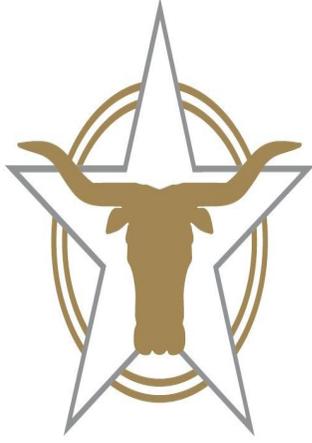


Cattle Exchange



Legendary Texas Dining

Serving Legendary dishes handed down from generations of great Texans and the many influences of cultures and regions from our great state and beyond is what dining at the Cattle Exchange is all about. Milton and Julie Cooke, proprietors of Cattle Exchange welcome each guest to experience the great tastes of our state and challenge you to try something new and different, or if you are not feeling adventurous stick with the old standby comfort food. Whatever you decide, we know you will find out why we are so much more than just another restaurant but truly a dining destination!

Appetizers

- Exchange Queso** \$7.99
Seasoned ground beef in a creamy blend of melted white cheese and fresh garden vegetables. Served with a basket of thin crispy tortilla chips
- Brisket Quesadilla** \$8.99
A freshly handmade tortilla folded and stuffed with chopped brisket, cheddar jack cheese and a splash of house bbq sauce, and sour cream.
- Queso Blanco** \$6.99
A creamy blend of melted white cheese and fresh garden vegetables. Served with a basket of thin crispy tortilla chips.
- Housemade Garlic Sausage** \$9.99
Lean cuts of beef and pork crafted from legendary Czech settlers in the Texas hill country. Served with a side of tex-mex bbq sauce.
- Chips & Homemade Salsa** \$4.99
Our legendary salsa made from fresh fire roasted tomatoes and peppers. Served with a basket of crispy tortilla chips.

Legendary Tex-Mex

Served with Ranch House Beans, Tex-Mex Rice, & Chips and Hot Sauce.

- Beef Enchiladas** \$14.99
House ground beef, roasted peppers, tomatoes, and onions, hand rolled in three blue corn tortillas and smothered in your choice of a rich traditional red enchilada gravy or New Mexico style green chilé sauce, topped with melted cheddar jack cheese.
- Cheese Enchiladas** \$13.99
Three blue corn tortillas hand rolled with asadero cheese, and smothered in your choice of a rich traditional red enchilada gravy or New Mexico style green chilé sauce, topped with melted cheddar jack cheese.
- Our Famous Rib Eye Relleno** \$21.99
USDA Choice Rib Eye steak, hand cut, pounded out and stuffed with asadero cheese, poblano pepper, grilled, sliced and covered with Exchange queso, and melted cheddar jack cheese. Created and made world famous right here at Cattle Exchange. Legendary!
- Steak & Enchiladas** \$24.99
Two USDA Choice medallions grilled over a post oak fire. Accompanied by two cheese enchiladas covered with your choice of a rich traditional red enchilada gravy or New Mexico style green chilé sauce, topped with melted cheddar jack cheese.
- Seasoned Beef Tacos** \$13.99
Three beef street tacos, shredded cheddar jack, diced tomato and sour cream drizzle.
- Pulled Pork Tacos** \$13.99
Three pulled pork tacos with house bbq sauce, cheddar jack cheese, and sour cream drizzle.
- Brisket Tacos** \$14.99
Three beef street tacos, chopped cilantro, onions, and sour cream drizzle.
- Smothered Burrito** \$12.99
Handmade flour tortilla filled with seasoned beef, ranch house beans, and white queso. Smothered with your choice of a rich traditional red enchilada gravy or New Mexico style green chile sauce, topped with melted cheddar jack cheese.
- Beef Fajitas** \$17.99
A half-pound of USDA Choice beef skirt marinated in our special blend of spices and grilled over a wood fire. Served with a grilled vegetable blend, flour tortillas, cheese, guacamole and sour cream.
- Chicken Fajitas** \$17.99
A half-pound of all white meat chicken breast marinated in our special blend of spices and grilled over a wood fire. Served with a grilled vegetable blend, flour tortillas, cheese, guacamole and sour cream.
- Shrimp Fajitas** \$19.99
A half-pound of fresh gulf shrimp marinated in our special blend of spices and grilled over a wood fire. Served with a grilled vegetable blend, flour tortillas, cheese, guacamole and sour cream.

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

Legendary Texas Dining

2ND & MAIN CANADIAN, TEXAS • 806-323-6755
CLOSED MONDAY • TUESDAY-SUNDAY 11AM TO 8PM • FRIDAY-SATURDAY 11AM TO 9PM

Legendary Specialties

Served with a House Salad, & choice of a Loaded Baked Potato, French Fries, Ranch House Beans, Chunky Potato Salad, or Tex-Mex Dirty Rice

Rib Eye Steak \$36.99

Panhandle sourced beef, seasoned with a five spice rub and grilled over a post oak fire.

USDA Choice or higher, aged a minimum of 21 days and cut daily from our in house butcher shop.

R-cool red center • MR-warm red center • M-warm pink center • MW-slight pinkish • W-cooked through no juice

Beef Medallions \$24.99

Two USDA Choice medallions wrapped in hickory smoked bacon and grilled over a post oak fire.

Chicken Fried Steak \$21.99

USDA Choice Rib Eye Steak hand cut, tenderized, and hand breaded. Fried golden brown served on a bed of homemade cream gravy.

Grilled Pork Chop \$16.99

A generous center cut portion of boneless pork loin seasoned in a five spice rub and grilled over a post oak fire.

Grilled Chicken Breast \$15.99

An 8oz boneless chicken breast seasoned with our famous five spice blend and grilled skin on over a hot wood fire.

Country Fried Fish \$16.99

It's Back! Three incredibly tender and flaky, golden fried white fish fillets. Marinated in our special blend of spices and dusted in crunchy yellow corn meal.

Legendary BBQ

Served with Ranch House Beans & a choice of Chunky Style Potato Salad or French Fries & choice of BBQ Sauce.

House Sauce: A blend of sweet & spicy with honey and chipotle peppers.

Tex-Mex Sauce: Our original sauce, we started with it over 20 years ago. It is sweeter with a distinct southwestern flavor.

Brisket Lean Sliced or Moist Chopped	Plate	\$18.99	Sandwich	\$15.99
House Made Smoked Sausage	Plate	\$15.99	Sandwich	\$12.99
Peppered Turkey Breast	Plate	\$18.99	Sandwich	\$15.99
Combo (Chopped Brisket & Sausage)	Plate	\$18.99	Sandwich	\$15.99
Pulled Pork	Plate	\$16.99	Sandwich	\$13.99
St. Louis Style Pork Ribs(6)	Plate	\$21.99		

PLEASE NOTE ALL SMOKED/BBQ ITEMS ARE PREPARED FOR ESTIMATED USE FOR THE DAY AND MAY RUN OUT QUICKLY!

Legendary Lunches

Stuffed Baked Potato \$10.99

A jumbo loaded baked potato stuffed with your choice of chopped brisket, smoked sausage, turkey breast, grilled chicken breast, or pulled pork and real dairy butter, sour cream, cheddar jack cheese, crispy bacon bits, and fresh cut chives.

Steak Salad \$19.99

10 ounces of USDA Rib eye steak strips grilled over a hard wood fire and placed atop crisp iceberg lettuce mixed with dark green leafy lettuce, mixed garden herbs and greens, ripe cherry tomatoes, crisp cucumber slices, sweet purple onion slices, cheddar jack cheese and toasted garlic croutons.

Peppered Turkey Salad \$14.99

Sliced strips of lean peppery turkey breast piled atop crisp iceberg lettuce mixed with dark green leafy lettuce, mixed garden herbs and greens, ripe cherry tomatoes, crisp cucumber slices, sweet purple onion slices, cheddar jack cheese and toasted garlic croutons.

Grilled Chicken Breast Salad \$12.99

8 ounce grilled chicken breast sliced and placed atop crisp iceberg lettuce mixed with dark green leafy lettuce, mixed garden herbs and greens, ripe cherry tomatoes, crisp cucumber slices, sweet purple onion slices, cheddar jack cheese and toasted garlic croutons.

Steakhouse Burger \$16.99

A half-pound of USDA choice steak trimmings and selected beef cuts shop ground and hand formed, seasoned with a five spice blend and grilled over a post oak fire. Served on a homemade grilled bun with crisp butter leaf lettuce, sliced red tomato, purple onion, dill pickle, melted cheddar jack cheese, mustard, mayo and a side of fresh cut fries or chunky style potato salad.

Kids Meals

Chicken Strips \$5.99 (10 & under please)

Two crispy chicken strips, fries and homemade gravy.

Cheese Quesadilla \$3.99

A flour tortilla folded in half and stuffed with cheddar jack cheese and grilled crispy brown.

Mac N Cheese \$4.99

A kid sized portion of elbow pasta and creamy American cheese.

Don't forget about our World Famous Bread Pudding and Whiskey Sauce served complimentary with every entrée

Club membership required to consume adult beverages, please inquire with a server

ANY SIDE ITEM MAYBE SUBSTITUTED ON AN ENTRÉE BUT A SLIGHT CHARGE MAY BE INCURRED ASK YOUR SERVER!

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS