese Wontons** served with sweet & sour or thai-chili sauce 6.99

**Prime Rib Crostini** prime rib with swiss cheese and horseradish aioli

Chicken Satay skewered, marinated chicken, grilled and served with asian cucumber slaw and thai peanut sauce 10.49

**Steak Bites** topped with bleu cheese and french fried onions; served with horseradish aioli 10.99

**Spinach-Artichoke Dip** served warm and topped with parmesan cheese; served with tortilla chips or grilled pita bread 8.99

**Onion Rings** served with cayenne ranch 6.99

**Deviled Eggs** topped with jalapeño candied bacon

Mini Corn Dogs 5.99

Garlic Cheese Curds served with ranch 6.99

Special Appetizer chefinspired appetizer mkt price

# + SOUPS & SALADS +

Each entrée salad is served with grilled ciabatta.

**Homemade Soup** andouille corn chowder, sweet russian cabbage or soup of the week cup 2.99 bowl 4.99

Soup and Salad Combo a bowl of soup and your choice of a house, garden or caesar salad 8.49 substitute any 1/2 specialty salad 2

**House Salad** mixed greens tossed with apple vinaigrette, aged white cheddar, cashews and dried cranberries side 3.99 entrée 8.49

Garden Salad iceberg lettuce topped with carrots, tomatoes, onions, cucumbers and your choice of dressing side 3.99

Caesar Salad romaine lettuce tossed with caesar dressing, parmesan and croutons side 3.99 entrée 7.99

**Harvest Salad** mixed greens tossed with raspberry vinaigrette; topped with strawberries, bleu cheese crumbles and candied walnuts 10.99

**Grilled Caprese** grilled tomatoes, mozzarella and spiced walnuts, atop mixed greens tossed with apple vinaigrette and a drizzle of balsamic vinaigrette 10.99

**Bleu Cheese Wedge** iceburg wedge covered in bleu cheese and topped with tomatoes, bacon and crispy fried onions 9.99

Dressing choices: ranch, cayenne ranch, bleu cheese, french, caesar, 1000 island, italian vinaigrette, apple vinaigrette, raspberry vinaigrette & honey mustard

Add: grilled chicken 4 grilled salmon, shrimp or sirloin 6

# + SANDWICHES & SUCH +

Each sandwich is served with french fries, kettle chips or cottage cheese.

Maverick's Reuben pulled corned beef with sauerkraut and melted swiss cheese; served on griddled marble rye with 1000 island dressing 11.99 substitute turkey and make it a rachael

**T.B.L.T.** turkey, bacon, lettuce, tomato and peppercorn aioli; served on untoasted wheat bread 10.99

**Cuban** sliced ham, pulled pork, dijon mustard, pickles and swiss cheese; served on toasted ciabatta 11.99 no modifications to this sandwich

**Prime Rib French Dip** thinly sliced prime rib topped with swiss cheese and horseradish aioli; served with au jus 11.99

Fish & Chips beer battered cod, deep fried to golden perfection; served with tartar or cocktail sauce 10.99

Grown Up Grilled Cheese ham, roasted tomatoes, spinach and gouda cheese on toasted white bread; served with your choice of soup 10.99 (does not come with fries, chips or cottage cheese)

**Turkey Burger** topped with firecracker sauce and apple vinaigrette tossed mixed greens 10.49
• or substitute any of our burger toppings

**Pressed Steak Sandwich** wood-grilled sirloin topped with caramelized onions, bleu cheese crumbles and peppercorn aioli; served on griddled ciabatta 12.99

**Chicken Tender Basket** fried chicken tenders served with your choice of BBQ, ranch or honey mustard 8.99 available tossed in any of our wing sauces for .99

Substitute asian slaw, onion rings, loaded fries, mashed potatoes, side salad or cup of soup for 1.99. Add a side salad or cup of soup to any meal for 2.49. There is a charge for extra side sauces.



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#### BURGERS

11.99 1/2 pound, fresh, never frozen burgers. Lightly seasoned and cooked on the open flames of our wood grill. Each served with your choice of french fries, kettle chips or cottage cheese. Make it a pounder for 2.99.

## **CHICKEN SANDWICHES**

10.99

Packed with flavor from our wood grill and made with your choice of toppings. Each served with your choice of french fries, kettle chips or cottage cheese.

#### CHOOSE YOUR TOPPINGS BELOW

**Just the Cheese** topped with your choice of cheddar, bleu, swiss, pepperjack, gouda, american or mozzarella cheese

Grilled Bacon Cheddar topped with crispy bacon and cheddar cheese

**Bacon Bleu** topped with bacon, bleu cheese dressing and cheddar cheese

**Heart Attack** topped with spinach dip, thai-chili sauce and parmesan and cheddar cheeses

**Fire Truck** topped with jalapeño pepper mix, chipotle aioli and pepperjack cheese

Mushroom & Swiss topped with sautéed mushrooms, swiss cheese and caramelized onions

**Sweet & Spicy Whiskey** topped with sweet & spicy whiskey sauce, aged white cheddar cheese and caramelized onions

The Steakhouse topped with caramelized onions, bleu cheese crumbles, peppercorn aioli and mashed potatoes

**Smokin' Gouda** topped with sweet & spicy whiskey sauce, bacon, smoked gouda and french fried onions

Roasted Tomato & Goat Cheese topped with grilled tomatoes, chèvre goat cheese and fresh basil

**Ham & Cheese** ham topped with cheese sauce and jalapeño candied bacon

**Louisiana Style** dusted with cajun seasoning and topped with ham and swiss cheese

Cholula Lime tossed in cholula sauce and topped with tomatoes, spinach and aged white cheddar

**Tuscan** topped with grilled tomatoes, a fried onion ring, chipotle aioli, mozzarella cheese and pepperoncinis

## + ENTRÉE SELECTIONS +

Available daily beginning at 3 pm.

**Maverick's Ribeye** wood-grilled Revier Cattle Company® ribeye topped with melted bleu cheese or smothered in dijonnaise sauce; served with horseradish mashed potatoes and your choice of seasonal vegetable 24.99

**8oz Sirloin** wood-grilled Revier Cattle Company® sirloin served with horseradish mashed potatoes and your choice of seasonal vegetable 19.99

**Meatloaf** house-made with caramelized onions and bleu cheese; served with mashed potatoes with gravy and your choice of seasonal vegetable 14.99

**Maverick's Pork Chops** two wood-grilled chops with either a raspberry glaze or our house-made sweet & spicy whiskey sauce; served with mashed potatoes and your choice of seasonal vegetable 17.99

Pulled Pork Mac 'n' Cheese cavatappi noodles tossed in house-made cheese sauce; topped with bbq pulled pork and french fried onions 15.99

Chili-Lime Fajitas peppers and onions sautéed with chili-lime marinade; served with lettuce, cheddar cheese, black bean-corn relish, sour cream, salsa and tortillas chicken 14.99 steak 15.99 combo 17.99

Margherita Chicken two marinated and wood-grilled chicken breasts topped with roasted tomatoes, mozzarella, fresh basil and balsamic reduction; served over cilantro lime rice and your choice of seasonal vegetable

**Korean Shrimp Tacos** shrimp tossed in spicy oyster sauce and topped with asian cucumber slaw; served with cilantro lime rice and your choice of seasonal vegetable 15.99

**Grilled Salmon** seasoned with lemon and dill; served with risotto and your choice of seasonal vegetable 18.99

**Fresh Catch** ask server for todays selection mkt price

**Chef's Revenge** ever wonder what the chef eats? now you can find out. two rules - no requests and no complaining 16.99 due to the unplanned nature of this item, please allow extra time for preparation

### SIDES & BEVERAGES

Cottage Cheese 2.49 Asian Cucumber Slaw 2.49 French Fries 3.99 Loaded French Fries 4.99 Seasonal Vegetable 3.99 Mashed Potatoes 3.99

choose plain, with gravy, gouda, or horseradish

Risotto 5.99

Fountain coke, diet coke, sprite, mello yello, barq's root beer, ginger ale, raspberry iced tea or minute maid lemonade 3

Fresh Brewed Iced Tea with lemon 3

Hand Crafted Lemonade strawberry or raspberry 4

**Juice** OJ, cranberry, pineapple, apple or grapefruit 3 refills 1 each

Fresh Ground Coffee regular or decaf 3

Hot Tea ask server for current selection, honey and lemon by request 3

Ice Cold Milk white or chocolate 3

Hot Chocolate or Apple Cider topped with whipped cream 3

**Energy Drink** 16oz monster or 8oz liquid ice 3

