



{ TGATORS.COM }

1013 North Splitrock Blvd
Brandon, South Dakota 57005

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Follow Us




{ APPETIZERS }

 Local favorite


BEER BATTERED ONION RINGS
Thick onion slices coated with a premium beer batter, fried golden brown & served with homemade ranch. \$8


FRIED CHEESE CURDS
Battered white cheddar cheese curds fried crisp, served with ranch. \$9

POTATO SKINS 
Six potato boats filled with cheddar jack cheese and topped with bacon bits. \$9

NACHOS
Homemade corn tortilla chips smothered with cheese sauce and topped with lettuce, tomatoes, onions, and sliced jalapenos. \$9
Add Chicken or Beef \$3

 **SOUTHWEST NACHOS** 
Warm tortilla chips served with shredded chicken, black bean and corn mix, fresh pico de gallo and smothered in cheese sauce. \$12

SPINACH ARTICHOKE DIP 
House made spinach artichoke dip topped with diced tomatoes & parmesan, served with fresh tortilla chips. \$10

CON QUESO DIP 
House made Monterey jack cheese dip with beef and salsa, served with fresh tortilla chips. \$10

FRIED PICKLES
Dill pickles fried and served with ranch dressing. \$8

QUESADILLA
Grilled flour tortilla with peppers, onions, cheddar and jack cheeses, served with lettuce, salsa, sour cream and pico de gallo. \$8
Add Chicken \$1.5
Add Beef \$1.5

FRIED ASPARAGUS
Lightly battered asparagus spears, fried and served with a seasoned sour cream. \$9.5

GATOR SAMPLER
Beer battered onion rings, fried cheese curds, fried pickles, fried asparagus and bacon cream cheese poppers. \$16

1 LB. BUFFALO WINGS

Choice of bone-in or boneless, served with choice of sauce or dry rub. \$10

SAUCES:

Teriyaki 
Golden BBQ 
Honey BBQ 
Boom Boom 
Chipotle Ranch 
Thai Peanut 

Buffalo 
Asian Zing 
Spicy BBQ 
Caribbean Jerk 
Blazin' 




RUBS

Buffalo Rub 
Parmesan Garlic 

Cajun 

FLATBREAD PIZZA \$9.5


all flatbreads are made with a 5 cheese pizza blend

BBQ CHICKEN BBQ sauce, chicken, bacon, red onion

MEDITERRANEAN garlic olive oil, Kalamata olives, artichoke hearts, tomatoes and feta

THE SQUEALER Boom Boom sauce topped with pulled pork, pecan bacon and cobb smoked ham

{ SMALL PLATES }

BEEF BRISKET BURNT ENDS 
Slow roasted beef brisket, cubed and fried, served with house made sauce. \$11



CHISLIC & FRIES 
Sautéed tenderloin tips served with fries, Texas toast and choice of homemade ranch or BBQ sauce.
Regular \$11
Black & Bleu \$11.5
Parmessan Garlic \$11.5


ALLIGATOR CHISLIC
Tender bite sized pieces of alligator seasoned with chipotle ranch, served with Texas toast and your choice of side. \$12

MINI CORN DOGS
Mini battered corn dogs served with fries and Texas toast. \$8.5

POPCORN SHRIMP
Bite sized breaded shrimp served with cocktail sauce, fries and Texas toast. \$9.5

CHICKEN STRIPS
Strips of breaded chicken served with fries, Texas toast and choice of homemade ranch or BBQ sauce. \$9.5

 **SMOKED BURNT ENDS** 
Pecan wood smoked pork shoulder pieces seasoned up and fried just like chislic. \$11

 Gluten Free or may be prepared gluten conscious, **please inform your server.** While we take every precaution possible, these items are prepared in an environment that has been exposed to gluten.



{ PIZZA }

12" regular crust or 14" thin crust
10" Gluten Free Crust +\$4

 Local favorite

BUILD YOUR OWN served with choice of sauce and five cheese blend. \$11 | Add. Toppings \$1.50 each

- SAUCE:** tomato, alfredo, BBQ, garlic olive oil, and ranch
VEGGIES: green peppers, mushrooms, artichoke hearts, onions, jalapeno peppers, pickles, tomatoes, pineapple, choice of black, kalamata or green olives.
MEATS: beef, Italian sausage, sliced prime rib, bacon, ham, salami, chicken and pepperoni.

-  **COMBO** pepperoni, Italian sausage, mushrooms, red onions and green peppers. \$14
GREEK Kalamata olives, artichoke hearts, tomatoes, feta cheese and garlic olive oil. \$14
MEAT Italian sausage, pepperoni, salami, beef and ham. \$15
PHILLY alfredo, sliced prime rib, peppers and onions \$15
 **HAWAIIAN** cob smoked ham and pineapple. \$14
BUFFALO CHICKEN creamy alfredo sauce topped with grilled chicken and spicy buffalo sauce. \$14.5

SOUTH OF THE BORDER

GRILLED FISH TACO

Three lightly grilled tortillas filled with pan seared white fish, shredded lettuce, pico de gallo, spicy ranch and lime. \$10
add guacamole \$2.5

SOFT SHELL TACOS

3 lightly grilled flour tortillas filled with shredded lettuce, cheese, and pico de gallo.
Chicken \$8.5
Beef \$8.5

SMOTHERED BURRITO

12" flour tortilla stuffed with choice of beef or chicken, rice, melted cheese, and sauce. Served with fresh tortilla chips and cheese. \$11

{ SANDWICHES }

Served with choice of French Fries, Homemade Potato Chips, Flat Fries, Cole Slaw, or Cup of Soup. Substitute Sweet Potato Tots, Loaded Potato Chips, Loaded French Fries or House Salad \$2

CHICKEN ARTICHOKE PANINI

Grilled chicken with our homemade spinach artichoke spread and tomato on grilled Panini bread. \$10

ITALIAN PANINI

Layers of pepperoni, salami, ham, turkey, and provolone cheese, served on grilled Panini bread. \$10.5

ROASTED TURKEY BACON PANINI

Sliced turkey, pecan wood bacon, provolone cheese, tomato, and garlic aioli on grilled Panini bread. \$10

BUFFALO CHICKEN WRAP

Grilled or crispy buffalo chicken, lettuce, tomato, shredded cheese and ranch dressing rolled in a fresh flour tortilla. \$10

CHICKEN BACON WRAP

Grilled chicken breast, lettuce, pecan wood smoked bacon, tomato, shredded cheese and ranch rolled in a fresh flour tortilla. \$10

BBQ BACON CHEDDAR BRISKET SANDWICH

Slow roasted choice beef brisket topped with our homemade BBQ sauce, aged cheddar and pecan wood smoked bacon, placed on a toasted Ciabatta roll. \$14

PRIME RIB DIP SANDWICH

Shaved prime rib on a toasted ciabatta roll with au jus. \$12
Add sautéed onions, peppers and Swiss \$1.5

BLT CROISSANT

Pecan wood smoked bacon, lettuce, tomato and mayo served on a flaky croissant. \$9.5

TURKEY BACON CROISSANT

Turkey, pecan wood bacon, and Swiss cheese, served over lettuce, tomato, and mayonnaise on a flaky croissant. \$11.5

GRILLED CHICKEN SANDWICH

A juicy chicken breast grilled to perfection with the options of **plain, buffalo style, gator marinade or crispy breaded.** \$10.5
Add Havarti cheese and bacon for \$1.5

STEAK SANDWICH

A 6oz hand-cut sirloin served on Texas toast. \$11.5
Add sautéed onions, mushrooms and Swiss cheese \$1.5

CORDON CHICKEN SANDWICH

Crispy chicken breast on Texas toast, with cob smoked ham, Swiss cheese, lettuce, tomato and mayo. \$11

REUBEN

Corned beef with sauerkraut, 1000 island and Swiss cheese on toasted marble rye. \$11
(Substitute with turkey)

BEER BATTERED FISH SANDWICH

Hand battered white fish using local craft beer for the batter and served on a toasted Ciabatta hoagie with lettuce, tomato and sauce. \$12.5

WESTERN CHICKEN SANDWICH

Grilled or breaded chicken breast topped with melted cheddar cheese, bacon and our house made BBQ sauce served on a toasted bun. Served with your choice of side. \$11

{ ENTREES }


 Local favorite

All steaks are cut in-house and flame-broiled.
Served with Salad or Soup, Dinner Roll and choice of one side. All entrees are subject to a \$3 split plate charge.

SIDES French Fries, Twice Baked, Flat Fries, Baked (after 5pm), Rice, Mixed Vegetables, Cole Slaw, Potato Chips
Substitute Sweet Potato Tots, Loaded Potato Chips or Loaded French Fries \$2 Add an extra side \$2


CHICKEN & SEAFOOD

CASHEW STIR FRY
Stir fried carrots, onions, celery, broccoli, bell peppers, green beans and cashews with house made oriental sauce served over rice. (soup or salad only)
Veggie \$12 / Chicken \$15 / Steak \$17 / Shrimp \$17



TAILGATOR CHICKEN 
Two house marinated boneless chicken breasts grilled to perfection. \$15

OVEN-ROASTED GARLIC SHRIMP 
Delicate savory shrimp roasted in a herbed garlic butter sauce. \$16

BREADED SHRIMP
Six Jumbo butterflied shrimp with a side of cocktail sauce \$16

WALLEYE 
House seasoned walleye filets steamed with butter and served with lemon. \$21


BOURBON SALMON 
Two fresh salmon fillets grilled with a sweet bourbon glaze. \$22.5

 **STEAK & SALMON** 
6oz. sirloin seasoned and served along side of our bourbon glazed Alaskan salmon. \$22

{ PASTA }

Served with Garlic Toast and choice of a House Salad or Cup of Soup.
Add sautéed onions, mushrooms, peppers, and broccoli, \$2

FETTUCCINI ALFREDO
Fettuccini noodles tossed with homemade parmesan cream sauce. \$10
Add Chicken \$2

 **SHRIMP FETTUCCINI**
Fettuccini noodles tossed in housemade parmesan cream sauce, topped with delicate shrimp, sautéed in butter and fresh garlic. \$14.5

CAJUN FETTUCCINI
Fettuccini noodles with sauteed onions, peppers and mushrooms, tossed in our homemade spicy Cajun cream sauce. Veggie \$12 / Chicken \$14 / Shrimp \$17

CREAMY MARINARA PENNE
Penne noodles tossed with a blend of marinara and our house made alfredo sauce. \$11.5

HOUSE CUT STEAKS

RIBEYE 12 oz \$23
NEW YORK STRIP 12 oz \$23
TOP SIRLOIN
16 oz \$23 | 6 oz sirloin \$13

JACK DANIEL’S STEAK AND SHRIMP
Hand cut choice Top Sirloin topped with sauteed shrimp smothered in our Jack Daniel’s bourbon sauce. \$19

BLACK & BLEU PRIME RIB
Prime rib slow roasted, rubbed with Cajun seasonings, flame-broiled and topped with house made creamy bleu cheese. \$25

PRIME RIB  (available Fri & Sat evenings)
Rubbed with signature blend of house seasonings and slow roasted.
10 oz \$21 / 16 oz \$25

BOURBON PORK
Two tender cuts of 6 oz strip loins of pork, topped with our own bourbon glaze. \$16

LOADED HAMBURGER STEAK
Fresh ground beef seasoned with our house spices, charbroiled, topped off with your choice of cheese (Havarti, Provolone or Cheddar Monterey Jack blend) and smothered with sautéed mushrooms and onions. Served with salad or soup, dinner roll, and your choice of side. \$12.5

ENTREE ADDITIONS
Breaded Shrimp Six jumbo breaded shrimp for \$8
Smothered sautéed onions, mushrooms, and Swiss cheese. \$3
Oven Roasted Garlic Shrimp \$8

BUFFALO CHICKEN PENNE
House made buffalo parmesan cream sauce tossed with grilled chicken breast and penne pasta. \$13.5

CHICKEN CARBONARA
Grilled chicken breast, bacon, and tomatoes sautéed with house made alfredo sauce and penne pasta. \$14.5

“LYNX” SPAGHETTI
Spaghetti noodles tossed with homemade sauce. \$12.5
For every “Lynx” Spaghetti sold, Tailgators will donate \$1 to BVHS Booster Clubs!



{ BURGERS }

All burgers are flame-broiled beef patties. Served with choice of French Fries, Homemade Potato Chips, Flat Fries, Cole Slaw or Cup of Soup. Substitute Sweet Potato Tots, Loaded Potato Chips, Loaded French Fries or House Salad \$2
Deluxe any burger for \$.75 Make any burger a mini size, ask server for details.
Make any burger Gluten Free +\$3

HAMBURGER

Our classic flame-broiled burger. \$8.5
With Cheese \$9.5
With Bacon and Cheese \$10.5

BACON CHEDDAR RANCH

Bacon bits, cheddar cheese and ranch. \$11

MUSHROOM SWISS

Sautéed mushrooms and Swiss cheese. \$11

WESTERN

Cheddar cheese, bacon, onion ring, and BBQ sauce. \$11

FRISCO

Bacon, tomato, and Swiss cheese on toasted sourdough bread. \$11

BBQ APPLE BACON BURGER

Seasoned burger topped with fresh apple slices, bacon bits, BBQ sauce and a slice of melted havarti cheese. \$11

CHIPOTLE BACON BLEU CHEESE

House made chipotle sauce, bacon and bleu cheese crumbles. \$11

PATTY MELT

Sautéed onions, Swiss and American cheeses on grilled Texas rye. \$11

BLACK AND BLEU

Cajun seasoned burger, topped with homemade bleu cheese dressing. \$11

INFERNO

Pickled jalapenos, pepper jack cheese, and spicy buffalo sauce. \$11

FRIED PICKLE

Swiss cheese, fried pickle strips topped with 1000 Island dressing. \$11

GUACAMOLE

Fajita seasoned with guacamole, pico de gallo, and pepper jack cheese. \$11

HOUSE SPECIALTY BURGER

Topped with Cheddar cheese, pecan wood bacon and sautéed mushrooms serve on a toasted ciabatta roll. \$12

WHISKEY

Seasoned Choice ground beef on a toasted bun topped with our own special Jack Daniels sauce, onions, mushrooms and provolone cheese. \$11

{ SOUP & SALAD }

HOMEMADE SOUPS

Chili, Chicken Noodle and Soup of the Day
Cup \$3 / Bowl \$5

HOUSE GF

Bed of lettuce topped with shredded cheese, diced tomatoes, croutons, and sliced red onion, served with choice of dressing. \$3.5

CAESAR GF

Romaine lettuce with parmesan cheese, croutons and Caesar dressing. \$10

Add Grilled Chicken / Cajun Chicken \$2

Add Grilled Shrimp / Cajun Shrimp \$4

SANTA FE

Romaine lettuce topped with cheddar jack cheese, fresh pico de gallo, black beans, corn, tortilla strip and a spicy ranch dressing.

With Fajita Chicken \$12

With Seasoned Sirloin \$15

GRILLED CHICKEN GF

Greens topped with chicken, hardboiled eggs and cheese served with choice of dressing. \$11

SEASONING CHOICES: Cajun, Gator, Buffalo, Teriyaki, Thai Peanut

CHEF

Ham and turkey on a bed of fresh greens with tomatoes, hard boiled eggs, and cheddar cheese, served with choice of dressing. \$10

GRILLED SALMON GF

Fresh spring mix topped with a flame grilled salmon fillet, apples, dried cherries, dried cranberries, toasted almonds, and apple cider vinaigrette. \$14

TACO


Flour tortilla bowl with shredded lettuce, onions, tomatoes, olives, jalapenos, shredded cheese with the choice of either chicken or beef. \$10

COBB SALAD

Fresh greens topped with diced tomatoes, olives, cheddar and blue cheese crumbles topped with our house made bacon dressing. \$11

DRESSINGS

Ranch	Chipotle Ranch
Spicy Ranch	Oil and Vinegar
Bleu Cheese	Fat Free Ranch
Italian	Fat Free French
Honey Mustard	Housemade Bacon Dressing
1000 Island	Raspberry Vinaigrette
French	Apple Cider Vinaigrette

 Gluten Free or may be prepared gluten conscious, please inform your server. While we take every precaution possible, these items are prepared in an environment that has been exposed to gluten.

CONSUMER ALERT: Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish, reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

{ FEATURES }

APPETIZERS

BACON CREAM CHEESE POPPERS

Breaded jalepenos stuffed with a savory smoked bacon and cream cheese. Served with Ranch. \$10

LOADED TATER TOTS

NACHO TATERS

Good old fashion tater tots, loaded up with nacho cheese, lettuce, tomato, onion, sliced jalepenos. \$9
Add beef or chicken \$3

BACON CHEDDAR CHEESE TOTS

Tater tots topped off with bacon crumbles, onion, cheddar jack cheese. \$10

SOUTHWESTERN TOTS

Tater tots topped with black bean and corn mix, fresh pico and smothered in a creamy cheese sauce. \$10
Add beef or chicken \$3

CRAFT BLEND BURGERS

A special blend of ground chuck, brisket and short rib.

FOURTH & ONE

Our hand-pattied special blend burger topped with peanut butter, peach mango habanero jam, cottage bacon and pepper jack cheese. Served on a toasted brioche bun with your choice of one side. \$14

FIRST & TEN

Our hand-pattied special blend burger topped with smoked pork shoulder, Boom Boom BBQ sauce, cheddar cheese and an onion ring.
Served on a toasted brioche bun with your choice of one side. \$14

THE CLASSIC DOUBLE BACON CHEESEBURGER

Two 1/4 lb patties stacked on a brioche bun topped with cheese, bacon and house-made Yum Yum sauce.
Served with your choice of one side. \$14

DESSERTS

CHEESECAKE

Homemade cheesecake with everchanging flavors. Ask you server on today's feature flavor. \$5

PEANUT BUTTER FUDGE BROWNIE CRISP

Crisp streusel, fudge brownie with peanut butter and topped off with vanilla ice cream and hot fudge. \$5

HOT FUDGE BROWNIE SUNDAE

Fudge brownie topped with vanilla ice cream, whipped cream, cherry and chocolate sauce. \$5

CARAMEL APPLE CRISP

Baked apples topped with a crispy streusel, vanilla ice cream and caramel sauce. \$5

HOME BAKED PIES

Ask your server what we have for today's feature pie. \$5
Top with a scoop of ice cream for an extra \$1.25

VANILLA ICE CREAM

\$1.25 per scoop - 1 scoop, 2 scoops, 3 scoops.
Top with chocolate or caramel sauce +.50

{ BEVERAGES }

Fountain Soda



Iced Tea, Lemonade Milk / Chocolate Milk

Bottled Soda

Sunkist, Diet Sunkist, 7-Up, Diet 7-Up,
Squirt, Snapple Flavors

Juice {orange, apple, cranberry}

Coffee

Hot Tea / Hot Chocolate

{ KID'S MENU }

10 years and under

Includes choice of French Fries, Fruit Cup,
Celery & Carrot sticks, Homemade Cookie and
Choice of Drink. Pepsi products, Milk or Juice \$5.5

QUESADILLA

CHEESEBURGER

MACARONI & CHEESE

GRILLED CHEESE SANDWICH

CHICKEN NUGGETS

MINI CORN DOGS

SPAGHETTI & GARLIC TOAST

ONE TOPPING 7" PIZZA

Spaghetti and Pizza do not offer choice of side