

BOONERANGS

Take Out Menu
858-483-9500

Happy Hour in the Bar Daily 4-7pm - Catering - Party Platters
Mon & Tues \$10.00 Pitchers 4pm-Close - Private Parties

Comfort Zone

Served with caesar or garden salad.

Three Alarm Meatloaf \$12.99

Our Black Angus ground beef glazed in our habaero ketchup topped with applewood smoked bacon, roasted red peppers and grilled white onions. Garlic mashed potatoes and veggies.

Double Crusted Pot Pie \$11.99

Two of our flaky crusts stuffed with our chef's creation. Baked fresh on Fri. & Sat. only after 4pm.

BBQ Sirloin Steak Tips \$12.99

A generous portion of char-grilled top sirloin tips marinated with BBQ and teriyaki sauce. Served over confetti corn with pico de gallo tri-colored peppers and portabello mushrooms.

Available with chicken \$11.99

Chicken Mac & Cheese \$11.99

The adult version! Fusilli pasta (corkscrew shaped) and chicken tossed in mozzarella and jack cheese cream sauce. Then baked with Japanese panko bread crumbs and shredded jalapeño cheese.

Moose Drool Stew \$12.99

Tender chunks of top sirloin steak with roasted red potatoes and vegetables smothered in a smokey sauce. Made with our #1 selling brown ale beer.

Jamaican Jerk Pot Roast \$13.99

Sliced top round beef simmered in it's own juices for full flavor and tenderness in a jerk spiced sauce with red potatoes, white onions, sweet potatoes and carrots.

Entrees

Served with grilled vegetables. Choice of soup, garden salad or caesar salad.

Upgrade to chili, southwestern caesar or spinach salad \$2.99

Steak

Seasoned, fresh cut U.S.D.A choice corn fed mid-western beef. Comes with twice baked mashed potatoes.

Flat Iron \$15.99

Moist and Juicy. Served best rare to medium rare.

Top Sirloin \$15.99

A true center cut steak. Very lean yet flavorful, thick and juicy.

Chicken

Comes with twice baked mashed potatoes.

Grilled \$13.99

Marinated and seasoned to perfection.

Teriyaki Sesame \$13.99

Smothered in our homemade sauce.

Blackened \$13.99

Grilled with cajun spices and Jamaican jerk seasoning over high heat.

Pesto \$13.99

Fresh basil, roasted red peppers, olive oil and pine nuts.

Sweet and Spicy BBQ \$13.99

Our BBQ with a hint of cayenne pepper.

Citrus \$13.99

A tropical sensation. Fresh mango, pineapple, soy sauce, honey, and orange puree.

Great Steak and Chicken Additions

Teriyaki Sesame Sauce \$1.99

Grilled White Onions \$1.99

Grilled Mushrooms \$1.99

Grilled Portabello Mushrooms . . . \$2.99

Philly Style \$2.99

Grilled mushrooms, onions, roasted red and green peppers and bacon.

Grilled Citrus Glazed Mahi Mahi \$6.99

Grilled Garlic Shrimp \$5.99

Jalapeño Crusted Fried Shrimp \$5.99

Shrimp Gorgonzola \$5.99

Grilled shrimp, mushrooms, gorgonzola and bleu cheese crumbles.

Seafood

Jalapeño Crusted Fried Shrimp \$15.99

Six large shrimp breaded and coated with diced jalapeños for extra flavor. Sweet Thai chili cocktail sauce. Sweet potato fries.

Grilled Garlic Shrimp \$14.99

Six large grilled shrimp in a garlic cilantro butter sauce. Garlic mashed potatoes.

Citrus Grilled Mahi Mahi \$15.99

Grilled to perfection with honey, mango, pineapple, soy sauce and orange puree. Garlic mashed potatoes.

Create Your Own Burger

All burgers are made fresh never frozen with 100% All Natural Premium Black Angus Beef.

Served with lettuce, tomatoes, pickles and red onions.

Please allow ample cooking time as all our burgers and sauces are made to order.

Start With 1 Angus Burger

1/3 Pound \$8.99

1/2 Pound \$9.99

3/4 Pound \$10.99

Grilled Chicken Breast \$8.99

Top Sirloin Steak \$10.99

Portabello Mushroom \$9.99

Fresh Ground Turkey \$9.99

Veggie Burger \$8.99

Toppings & Mixers

Choose any Three

Mushrooms
White Onions
Red Onions
Roasted Red Peppers
Green Peppers
Fresh Roasted Garlic
Green Onions
Fresh Horseradish
Bacon
Tomatoes
Green Olives
Pepperoncini Peppers

Pineapple
Carrots
Black Olives
Cilantro
Artichoke Hearts
Sun Dried Tomatoes
Sun Dried Cranberries
Cajun Spice
Jalapeños
Jamaican Jerk Spice
Roasted Yellow Peppers

Gourmet Toppings
\$1.00 Each

Grilled White Onions
Avocado
Fresh Grilled Pineapple
Fresh Grilled Mango (seasonal)

Applewood Smoked Bacon
Fire Roasted Red Peppers
Grilled Portabello Mushrooms
Grilled Mushrooms

Cheese 3 One Included

American
Swiss
Monterey Jack
Mozzarella
Gouda
Jalapeno Jack
Smoked Cheddar
Gorgonzola
Provolone
Bleu Cheese Crumbles
Feta
Cotija

Homemade Side

One Side Included

Roasted Garlic Peppared Fries
Potato Chips
Mac & Cheese
Steak Cut Fries
Chili Peppared Onion Rings
Onion Rings
Twice Baked Mashed Potatoes
Garlic Mashed Potatoes
Fresh Fruit
Tropical Coleslaw
Sweet Potato Fries
Grilled Veggies
Corn With Cotija Cheese
Chili Buttered Corn on the Cobb

Specialty Sauce

Only \$.50 Each

BBQ
Spicy BBQ
Chili
Habanero Ketchup
Fresh Horseradish Mayo
Southwestern Caesar
Chipotle Ranch
Roasted Garlic Mayo
Sun Dried Tomato Spread
Chili Pepper Mayo
Thai Peanut
Jalapeño Mustard
Honey Mustard

Sundried Cranberry Spread
Creamed Horseradish
Teriyaki
Guacamole
Pesto
Salsa
Tropical Salsa
Sour Cream
Marinara
Citrus
Chipotle Pepper Sauce
Mayo (Free)
Thousand Island (Free)

Add garden salad or caesar salad for \$1.99 Add soup, chili, southwestern caesar or spinach salad \$2.99