

PONDEROSA

LOUNGE & GRILL

STARTERS

Chicken Wings 13.99

Ten classic wings or spicy tender chicken bites tossed in any one of our three sauces. Choose from: jalapeño whiskey, BBQ or buffalo style. Served with choice of one dipping sauce.

Coconut Shrimp 13.99

Crunchy coconut shrimp lightly fried and served with a spicy orange dipping sauce.

Steak Bites with Bleu Cheese Fondue 14.99

Tenderloin steak tips grilled. Served with an ale infused bleu cheese dipping sauce.

Spinach Artichoke Dip (V) 9.50

Served warm with freshly made tortilla chips.

Chicken Quesadilla 13.99

Large flour tortilla grilled with Monterey Jack and cheddar cheeses, served with guacamole, sour cream and house-made salsa.

Pretzel Rolls with Beer Cheese Dip (V) 11.75

Three classic Bavarian pretzel rolls served with an ale-infused cheese dip.

Crispy Fried Dill Pickles (V) 9.99

Lightly breaded dill pickle spears served with a tangy dill dipping sauce.

Deep Fried Avocados (V) 12.99

Crispy deep-fried avocado fries served with a zesty dipping sauce.

Spicy Buffalo Chicken Dip 10.99

Blend of three cheeses, chicken breast and hot pepper sauce. Served warm with tortilla chips.

Ponderosa Nachos 14.99

A mountain of freshly made tortilla chips layered with seasoned ground beef, refried beans, diced tomatoes, green onions and black olives, piled high and topped with melted cheese and sour cream. *Add guacamole 2.95*

SOUPS & SALADS

Soup of the Day Cup 3.50 Bowl 4.50

Small Green Salad (V) 4.75

Pondo Cobb Salad 15.50

Chicken breast, bacon, crumbled bleu cheese, diced tomatoes, avocado and a hardboiled egg served on a bed of crisp lettuce with your choice of dressing.

Grilled Shrimp Louie Salad 16.99

Eight large grilled shrimp served on a bed of lettuce with olives, cucumbers, grape tomatoes and hard-boiled eggs. Served with a house-made "Louie" dressing.

Jubitz Clam Chowder Cup 4.50 Bowl 5.50

Classic Chef Salad 14.50

Country ham, house-roasted turkey, cheddar and Swiss cheeses served on a bed of crisp lettuce. Includes tomatoes, cucumbers, sliced eggs, olives and your choice of dressing.

Caesar Salad 9.99

Crisp romaine lettuce tossed with creamy Caesar dressing, shredded Parmesan cheese and croutons. *Add grilled chicken 5 Add salmon 10*

PONDEROSA FAVORITES

All Ponderosa Favorites served with fries; substitute onion rings or tater tots for an additional 1.50. Substitute a burger patty for a veggie patty.

Jubitz Jumbo Burger * 19.50

If you're hungry, this is the burger for you! Two 1/2 lb. ground sirloin patties on a sesame bun with Sriracha mayonnaise, caramelized onions and two thick slices of smoked Gouda cheese. Served with lettuce, tomatoes and dill pickle slices.

Pondo Burger * 14.50

Stacked with onion rings, two slices of bacon, cheddar cheese, lettuce, tomatoes, pickles and our own BBQ sauce.

Jubitz Sourdough Melt 14.99

Thinly sliced roast beef with cheddar, tomato and Thousand Island dressing on grilled sourdough garlic bread.

Jubitz Dip 15.99

Hot roast beef, grilled mushrooms and Swiss cheese on a hoagie roll with warm au jus.

Black Bean Veggie Wrap (V) 12.99

Slow-cooked, seasoned black beans in a large flour tortilla with guacamole, shredded lettuce and cheddar cheese.

California Chicken Wrap 13.50

Grilled chicken breast strips, Swiss cheese, bacon, lettuce, tomatoes, mayonnaise and guacamole rolled up in a 12" flour tortilla.

Gourmet Chicken Sandwich 14.25

Grilled 6-oz. chicken breast or a crispy fried chicken breast patty with lettuce, tomatoes, mayonnaise, bacon and Swiss cheese on a brioche bun. Served with a dill pickle spear.

Cod Fish and Chips 15.99

Three pieces of Alaskan cod fried to a golden brown, served with coleslaw and tartar sauce.

MAIN ENTRÉES

All Main Entrées served with the choice of two side dishes, except pasta entrées which come with a choice of soup or small green salad.

Rib Eye Steak * 22.99

In-house, hand-cut 12-oz. steak grilled to your liking, topped with garlic herb butter.

Fresh Herb Encrusted Salmon ♥ 16.99

A 6-oz. salmon fillet seared with fresh parsley, tarragon and chives. (466 cal)

Coconut Prawns 18.99

Ten large coconut prawns deep fried and served with a spicy orange dipping sauce.

Jubitz Mixed Grill * 26.99

Charbroiled 7-oz. top sirloin steak with garlic butter, 5-oz. boneless pork loin chop grilled and a 4-oz. chicken breast broiled and topped with a mushroom Marsala sauce.

Chicken Fried Steak 16.99

Hand-breaded cube steak topped with country sausage gravy.

Crispy Chicken Alfredo Pasta 16.50

Crispy chicken tenderloin tossed with our homemade Alfredo sauce, fresh diced tomatoes, penne pasta and topped with grated Parmesan cheese. Served with a slice of garlic toast.

Cajun Shrimp Pasta 17.99

Eight large shrimp sautéed with diced tomatoes and Cajun spice. Tossed with penne pasta and homemade Alfredo sauce and topped with grated Parmesan cheese. Served with a slice of garlic toast.

Chicken Picatta 14.50

Lightly-floured chicken breast grilled and served with a classic lemon butter caper sauce.

Stuffed Portobello Mushroom (VG) 14.50

Balsamic and herb marinated portobello mushroom, oven roasted and served with organic tri-colored quinoa, marinated vegetables, and finished with a velvety charred tomato sauce.

Herb Crusted Prime Rib * Cowgirl Cut 10-oz 22.99 Cowboy Cut 14-oz 26.99

Slow-cooked with our own blend of seasonings. Served with warm au jus and creamed horseradish sauce.

New York Strip Loin Steak * Cowgirl Cut 8-oz 19.50 Cowboy Cut 16-oz 29.99

In-house, hand-cut choice New York steak grilled to order, topped with garlic butter.

SIDES

*Small Green Salad — French Fries — Rice Pilaf — Seasonal Vegetable — Cauliflower Au Gratin (add 2.99)
Steamed Broccoli — Yukon Gold Mashed Potatoes — Soup of the Day — Baked Potato (loaded add 2.00)*

♥ Healthy choice with fewer calories

V = Vegetarian (may contain dairy and eggs)

VG = Vegan

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.*

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DRAFT BEERS

Coors Light	Stella Artois	Hop Valley Vanilla Infused Porter	Widmer Hefeweizen
Budweiser	2 Towns Cider	Modelo Negra	10 Barrel IPA
Bud Light	Sam Adams Seasonal	Mac & Jack's Amber	Boneyard IPA
Pabst Blue Ribbon — PBR	Mirror Pond Pale Ale	Lagunitas IPA	Elysian Space Dust IPA
Guinness	Blue Moon	Breakside Pilsner	Rotating Tap (<i>ask your server</i>)

SIGNATURE DRINKS

FEATURED Ponderosa Cowboy Lemonade

Pendleton® Whisky, with lemonade and lime soda poured on tap.

The Saddle

Pendleton® 1910 Whisky, pineapple juice and coconut cream shaken and poured over ice. Garnished with a pineapple slice.

Cowgirl Crush

Smirnoff® Pomegranate Vodka, muddled oranges, tonic, Sprite and a splash of cranberry juice.

Moscow Mule Wrangler

Smirnoff® Vodka mixed with ginger beer over ice. Topped off with a fresh lime.

1910 Sidecar

Pendleton® 1910 Whisky and triple sec shaken and served over ice with a lemon.

Two Step Tini

Smirnoff® Peach Vodka, triple sec, muddled with fresh oranges, topped with sweet & sour and served with a sweet sugar rim.

Vanilla Cowgirl

Crown Royal® Whiskey, vanilla extract and Pepsi®. Topped with a maraschino cherry.

Texas Widebrim

Baileys Irish Cream, Amaretto, half & half and 151 Rum blended. Topped with whipped cream.

WINES

Erath Pinot Noir	14 Hands Cabernet
Erath Pinot Gris	14 Hands Merlot
Chateau St. Michelle Chardonnay	White Zinfendal

PONDEROSA PAST

Since 1969, the Ponderosa Lounge & Grill has been a stage for live music. Over the years, the Ponderosa Lounge & Grill has hosted local, regional and national talent, including:

Collin Raye		David Lee Murphy	Mar 2005	Easton Corbin	Feb 2012
Brad Paisley	June 1998	Jamie O'Neal	Apr 2005	Lee Brice	Feb 2012
Phil Vassar	Mar 2000	Julie Roberts	Apr 2005	Jana Kramer	Oct 2012
Black Hawk	June 2000	Billy Currington	May 2005	Thomas Rhett	Feb 2013
Travis Tritt	July 2000	Jason Aldean	Sept 2005	Kacey Musgraves	July 2013
The Warren Brothers	Aug 2000	Miranda Lambert	Oct 2005	Jon Pardi	Oct 2013
Keith Urban	Sept 2000	Little Big Town	May 2006	Parmalee	Oct 2013
Darryl Worley	Mar 2001	Emerson Drive	Aug 2006	Colt Ford	Dec 2013
Chely Wright	May 2001	Eric Church	Nov 2006	The Swon Brothers	Feb 2014
Blake Shelton	Dec 2001	Heartland	Feb 2007	Jo Dee Messina	Mar 2014
Chris Cagle	Feb 2002	Luke Bryan	Apr 2007	Cowboy Troy	May 2014
Andy Griggs	May 2002	Chas Collins	Jan 2010	Dan & Shay	Sept 2014
Brooks & Dunn	May 2002	Justin Moore	Apr 2010	Bryan White	Oct 2014
Kevin Denney	Nov 2002	Jack Ingram	Sept 2010	Wade Hayes	Nov 2014
Jimmy Wayne	Mar 2003	Kevin Fowler	Sept 2010	Moonshine Bandits	Dec 2014
Dierks Bentley	Oct 2003	Matt Kennon	Sept 2010	Michael Ray	July 2015
Craig Morgan	Mar 2004	James Otto	Nov 2010	Love & Theft	June 2016
Josh Turner	Mar 2004	Kip Moore	Mar 2011	The Lacs	Oct 2016
Sherrié Austin	Mar 2004	Aaron Lewis	May 2011	Jordan Davis	May 2018
Josh Gracin	Oct 2004	Craig Campbell	Feb 2012	Morgan Wallen	Sept 2018
Trent Willmon	Nov 2004				