

Rawhide Steakhouse Buffet

2017-2018

Available during Signature Events (see calendar for dates)

Garden Salad Bar Station

Arugula, Spring Mix & Romaine Lettuce

Julienned Red Onions, Heirloom Cherry Tomatoes, Sliced Cucumbers, Mandarin Oranges, Shredded Carrots
Diced Applewood Bacon, Hardboiled Eggs, Radishes, Sunflower Seeds, Marinated Asparagus Spears,
Julienned Celery, Roasted Red Peppers, Pepperocini, Croutons
Buttermilk Ranch, Italian Vinaigrette, Aged Blue Cheese Dressing & Thousand Island

Entrée Selections

Slow Smoked Hickory St. Louis Ribs
12 oz. Bone-in Mesquite Grilled Rib Eye
Quarter Pound USDA Choice Grilled Hamburgers
Southwestern Rubbed & Spit Fire Grilled Chicken Breasts
Caramelized Onion & Roasted Garlic Top Sirloin Medallions
Beer Braised Smoked Sausage Links w/ Caramelized Vidalia Onions

Rawhide Signature Sauce Bar

Cowboy Steak Butter
Mole Infused Spicy BBQ Sauce
Rawhide Signature Western BBQ Sauce
Bourbon Infused House Made Steak Sauce
Brandy Peppercorn Wild Mushroom Cream Sauce

Chili & Baked Potato Bar

Jumbo Russet Baked Potatoes
Smoked Brisket & Black Bean Chili
Roasted Tomatillo White Bean Chicken Chili
Shredded Cheddar Cheese, Cilantro Sour Cream, Green Onions & Crumbled Bacon Bits

Sides Corner

Classic BBQ Infused Baked Beans
Smoked Cheddar & Swiss Macaroni & Cheese
Roasted Corn on the Cob finished with Cilantro Butter
Crispy Steakhouse Style French Fries finished with Sea Salt
Fire Grilled Squash, Zucchini, Cherry Tomatoes, & Shallots w/ Herb Oil

Dessert Station

Classic Fuji Apple Crisp w/ House made Vanilla Bean Ice Cream
Miniature Chocolate Chip Pizookie finished w/ Dark Chocolate Ganache
Seasonal Dessert Selection

Steakhouse Buffet Menu only available during Signature Events as listed on our Calendar (see Rawhide.com)

Adults: \$22.99 per person + tax
Children 3-12: \$9.99 per child + tax
Coffee, Iced Tea & Fountain Drinks are included
12% Gratuity added for parties of 8 or more

To make your reservation:
Reso@Rawhide.com
480-502-5600