

BUFFALO BILL'S

BIG BAD BILLIE BOY BACK BREAKING BARN BURGERS

The Lone Ranger Burger: A 10oz patty,	Plain - \$6.99	With cheese - \$7.99
Cisco Kid: 10oz burger topped with refried beans, Jalapenos, & cheese.		\$8.39
Pawnee Pickle Burger: 10oz patty with dill pickles, bacon, and cheese.		\$8.99
Anne Oakley: A juicy burger on a bed of lettuce with tomatoes, raw green peppers, onions and no bun (LOW CARB) served with carrots instead of chips.		\$7.99
The Maverick burger: An all beef-patty, bacon & cheese,		\$8.79
The Rifleman Burger: 10oz patty with two pieces of bacon, two pieces of cheese & covered with a heaping pile of sautéed onions & green peppers.		\$9.49
Blue Coat Burger: 10oz burger with our bleu cheese sauce.		\$8.29
3 Nation Burger: A 3 cheese burger, Jack, American and Bleu Cheese Sauce.		\$8.39

All Burgers served with lettuce, tomato.

BUFFALO BILL'S BONANZA STEAK SANDWICHES

Little Joe: Plain steak sandwich with cheese.	\$6.99
Hoss: Steak, cheese, lettuce and tomatoes.	\$7.99
Adam: Steak, cheese, and our salsa.	\$7.99
Pa: Steak sautéed onions and green peppers with cheese.	\$7.99
Hop Sing (Vegetarian): Sautéed onions, peppers, tomato, with lettuce & cheese..	\$6.99
Sandy: Chipped steak, pizza sauce, & mozzarella cheese.	\$7.99
The Sheriff: Chipped steak, & sautéed mushrooms.	\$7.99

All Burgers & Bonanza Sandwiches

For 2.00 extra get Silver Dollar Fries or Fries with any Sandwich.

Please let em know when you order. Thank you.

TAKE OUT • 570-523-8403

Buffalo Bill's Mexican Steakhouse

Welcome to Buffalo Bill's Tex-Mex Grille & Saloon. Our Executive chef Tedd Biernstein has created a wide range of true authentic dishes for your pleasure. His recipes and the flavors are continued from his days at college where his roommate Roberto Ortiz would take him home on weekends where his mother and grandmother would share old traditional recipes that had been handed down for 100 years. These flavors and taste of this home cooking became an obsession with Tedd. Then working in the restaurant industry after college Tedd moved to New Mexico to work where he grew more acute to the true flavors of Mexican cooking with the influence of Texas. Again Tedd would patron local Mexican restaurants where they would share their secrets with him. And today he has brought this home cooked flavor to you using nothing but fresh spices, vegetables and other ingredients, cooking dishes the way it was done 100 years ago. During the summer you can enjoy some organic vegetables and salsas that Tedd and his wife grow in their organic garden in Milton. A favorite of the locals is the seven pepper dust that Tedd has developed over the past 30 years cooking Mexican food which give you the ability to make it "mo hotter" if you want. Tedd also offers vegetarian varieties of his popular meals and he is always keeping it as healthy as he can. So sit back and enjoy true authentic dishes.

RT 15 LEWISBURG, • 570.523.8900