

Deluxe Lunches

SERVED FROM 11:00 AM - 5:00 PM DAILY

Deluxe lunches are served with: Maddox well water, homemade rolls, and cornpones with our signature raspberry butter, fresh steamed vegetables, your choice of a baked potato, fries, or mashed potatoes and your choice of homemade soup, fresh green salad, or seafood cocktail.

FAMOUS FRIED CHICKEN

I.B. Maddox's original skinless recipe. Served with our homemade chicken gravy for dipping. Breast and one other piece.

GROUND BEEF STEAK

8 oz of USDA choice chuck ground fresh here in our meat shop. Served with sautéed onions.

RAINBOW TROUT

Half of a trout, fileted and deboned. Breaded and grilled served with lemon and house tartar sauce. Farmed.

WILD PACIFIC HALIBUT

Completely boneless and skinless. Breaded and grilled served with lemon and house tartar sauce. Wild.

GULF FRIED SHRIMP

5 large shrimp hand battered and breaded in panko crumbs. Served with house cocktail sauce. Wild.

SAUTÉED BISON

8 oz of lean ground bison. Grilled and smothered in onions, peppers, mushrooms and cheese.

BISON CHICKEN FRIED STEAK

Crafted from top round and steak tips. Breaded and grilled. Served with our famous country gravy.

SHRIMP STEAK

Wild Mexican shrimp blended with our turkey steak recipe. Breaded in panko crumbs.

TURKEY STEAK

Our original recipe created with turkey breast meat and served with house tartar sauce.

CHICKEN FRIED STEAK

Hand crafted from beef top round. Breaded and grilled. Served with our signature country gravy on the side.

FRESH ATLANTIC SALMON

Completely boneless and skinless. Our Salmon is baked for a crispy crust. Served with lemon and house tartar sauce. Farmed.

CHOPPED LAMB

10 oz of all natural lamb from the local Selman Ranch. Fresh ground and served with mint jelly.

PETITE FILET MIGNON

Hand cut from the beef tenderloin. Always USDA choice or higher. Never wrapped in bacon. Utah's gold standard.

MADDOX SIRLOIN

Our house sirloin is full-flavored, moderately tender, and guaranteed delicious. 8 oz

PREMIUM TILAPIA

Premium boneless, skinless filet. Breaded and grilled served with lemon and house tartar sauce. Farmed.

IMPOSSIBLE® SAUTÉÉ

Vegetarian Impossible® ground steak. Served smothered in grilled onions, mushrooms and bell peppers.

À la Carte Lunches

À la carte lunches do not include appetizer. Add one homemade soup, salad or seafood cocktail for \$1.95. No substitutions.

TENDER ROAST BEEF &
MASHED POTATOES

FRIED CHICKEN
BASKET WITH FRIES