

Starters

STEAK TIPS

Tender chunks of steak marinated, then sauteed till medium. Served with an herbed butter and french onions. ~9.00

CAESAR SALAD

Fresh Ahi Tuna flown in fresh off the boat, layered with avacado and a light sesame dressing. ~10.00

PRAIRIE FIRE CLOUPOP WING

The best of the wing using all natural chicken, brined then smoked, lightly fried and finished with our Prairie Fire Glaze. ~9.00

FRIED CHEESE

Creamy cheese chunks of horseradish cheddar & smoked gouda battered in our Prairie Fire Porter, and fried till golden brown. ~9.00

JALAPENO POPPERS

Fresh jalapenos loaded with cream cheese wrapped in bacon and baked until tender on the inside and lightly fried crispy on the outside. Served with our home made ranch. ~9.00

BEER PRETZEL TWIST

Homemade pretzels served with our signature honey mustard. ~6.00

STACK O' RINGS

Black and tan onion rings with a hint of ale. Served with ranch. ~9.00

MUSHROOMS

Button mushrooms dipped in our porter tempura and lightly fried. ~9.00



POLISH PIG IN A PRETZEL

Legerskis polish sausage wrapped in our homemade pretzel ~9.00

Classic Wings

Bone-In Chicken wings. Served with ranch or bleu cheese.

.....	7 Count ~ 10.50
.....	10 Count ~ 14.50
.....	15 Count ~ 18.95

Smokin' Hot | Buffalo | Garlic Parmesan | Honey BBQ | Bourbon BBQ

Sammiches

Served with your choice of fries, sweet potatoe fries, chili, salad or soup

CUBAN

Pulled pork, ham, provolone, pickles, and mustard all topped on a rustic baguette. ~11.99

WIDOW MAKER

Country fried bacon, ham, fried over easy egg, provolon, lettuce and tomato in between fresh sourdough. ~11.99

CRISPY CLUCK

All natural chicken breast, dipped in buttermilk and a panko crust, lightly fried topped with provolone and cranberry slaw. ~11.99

SMOKED PRIME RIB DIP

Smoked prime, topped with creamy horseradish sauce and horseradish cheddar on a rustic baguette served with au jus dipping sauce. ~11.99

PILE OF PORK

Our signature slow roasted pork topped with mexi slaw and, provolone served on a rustic baguette. ~10.99



LEGERSKIS SAUSAGE SAND

Legerskis award winning Italian sausage grilled topped with fresh grilled onions and peppers, and provolone cheese. ~12.99

VEGGIE SAND

Grilled portabella, with Havarti Dill cheese, heirloom tomatoes, mixed greens, onions and herbed aioli. ~11.00

LAMB BURGER

Lamb burger grilled to medium topped with Havarti dill, heirloom tomato, fresh greens, onions, with an herbed aioli. ~13.00

PRAIRIE FIRE SPECIALTY

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

Southern Comfort

FISH N CHIPS

Fresh cod dipped in our Porter tempura fried until golden brown and served with fries and tartar sauce. ~12.50

CHILLVILLE CHILI CORNBREAD WAFFLE

Our signature chili served over a crisp cornbread waffle with shredded Tillamook Cheddar Cheese. ~10.00

CHICKEN AND WAFFLES

Fresh crisp waffle topped with our crispy chicken breast, drizzled with 307 Honey. ~10.00

CHICKEN BACON MAC N CHEESE

A creamy Tillamook cheese sauce with all natural grilled chicken, bacon, and macaroni. Adult comfort food at its best! ~14.00

CHICKEN FRIED STEAK

Tender steak hand pounded, breaded and fried till golden brown. Served with mash potatoes and creamy peppercorn beef gravy. ~18.00

Steaks

FLAT IRON

A tender lean steak, topped with our signature steak seasoning, charbroiled to order. Served with chef's choice of starch and vegetable. ~21.00

SMOKED BUFFALO FILET MINGON

Locally raised buffalo, marinated, then lightly smoked, charboiled to order. Served with chef's choice of starch and vegetable of the day. ~28.00

THE CHOP

A juicy pork chop marinated in a cinnamon chipotle rub, lightly grilled to a medium, topped with a cognac pear sauce. Served with chefs choice of starch and vegetable of the day. ~20.00

SMOKED RIBEYE 16OZ

Fresh ribeye roast lightly smoked then finished on a chargrill to order. Served with chefs choice of starch and vegetable of the day. ~28.00

Salads

CHILI LIME GARLIC SHRIMP SALAD

Fresh greens topped with smoked gouda, heirloom tomatoes, avocado, onion, and black olives. ~13.00

Your choice of blue cheese, ranch, or sesame vinaigrette.

CHICKEN CRANBERRY VINAIGRETTE

All natural grilled chicken breast, topped on a fresh bed of greens with almonds, dried cranberries, and Wensleydale Cranberry cheese, tossed with our in house sesame vinaigrette. ~12.00

STEAK PARMESAN SALAD

Tender chunks of marinated steak grilled to medium, atop a bed of greens, heirloom tomatoes, black olives, onions, and parmesan cheese. ~13.00

Your choice of blue cheese, ranch, or sesame vinaigrette.

BLUE LEAF LETTUCE WEDGE

Tender leaf lettuce, topped with Sriracha sunflower seeds, blue cheese crumbles, heirloom tomatoes, egg, and blue cheese dressing. ~10.00

Soups / Chili

HOMEMADE SOUP

Ask your server about our homemade soup of the day.



CHILLVILLE CHILI

Our signature homemade chili, with fresh ground beef & Legerski's pork sausage. A hint of sweet and spicy, sure to be a favorite.

Gratuity may be added to any check.

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