

ALL OF OUR HOMEMADE ENTREES INCLUDE

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.

Upgrade your seafood cocktail with shrimp for only \$4.99

World Famous Steaks

All Maddox beef is hand selected and aged in our meat locker by our skilled staff.

Maddox steaks are often aged beyond regular industry standards for flavor and tenderness.

We griddle all of our steaks for a delicious and slightly seared seasoned crust.

FILET MIGNON

Hand cut from the beef tenderloin. Always USDA choice or higher. Never wrapped in bacon. Utah's gold standard.
6 oz \$26.95 | 9 oz \$30.95

SPICY SIRLOIN

We take a large top sirloin steak and marinate it in a spicy blend. Not spicy hot, but spicy good. 14 oz \$27.95

T-BONE

Two great steaks on the bone. Filet mignon on one side and a new york strip on the other. 24 oz \$34.95

NEW YORK STRIP

Tender, flavorful, and cut thick. This steak is certainly a favorite of all the Maddox family chefs.

12 oz \$24.95 | 16 oz \$28.95

RIBEYE

Generous cut from the chuck. Highly marbled, boneless, and full of flavor. 16 oz \$33.95

MADDOX SIRLOIN

Our house sirloin is full-flavored, moderately tender, and guaranteed delicious. 8 oz \$22.95

PORTERHOUSE

Three great steak cuts in one steak. Filet mignon, new york, and top sirloin. This meal will be a memory.

32 oz Market Price

PRIME RIB

Rubbed in pepper and slow roasted all day long.
Prepared in limited quantities available after 3:00 pm.
Served in our homemade au jus.
12 oz \$27.95 | 16 oz \$32.95

American Bison

We buy the best natural, pasture raised bison on the market.

Aged and cut here in our shop, all of our bison are hormone and antibiotic free.

BISON RIBEYE

Generous boneless cut. Though bison is slight in marbling, this cut has the most. Always tender & delicious. 14 oz \$29.95

BISON CHICKEN FRIED STEAK

Crafted from top round and steak tips. Breaded and grilled. Served with our famous country gravy. \$23.95

BISON NEW YORK

Chef Irv Maddox's favorite steak when prepared "medium-rare". Thick, juicy, lean and tasty. 12 oz \$28.95

SAUTÉED BISON

12 oz of lean ground bison. Grilled and smothered in onions, peppers, mushrooms and cheese. \$23.95

Steak Temperature Guide

RARE Cool - Darker red throughout MEDIUM RARE Warm - Lighter red throughout

MEDIUM Warm - Pink throughout, touch of red center MEDIUM WELL Hot - Slightly pink center,

brown edges

Hot - Little to no pink center, mostly brown throughout EXTRA WELL
Hot - No pink,
brown throughout

