

PONDEROSA

LOUNGE & GRILL

STARTERS

Chicken Wings 17.25

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

Steak Bites with Bleu Cheese Fondue 17.50

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

Spinach Artichoke Dip (V) 11.75

Served warm with freshly made tortilla chips.

Chicken Quesadilla 16.50

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

Cheesy Bread (V) 11.50

French baguette smothered with a three-cheese spread and lightly broiled. Served with marinara dipping sauce.

Spicy Buffalo Chicken Dip 13.25

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

Ponderosa Nachos 18.00

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 4.00

SOUPS & SALADS

Soup of the Day Cup 5.00 Bowl 6.00

Jubitz Clam Chowder Cup 6.00 Bowl 7.00

Caesar Salad (V) 11.75

Crisp romaine lettuce tossed with creamy Caesar dressing, shredded Parmesan cheese and croutons.

Add grilled chicken 6.50

Add salmon 10.25

Pondo Cobb Salad 18.00

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

Shrimp Louie 19.00

8 large poached shrimp served on top of a bed of romaine blend lettuce, with grape tomatoes, cucumber slices, a hard-boiled egg, sliced olives and your choice of dressing.

Classic Chef Salad 17.50

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

Small Green Salad (V) 6.00

Iceberg lettuce, grape tomatoes, sliced red onions, cucumbers, crunchy croutons and your choice of dressing.

PONDEROSA FAVORITES

All Ponderosa Favorites served with fries; substitute onion rings or tater tots for an additional 2.50.

Pondo Burger * 18.00

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

Jubitz Dip 18.75

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

Fish and Chips 22.75

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

California Chicken Wrap 16.75

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

Jubitz Jumbo Burger * 22.75

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. Veggie patty available.

Gourmet Chicken Sandwich 17.50

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.

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. Add grilled mushrooms for 1.50, add grilled onions for 1.50, add crumbled bleu cheese for 1.50.

Rib Eye Steak * 29.50

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

Fresh Herb Encrusted Salmon 22.00

A 6-oz. salmon fillet seared with fresh parsley, tarragon and chives.

Chicken Fried Steak 20.75

Hand-breaded cube steak topped with country sausage gravy.

Crispy Chicken Alfredo Pasta 19.50

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.

Spicy Buffalo Chicken Mac & Cheese 18.00

Spicy, cheesy buffalo sauce with chicken breast meat and macaroni topped with melted Parmesan.

Moe's Mac & Cheese 16.00

A delectable blend of our creamy house-made three-cheese sauce mixed with ham and crumbled bacon.

Cajun Shrimp Pasta 21.50

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

Herb Crusted Prime Rib * Cowgirl Cut 10-oz 29.50

Cowboy Cut 14-oz 33.00

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 24.50

Cowboy Cut 14-oz 34.50

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 —
Steamed Broccoli — Yukon Gold Mashed Potatoes — Soup of the Day — Baked Potato (loaded add 3.00)

V = Vegetarian (may contain dairy and eggs)

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

PONDEROSA

LOUNGE & GRILL

DRAFT BEERS



Don't forget to ask about our rotating tap and rotating cider!

Coors Light	Stella Artois	Breakside Pilsner
Budweiser	Mirror Pond Pale Ale	Widmer Hefeweizen
Bud Light	Blue Moon	10 Barrel IPA
Pabst Blue Ribbon — PBR	Modelo Negra	Boneyard IPA
Guinness	Mac & Jack's Amber	Elysian Space Dust IPA

SIGNATURE DRINKS



FEATURED! Timberline Mountain Berry Lemonade

Timberline Vodka mixed with a splash of Blue Curaco and lemonade.

The Saddle

Pendleton® 1910 Whiskey, 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.

Full Throttle Mule

Easy Rider Bourbon mixed with pineapple juice, Ginger Beer and a splash of lime juice.

1910 Sidecar

Pendleton® 1910 Whiskey 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	Lee Brice	Feb 2012
Brad Paisley	June 1998	Jamie O'Neal	Apr 2005	Jana Kramer	Oct 2012
Phil Vassar	Mar 2000	Julie Roberts	Apr 2005	Thomas Rhett	Feb 2013
Black Hawk	June 2000	Billy Currington	May 2005	Kacey Musgraves	July 2013
Travis Tritt	July 2000	Jason Aldean	Sept 2005	Jon Pardi	Oct 2013
The Warren Brothers	Aug 2000	Miranda Lambert	Oct 2005	Parmalee	Oct 2013
Keith Urban	Sept 2000	Little Big Town	May 2006	Colt Ford	Dec 2013
Darryl Worley	Mar 2001	Emerson Drive	Aug 2006	The Swon Brothers	Feb 2014
Chely Wright	May 2001	Eric Church	Nov 2006	Jo Dee Messina	Mar 2014
Blake Shelton	Dec 2001	Heartland	Feb 2007	Cowboy Troy	May 2014
Chris Cagle	Feb 2002	Luke Bryan	Apr 2007	Dan & Shay	Sept 2014
Andy Griggs	May 2002	Chas Collins	Jan 2010	Bryan White	Oct 2014
Brooks & Dunn	May 2002	Justin Moore	Apr 2010	Moonshine Bandits	Dec 2014
Kevin Denney	Nov 2002	Jack Ingram	Sept 2010	Michael Ray	July 2015
Jimmy Wayne	Mar 2003	Kevin Fowler	Sept 2010	Love & Theft	June 2016
Dierks Bentley	Oct 2003	Matt Kennon	Sept 2010	The Lacs	Oct 2016
Craig Morgan	Mar 2004	James Otto	Nov 2010	Jordan Davis	May 2018
Josh Turner	Mar 2004	Kip Moore	Mar 2011	Ashley McBryde	April 2019
Sherrié Austin	Mar 2004	Aaron Lewis	May 2011	Demun Jones	Nov 2019
Josh Gracin	Oct 2004	Craig Campbell	Feb 2012	Blanco Brown	Dec 2019
Trent Willmon	Nov 2004	Easton Corbin	Feb 2012	Struggle Jennings	Jan 2020



PonderosaLounge.com
@Ponderosa

