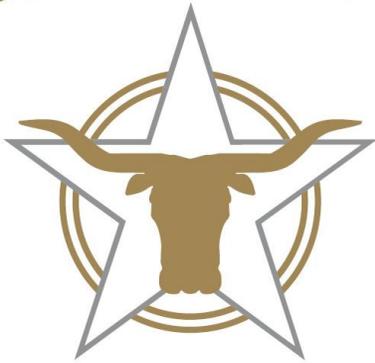


Cattle Exchange



Legendary Texas Dining

2nd & Main Canadian, Texas | 806-323-6755

MONDAY CLOSED | TUESDAY-THURSDAY 11am-9pm | FRIDAY-Saturday 11am-10pm | Sunday 11am-9pm

Soups, Spuds, Salads & Sandwiches

Soup of the Day \$5.99 cup \$7.99 bowl

A made fresh daily hot steaming cup or bowl of our tantalizing chef's choice soup.

Loaded Baked Potato \$5.99

A jumbo baked Idaho spud rubbed in olive oil, dusted in sea salt and filled with real dairy butter, sour cream, shredded cheese, crispy bacon bits and fresh chopped chives.

Stuffed Baked Potato \$10.99

Our jumbo loaded potato stuffed with your choice of diced grilled chicken, chopped smoked brisket, Heartbrand smoked sausage, or Dr. Pepper pulled pork.

Garden Fresh Mixed Green Salad \$4.29

Crisp ice berg lettuce mixed with dark green leafy lettuce, mixed garden herbs and greens, mixed colored cherry tomatoes, organic multicolored carrots, crisp cucumber slices, sweet purple onion slices, and shredded monterey jack and cheddar cheeses.

Grilled Steak Salad \$15.99

Pecan grilled steak pieces cooked to your preference, piled on our garden fresh mixed green salad. Served with your choice of dressing.

Grilled Chicken Salad \$14.99

Tender grilled chicken breast, piled on our garden fresh mixed green salad. Served with your choice of dressing.

Smoked Turkey Salad \$14.99

Tender smoked turkey breast rubbed in our famous black pepper rub and piled high on our garden fresh mixed green salad. Served with your choice of dressing.

Flame Grilled Burger \$15.99

1/2Lb of all natural, source verified, hormone free Heartbrand certified Akaushi ground beef. Grilled over an open fire, presented open faced with lettuce, tomato, red onion, pickles, and American cheese on a toasted bun. Served with crispy fries or crunchy apple slaw, a side of mustard and mayo, and a grilled jalapeño.

Sliced Brisket Sandwich \$13.99

USDA Choice brisket slowly smoked over a pecan wood fire. Piled high on a homemade toasted bun. Served with pickles, onions, and your choice of crispy fries or crunchy apple slaw, a side of Cattle Exchange BBQ sauce, and a grilled jalapeño.

Smoked Turkey Sandwich \$13.99

Tender slices of lean turkey breast, slowly smoked and piled high on a toasted bun. Served with pickles, onions, and your choice of crispy fries or crunchy apple slaw, a side of Cattle Exchange BBQ sauce, and a grilled jalapeño.

Shareable Appetizers

Chips & Salsa \$6.49

An endless basket of crispy white corn tortilla chips served with our famous fire roasted salsa and avocado green sauce.

Chips & Queso Blanco \$8.49

A basket of crispy white corn tortilla chips served with a creamy blend of melted white cheese and fresh vegetables.

Smoked Brisket Egg Rolls \$11.49

Crispy fried egg noodle wrappers stuffed with pecan smoked brisket, crisp garden greens and shredded carrots. Served over a sweet and spicy habanero drizzle. (serves 2-4)

Country Fried Mountain Oysters \$10.99

A generous portion of fresh calf fries battered and fried golden brown and served with a side of cream gravy. (serves 2-4)

West Texas & Panhandle Plains

Pecan Grilled Rib Eye 1" \$30.99 1.5" \$39.99

USDA Choice grade, heavily marbled, Panhandle raised beef, seasoned with 5 flavorful spices and seared over a hot pecan log fire. Grilled to your desired doneness. Served with a loaded baked potato, garden fresh mixed green salad, hot parker house rolls, and a grilled jalapeño.

Grilled Beef Medallions \$26.99

Three USDA Choice grade beef medallions wrapped in hickory smoked bacon and grilled to your liking over hot wood coals. Served with a loaded baked potato, garden fresh mixed green salad, hot parker house rolls, and a grilled jalapeño pepper.

Chicken Fried Rib Eye Steak \$18.99

A generous portion of tenderized rib eye steak. Hand breaded, and fried golden brown atop a bed of country cream gravy. Served with a loaded baked potato, garden fresh mixed green salad, hot parker house rolls, and a grilled jalapeño.

Pit Smoked Brisket Plate \$16.99

Tender slices of USDA Choice brisket slowly smoked over a pecan wood fire. Served with crispy fries, pinto beans, a side of our famous Cattle Exchange BBQ sauce, pickles, onions, and a grilled jalapeño pepper.

Smoked Turkey Plate \$16.99

Sliced, lean turkey breast, rubbed in our famous black pepper rub and slowly smoked over a pecan wood fire. Served with crispy fries, pinto beans, a side of our famous Cattle Exchange BBQ sauce, pickles, onions, and a grilled jalapeño pepper.

Heartbrand Smoked Sausage Plate \$15.99

Fresh Ground Heartbrand certified Akaushi Sausage. Cold smoked over aged hardwood. Nature's Healthy Beef. Choice of Jalapeño and Cheddar or Polish Style Link, Served with crispy fries, pinto beans, a side of our famous Cattle Exchange BBQ sauce, pickles, onions, and a grilled jalapeño pepper.

Boneless Pork Chop \$15.99

A generous cut of boneless pork loin, seasoned with natural spices that compliment the rich pork flavor of this chop, and grilled over hardwood coals. Served with crispy fries, pinto beans, a side of our famous Cattle Exchange BBQ sauce, and a grilled jalapeño pepper.

*Grilled squash medley may be substituted for a baked potato or fries at no extra charge.

Gift Boxes of Frozen Steaks

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consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

We gladly accept most major credit cards, but pay with cash and receive a 3% discount on all items.

Central Texas & The Hill Country

Flat Grilled Brisket Quesadilla \$15.99

Two fresh grilled flour tortillas stuffed with moist chopped smoked brisket, shredded monterey jack and cheddar cheese, topped with a sweet and spicy habanero and zesty sour cream drizzle. Served with Spanish rice, and your choice of pappas ole or charro beans.

Dr. Pepper Pulled Pork Street Tacos \$14.99

Three mazina tortillas stuffed with tender pulled pork marinated in Dr. Pepper BBQ sauce, grilled like a traditional street taco and stuffed with crunchy garden slaw mix and topped with a zesty sour cream and avocado drizzle. Served with Spanish rice, your choice of pappas ole or charro beans.

Ground Beef Street Tacos \$12.99

Certified Heartbrand Akaushi beef. All natural, source verified, hormone free, naturally healthy source of monounsaturated fat, browned and simmered in fresh tomatoes, onions, peppers and seasoning then stuffed into three mazina tortillas and grilled like a traditional street taco. Topped with crispy shredded lettuce, fresh pico de gallo, shredded monterey jack and cheddar cheese and finished with a zesty sour cream and avocado drizzle. Served with Spanish rice, and your choice of pappas ole or charro beans.

Grilled Steak Street Tacos \$16.99

Tender pecan grilled steak pieces nestled into three mazina tortillas and topped with shredded lettuce, fresh pico de gallo, shredded monterey jack and cheddar cheese, with zesty sour cream and avocado drizzle. Served with Spanish rice, and your choice of pappas ole or charro beans.

Brisket Frito Pie \$11.99

Smoked chopped brisket atop crunchy Fritos brand corn chips, pinto beans, Cattle Exchange BBQ sauce, purple onion, shredded monterey jack and cheddar cheese.

Smoked Turkey Sliders \$10.99

Slow smoked black peppered turkey breast sliced thin and piled on three grilled mini buns, topped with crunchy apple slaw, and a sweet and spicy habanero drizzle. Served with crispy fries.

Pulled Pork Sliders \$9.99

Slow-smoked pork butt basted in Dr. Pepper BBQ sauce, hand shredded and piled on three grilled mini buns, topped with crunchy apple slaw and sweet and spicy habanero drizzle. Served with crispy fries.

Chopped Brisket Sliders \$11.99

Slow smoked brisket, hand chopped and piled on three grilled mini buns, topped with shredded monterey jack and cheddar cheese, a sweet and spicy habanero drizzle, and a slice of purple onion. Served with crispy fries or crunchy apple slaw.

Coastal Texas

Country Fried Fish \$15.99

Farm raised white meat fish dusted in stone ground corn and flash fried for a crispy outside with a delicate flaky center. Served with a loaded baked potato, garden fresh mixed green salad, and hot parker house rolls.

Grilled Shrimp Brochette \$21.99

Six large gulf shrimp stuffed with poblano pepper, asadero cheese, wrapped in hickory smoked bacon and grilled over hot wood coals. Served with a loaded baked potato, garden fresh mixed green salad, hot parker house rolls, and a grilled jalapeño pepper.

Pecan Grilled Catfish \$19.99

Fresh U.S Farm raised catfish fillet lightly seasoned and grilled to flaky perfection over hot pecan wood coals. Served with a loaded baked potato, garden fresh mixed green salad, hot parker house rolls, and a grilled jalapeño pepper.

Grilled Shrimp Tacos \$15.99

Fresh grilled bbq shrimp, and crunchy apple slaw stuffed into three mazina tortillas. Topped with a zesty sour cream and avocado drizzle. Served with Spanish rice and your choice of pappas ole or charro beans.

Crispy Fish Tacos \$12.99

Crispy cornmeal dusted, flash fried fish stuffed into three mazina tortillas, then flat grilled like a traditional street taco and stuffed with crunchy garden slaw mix, topped with a zesty sour cream and avocado drizzle. Served with Spanish rice and your choice of pappas ole or charro beans.

South Texas & The Border

Rib Eye Relleno \$18.49

Tenderized marinated rib eye rolled and stuffed with asadero cheese and fire roasted poblano pepper, grilled over pecan, then sliced and covered with queso blanco, topped with a zesty sour cream and avocado drizzle. Served with Spanish rice and your choice of pappas ole or charro beans and a grilled jalapeño.

Chicken Relleno \$16.99

Wood fired chicken breast stuffed with asadero cheese, roasted poblano pepper and covered in queso blanco, melted monterey jack and cheddar cheeses, topped with a zesty sour cream and avocado drizzle. Served with Spanish rice and your choice of pappas ole or charro beans.

Ground Beef Enchiladas \$14.99

Heart healthy certified Akaushi beef simmered in fresh tomatoes, onions, peppers and seasoning then rolled into three blue corn tortillas and smothered in traditional red enchilada gravy and melted cheese, topped with a zesty sour cream and avocado drizzle. Served with Spanish rice and your choice of pappas ole or charro beans.

Cheese Enchiladas \$12.49

Three blue corn tortillas rolled up with asadero cheese and covered in queso blanco and melted monterey jack and cheddar cheeses, topped with a zesty sour cream and avocado drizzle. Served with Spanish rice and your choice of pappas ole or charro beans.

Steak Ranchero \$16.99

Small cuts of Rib Eye steak grilled to your liking, smothered in rich red enchilada sauce and melted cheese. Served with Spanish rice and your choice of pappas ole or charro beans.

Little Vaqueros

(12 & Under Please)

Cheese Quesadilla \$4.99

A crispy grilled flour tortilla folded in half and stuffed with melted cheese.

Soft Taco \$3.99

Mazina tortilla with seasoned beef, shredded lettuce and cheese. Served with Spanish rice.

Chicken Strips \$5.99

Two crispy fried boneless chicken tenderloin strips served with crispy fries and cream gravy.

Did we mention all entrees come with our world famous complimentary bread pudding!

Beer & Wine

Draft Bud Light, Coors Light, Dos Equis, Shiner Bock

Domestic Lonestar, Michelob Ultra, Miller Lite, Coors, Budweiser

Import Corona, Modelo Especial

Red Wine Barefoot Cabernet, Caprock Merlot, Castle Rock Cabernet, Kendall Jackson Cabernet, Kendall Jackson Merlot, Little Black Dress Pinot Noir, Llano Estacado Sweet Red, Robert Mondavi Cabernet, Vendange Cabernet, Wild Horse Cabernet

Blush Wine Beringer White Zin

White Wine Caprock Moscato, Cavit Pinot Grigio, Cupcake Chardonnay

Full Bar available from Cattle Exchange Private Club.

Please inquire with server.

No outside beverages allowed!

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We gladly accept most major credit cards, but pay with cash and receive a 3% discount on all items.