

AUTHENTIC AMERICAN DINING

Pricing based on a party of 10. Servings are 1 per guest unless indicated below.

For catering inquiries at our NYC restaurant, please call 212-245-5220 to speak to a Manager.

STARTERS

BISON MEATBALLS | 85

Glazed in a rich bourbon BBQ sauce {2 per Guest}

BISON BAR NONE SLIDERS^{SM*} | 85

American cheese {2 per Guest}

BEEF BAR NONE SLIDERSSM* | 55

American cheese {2 per Guest}

ST. PHILLIP'S ISLAND CRAB CAKE | 130

Jumbo lump crab

HOMEMADE CHIPS | 20

Fresh-cut, ranch onion dip

ENTRÉES

BISON SHORT RIBS | 175

Slow-braised, BBQ sauce {2 per Guest}

CEDAR PLANK SALMON* | 160

Served with horseradish sauce

BISON BRISKET | 150

Pulled bison brisket, gravy

GRILLED CHICKEN BREAST | 85

Seasoned to perfection and grilled with olive oil

BISON MEATLOAF | 120

Served with gravy

SIDES

GARLIC MASHED POTATOES | 35

ROASTED ASPARAGUS | 40

PARMESAN ROASTED BROCCOLI | 35

BUTTERED CARROTS | 30

YEAST ROLLS {2 per Guest} | 15

SALADS

ADD GRILLED CHICKEN 1 +35

HOUSE | 25

Mixed greens, cucumber, vine-ripened tomato, croutons, red onion

CAESAR | 25

Romaine, Parmesan, croutons, "eggless" Caesar dressing

KAIF 130

Roasted corn, grilled jalapeño, vine-ripened tomato, fresh herbs, vinaigrette

CHOPPED | 35

Iceberg, roasted corn, garbanzo beans, vine-ripened tomato, green pepper, red onion, fresh-chopped basil, cucumber, bacon, basil vinaigrette

Traditional Ranch, Basil Vinaigrette, Lemon Vinaigrette, Blue Cheese, Honey Mustard, "Eggless" Caesar and Olive Oil & Red Wine Vinegar

DESSERTS

FRESH-BAKED COOKIES | 25

Snickerdoodle, Double Chocolate, Chocolate Chip, Oatmeal Raisin

KAHLÚA® FUDGE BROWNIE | 35

SIPS (gallon)

LEMONADE | 25

SWEET TEA | 10

UNSWEET TEA | 10

Some items will have limited availability. *ITEMS ARE SERVED RAW, OR UNDERCOOKED, OR MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.