



{ TGATORS.COM }

1013 North Splitrock Blvd, Brandon, SD 57005

605.582.2520

Follow Us

{ APPETIZERS }

BEER BATTERED ONION RINGS

Served with homemade ranch. \$9.50

FRIED CHEESE CURDS Battered white cheddar cheese curds fried crisp, served with ranch. \$10.50

POTATO SKINS ^{GF} Six potato boats with cheddar jack cheese and bacon bits. \$10.50

NACHOS Homemade corn tortilla chips smothered with cheese sauce and topped with lettuce, tomatoes, onions, black olives, and sliced jalapenos. \$9.50 Add Chicken or Beef \$3

QUESADILLA Grilled flour tortilla with cheddar and jack cheeses, served with lettuce, salsa, sour cream and pico de gallo. \$8.50
Add Chicken \$1.5 | Add Beef \$1.5

SOUTHWEST NACHOS ^{GF}

Warm tortilla chips served with shredded chicken, black bean and corn mix, fresh pico de gallo and cheese sauce. \$12.50

SPINACH ARTICHOKE DIP ^{GF}

House made spinach artichoke dip topped with diced tomatoes and parmesan, served with fresh tortilla chips. \$10.50

CON QUESO DIP ^{GF} House made monterey jack cheese dip with beef and salsa, served with fresh tortilla chips. \$10.50

FRIED ASPARAGUS Served with seasoned sour cream. \$10

GATOR SAMPLER Beer battered onion rings, fried cheese curds, fried pickles, fried asparagus and cream cheese poppers. \$16.50

BUFFALO WINGS

Choice of bone-in or boneless, served with choice of sauce or dry rub. \$14

SAUCES:

Peanut Butter & Jelly	Chipotle Ranch
BOOM BBQ	Thai Peanut
Spicy Ranch	Buffalo
Teriyaki	Asian Zing
Golden BBQ	Spicy BBQ
Honey BBQ	Caribbean Jerk
Boom Boom	Blazin'
Apple Bourbon Sauce	

RUBS

Buffalo Rub	Cajun
Parmesan Garlic	

{ SALAD }

CAESAR ^{GF} Romaine lettuce with parmesan cheese, croutons and Caesar dressing. \$10.5
Add Grilled Chicken / Cajun Chicken \$3
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 \$13

With Seasoned Sirloin \$16

CHEF Ham and turkey on a bed of fresh greens with hard boiled eggs, and cheddar cheese, served with choice of dressing. \$11.50

GRILLED CHICKEN ^{GF} Greens topped with chicken, hardboiled eggs and cheese served with choice of dressing. \$12.50

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

GRILLED SALMON ^{GF}

Fresh spring mix topped with a flame grilled salmon fillet, apples, dried cherries, dried cranberries, toasted almonds, and apple cider vinaigrette. \$15.50

TACO Flour tortilla bowl with shredded lettuce, onions, tomatoes, olives, jalapenos, shredded cheese with the choice of either chicken or beef. \$11.50

{ SMALL PLATES }

BEEF BRISKET BURNT ENDS ^{GF}

Slow roasted beef brisket, cubed and fried, served with house made sauce. \$14

CHISLIC & FRIES ^{GF} Sautéed beef tips served with fries, Texas toast and choice of homemade ranch or BBQ sauce.

Regular \$13.50 Black & Bleu \$14.50
Parmesan Garlic \$14.50

MINI CORN DOGS Mini battered corn dogs served with fries and Texas toast. \$9.50

CHICKEN STRIPS Strips of breaded chicken served with fries, Texas toast and choice of homemade ranch or BBQ sauce. \$10.50

POPCORN SHRIMP

Bite sized breaded shrimp served with cocktail sauce, fries and Texas toast. \$11.50

FISH & CHIPS Three lightly breaded fish filets served with fries and homemade tartar sauce. \$12

SOFT SHELL TACOS 3 lightly grilled flour tortillas filled with shredded lettuce, cheese, and pico de gallo.

Chicken \$9.50 | Beef \$9.50 | Crispy Fish \$11

{ SANDWICHES }

CHICKEN ARTICHOKE PANINI

Grilled chicken with our homemade spinach artichoke spread and tomato on grilled Panini bread. \$11.50

HAM AND CHEESE PANINI

Thinly slice ham, pickles, melted swiss cheese and mustard. \$11.50

ROASTED TURKEY BACON PANINI

Sliced turkey, pecan wood bacon, provolone cheese, tomato, and garlic aioli on grilled Panini bread. \$11.50

BUFFALO CHICKEN WRAP

Grilled or crispy buffalo chicken, lettuce, tomato, shredded cheese and ranch dressing rolled in a fresh flour tortilla. \$11.50

TURKEY BACON CROISSANT

Turkey, pecan wood bacon, and Swiss cheese, served over lettuce, tomato, and mayonnaise on a flaky croissant. \$12.50

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

CHICKEN BACON WRAP

Grilled chicken breast, lettuce, pecan wood smoked bacon, tomato, shredded cheese and ranch rolled in a fresh flour tortilla. \$11.50

REUBEN Corned beef with sauerkraut, 1000 island and Swiss cheese on toasted marble rye. \$12.50 (Substitute with turkey)

BLT CROISSANT Pecan wood smoked bacon, lettuce, tomato and mayo served on a flaky croissant. \$11.50

BEEF PHILLY Shaved prime rib on a toasted ciabatta roll with au jus. \$13

Add sautéed onions, peppers and Swiss \$1.5

GRILLED CHICKEN SANDWICH

A juicy chicken breast grilled to perfection with the options of plain, buffalo style, gator marinade or crispy breaded. \$11.50

Add Havarti cheese and bacon for \$1.5

STEAK SANDWICH

A 6oz hand-cut sirloin served on Texas toast. \$14

Add sautéed onions, mushrooms and Swiss cheese \$1.5

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. \$13.50

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. \$15.50

^{GF} 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.

Local favorite

{ ENTREES }

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, Mashed Potatoes, Cottage Cheese, Broccoli, Twice Baked, Dippin Fries, Baked Potato(after 5pm), Rice, Mixed Vegetables, Cole Slaw, Kettle 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, and cashews with house made oriental sauce served over rice. (soup or salad only) Veggie \$14 / Chicken \$17 / Steak \$19 / Shrimp \$19

TAILGATOR CHICKEN ^{GF}

Two house marinated chicken breast or your choice of a Cajun seasoned chicken breast grilled to perfection. \$16.5

OVEN-ROASTED GARLIC SHRIMP ^{GF}

Delicate savory shrimp roasted in a herbed garlic butter sauce. \$17.5
Add Havarti Cheese +\$1

WALLEYE ^{GF} House seasoned walleye filets steamed with butter and served with lemon. \$24

BOURBON SALMON ^{GF}

Two fresh salmon fillets grilled with a sweet bourbon glaze. \$25

STEAK & SALMON ^{GF} 6oz. sirloin seasoned and served along side of our bourbon glazed Alaskan salmon. \$25

{ BURGERS }

All burgers are flame-broiled beef patties. Want the burger but not the beef? Sub chicken for beef patty.

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. \$11

With Cheese \$12 With Bacon and Cheese \$13

BACON CHEDDAR RANCH

Bacon, cheddar cheese and ranch. \$13.5

MUSHROOM SWISS

Sautéed mushrooms and Swiss cheese. \$13.5

WESTERN Cheddar cheese, bacon, onion tangler, and BBQ sauce. \$13.5

FRISCO Bacon, tomato, and Swiss cheese on toasted sourdough bread. \$13.5

BBQ APPLE BACON BURGER Seasoned burger topped with fresh apple slices, bacon, BBQ sauce and a slice of melted havarti cheese. \$13.5

CHIPOTLE BACON BLEU CHEESE

House made chipotle sauce, bacon and bleu cheese crumbles. \$13.5

PATTY MELT Sautéed onions, Swiss and American cheeses on grilled Texas rye. \$13.5

BLACK AND BLEU Cajun seasoned burger, topped with homemade bleu cheese dressing. \$13.5

INFERNO Pickled jalapenos, pepper jack cheese, and spicy buffalo sauce. \$13.5

HOUSE SPECIALTY BURGER ^{GF}

Topped with Cheddar cheese, pecan wood bacon and sautéed mushrooms served on a toasted ciabatta roll. \$13.5

WHISKEY Seasoned Choice ground beef on a toasted bun topped with our own special Jack Daniels sauce, onions, mushrooms and provolone cheese. \$13.5

FOURTH & ONE Our hand-pattied burger topped with an egg, peanut butter, spicy jam, cottage bacon and pepper jack cheese. Served on a toasted bun with your choice of one side. \$15

FIRST & TEN Our hand-pattied burger topped with cottage bacon, Boom Boom BBQ sauce, cheddar cheese and topped with onion tanglers. Served on a toasted bun with your choice of one side. \$15

THE CLASSIC DOUBLE BACON CHEESEBURGER

Two 1/4 lb patties stacked on a toasted bun topped with cheese, bacon and house-made Yum Yum sauce. Served with your choice of one side. \$15

HOUSE CUT STEAKS & CHOPS ^{GF}

Top off any steak with our Jack Daniel's shrimp for \$5 or make it a Black & Bleu for \$3

RIBEYE 12 oz \$28

TOP SIRLOIN 12 oz \$24.5 | 6 oz sirloin \$17

JACK DANIEL'S STEAK AND SHRIMP Hand cut choice Top Sirloin topped with sautéed shrimp smothered in our Jack Daniel's bourbon sauce. \$22

PORK CHOPS Two thick center cut pork loins grilled to perfection and smothered with our apple bourbon glaze \$17.5

PRIME RIB ^{GF}

(available Fri & Sat evenings)

Rubbed with signature blend of house seasonings and slow roasted.

10 oz \$23.5 / 16 oz \$28

Black & Bleu Prime Rib +\$2

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. \$16

{ 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. \$12

Add Chicken \$3

Add Shrimp \$4.5

CAJUN FETTUCCINI

Fettuccini noodles with sautéed onions, peppers and mushrooms, tossed in our homemade spicy Cajun cream sauce. Veggie \$13 / Chicken \$16 / Shrimp \$18

BUFFALO CHICKEN PENNE

House made buffalo parmesan cream sauce tossed with grilled chicken breast and penne pasta. \$16

CHICKEN CARBONARA

Grilled chicken breast, bacon, and tomatoes sautéed with house made alfredo sauce and penne pasta. \$16

"LYNX" SPAGHETTI Spaghetti noodles tossed with homemade sauce. \$13.50

For every "Lynx" Spaghetti sold, Tailgators will donate \$1 to BVHS Booster Clubs!

{ 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 \$6

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

{ PIZZA }

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

Make any pizza a flatbread for \$10

BUILD YOUR OWN served with choice of sauce and five cheese blend. \$11.50 Add Toppings \$1.50 each

COMBO Pepperoni, Italian sausage, mushrooms, red onions and green peppers. \$15

GREEK Kalamata olives, artichoke hearts, tomatoes, feta cheese and garlic olive oil. \$15

MEAT Italian sausage, pepperoni, beef and ham. \$16

HAWAIIAN cob smoked ham and pineapple. \$15

BUFFALO CHICKEN

Creamy alfredo sauce topped with grilled chicken and spicy buffalo sauce. \$15

BBQ CHICKEN

BBQ sauce, chicken, bacon, red onion \$15

THE SQUEALER

Boom Boom sauce topped with sausage, pecan bacon and cobb smoked ham. \$16

CHICKEN BACON RANCH

Our housemade ranch topped with grilled chicken and bacon covered with mozzarella cheese. \$15

THE REUBEN

Topped with creamy thousand island dressing, sauerkraut, corned beef and smothered with cheese. \$15.50

BACON CHEESEBURGER

Ketchup and mustard base topped with ground beef, bacon, pickles and cheese. \$15.50

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