

To - Go Menu

**All Day Dining Served
Noon - 9pm**

APPETIZERS

Onion Rings

Basket of Beer Batter Thick-Cut Onion Rings, Ranch Dressing \$7

Monterey Cheese Sticks

House Made Panko Crusted Monterey Jack Cheese, Balsamic Reduction, Basil Aioli
\$9

Pound of Wings

Choose between Bone-in or Boneless Wings \$13

Pick Your Sauce: Traditional Buffalo, Bourbon BBQ or Mango Habanero

SOUPS & SALADS

Authentic Mexican Posole Rojo

Slowly Simmered Pork Shoulder and Hominy
in a Rich and Savory Broth. Served with
Cabbage, Onion, Cilantro, Lemon and Corn
Tortilla Chips
Cup \$6 / Bowl \$9

Chili Con Carne

Our House Recipe with Hearty Beef, Onions
and our Savory Spices. Topped off with
Cheddar/Jack Cheese Blend and Tortilla
Chips
Cup \$6 / Bowl \$9

Soup du Jour

Cup \$6 / Bowl \$9

Avocado Cobb Salad

Mixed Greens, Diced Smoked Turkey
Breast, Pecanwood Smoked Bacon,
Blue Cheese Crumbles, Hardboiled Egg,
Avocado \$13

Garden Salad

Mixed Greens \$6
Add Chicken \$4 / Add Salmon \$5 /
Add Steak \$6

Available Dressings: Apple Cider Vinaigrette, Balsamic Vinaigrette, Blue Cheese,
Creamy Caesar, Ranch, Red Wine Vinaigrette, Sesame and Thousand Island

Signature ♦ Spicy 🌶️

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ENTREES

Baby Back Ribs

Slow Smoked Pork Ribs, Coleslaw,
and Cornbread

Half-Rack \$17 / Full-Rack \$22

Country Fried Steak

Golden Fried Cube Steak, Mashed
Potatoes Served with Country Gravy and
Seasonal Vegetables \$15

Meatloaf

Cahuilla Signature American Wagyu Beef
with a Savory Brown Sauce, Mashed
Potatoes, Roasted Tomato and
Seasonal Vegetables \$15

Shrimp Scampi

Five Jumbo Shrimp Sautéed in Garlic
Sauce with Asparagus, Tomatoes and
Linguine Pasta \$16

Sesame Salmon

Scottish Salmon with a Sesame Citrus Glaze, Stir-fry Vegetables, Steamed Rice
and Fried Wontons \$17

STEAKS

All Steaks Handcut In-house and Served with Garlic Butter, Gratin Tomato
and Glazed Shallot

New York Steak

10oz Center Cut \$26

Filet Mignon

8oz Flame Grilled \$24

Ribeye

12oz Hand Cut Flame Grilled \$28

Add On - Lobster Tail \$16, Scallops or Shrimp \$5

Extras - Blue Cheese Crumbles \$3, Peppercorn Sauce \$3 or Bourbon Mushroom Sauce \$3

Sides:

Baked Potato \$4

Grilled Asparagus \$4

Ranchero Beans \$3

Macaroni & Cheese \$5

Mashed Potatoes \$4

Steamed Rice \$3

Sautéed Mushrooms \$3

Seasonal Vegetables \$4

Steak Fries \$4

Tater Tots \$4

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BURGERS

All Burgers are served with Cahuilla Signature American Wagyu Beef Patty on a Brioche Bun with choice of House Chips, Steak Fries, Tater Tots or Endless French Fries
Sub: **Beyond Beef Patty** © \$1

The Burger

Lettuce, Tomato, Red Onion and Mayo \$12
Add Bacon \$2 / Add Cheese \$1
Add Chili \$2

SANDWICHES & MORE

All sandwiches served with your choice of House Chips, Steak Fries, Tater Tots or Endless French Fries

French Dip

All Natural Sliced Roast Beef on a Toasted Hoagie Roll. Served with our House Made Au Jus \$12

Beer Batter Fish Basket

Two Alaskan Cod Fillets, French Fries and Coleslaw served with House Made Tartar Sauce \$15

Grilled Meatloaf Sandwich

Cahuilla Signature American Wagyu Beef with a Savory Brown Sauce, Cheddar Cheese, Sliced Grilled Tomatoes served open faced on Sourdough Bread \$12

Chicken Tender Basket

Golden Battered Chicken Strips, French Fries served with our House Made Ranch Dressing \$12

Philly Cheese Steak

Seasoned Thinly Sliced Angus Beef, Fresh Grilled Onions, Bell Peppers and Pepper Jack Cheese \$13

Santa Fe Grilled Chicken

Grilled Chicken Breast, Anaheim Chile, Pepper Jack Cheese, Lettuce, Tomato, Red Onion and Chipotle Mayo on a Brioche Bun \$14

Rueben Sandwich

House Corned Beef, Swiss Cheese, Sauerkraut and Thousand Island Dressing on Rye Bread \$13

Grilled Cheese Sandwich

A Classic Sandwich with your Choice of American Cheddar or Pepper Jack Cheese \$9