M	JUMP STARTERS	١
	County Fair Onion Rings	
	Burnt Ends . 6.99 Pork and beef cooked low and slow in our old-fashioned hardwood smoker, topped with our own house barbeque sauce and served up hot and tender. Burnt EndS Make it a dinner with all the fixins	Caramona Company
	Dairy Fresh White "Sheddar" Melts@	
	Farmhand Battered Mushrooms .5.99 Jumbo mushroom caps hand battered in our Hidden Valley Ranch™ recipe. Served with ranch dressing or barbeque sauce.	
	Pan Fried Chicken Livers	William Milliam
	Potato Wedges	
	Shed Drumsticks	
	Hand-Battered Chicken Tender . 6.99 This is not somehody's frozen product and you will taste the difference. Strips of real chicken breast tenders hand-battered in the chef's special Hidden Valley Ranch ¹⁰ recipe and served with French fries. Chicken Tender Dinner with all the fixins	AND DESCRIPTION OF THE PARTY OF
	SIMMERIN' SOUPS All our soups are made from scratch and served with fresh baked bread. Soup of the Day or Chill Ladle Pull	AND DESCRIPTION OF THE PERSON
	World Famous Baked Potato Soup Ladle Full	The second second
	French Onion Soup Ladle Full	STORY OF STREET
	THE SALAD HARVEST Country Fried Chicken Tender Salad	and and the last of the last o
	with honey mustard dressing, Cheddar cheese, tomato and egg. Southwest Chicken Salad	Manager Control
	Grilled Chicken Caesar Salad	COLUMN TO STATE OF THE PARTY OF
	Marinated Steak Salad	100000000000000000000000000000000000000
	Dinner Side Salad	

All of our salads are served with your choice of dressings: Award winning Iowa Maytag Bleu Cheese, Creamy Ranch, Honey Mustard,

Whalen Family Recipe Creamy Parmesan, Italian Vinaigrette, 1000 Island, French, Fat Free Tomato Basil, Raspherry Vinaigrette.

Smaller size portion of this entrée is available for children under 12.

IIIMD STADTEDS

FARMING IS EVERYONE'S BREAD AND BUTTER

Serving fixins' family style! Here at the Shed we start your dinner off with our famous coleslaw, cottage cheese and our fresh baked breads with real butter and your choice of potato; baked, mashed, garlic mashed. French fries or wild rice, Our seasonal vegetables are also served family style.

OVEN ROASTED PRIME RIB

We hand-rub it with fresh herbs and spices, then roast it low and slow in our own special ovens to make this the most tender of beef. Served with a rich beef au jus and a creamy horseradish sauce. The chef's choice?13.99

An 8 oz. cut for the lighter appetite. The farmer's	
daughter's favorite.	
The Farmer®	

the hired man to help you with this one! The Blacksmith®19.49

Smoked Prime Rib Saturday

Smoked Prime Rio Saturday
Come on in Saturday night because it is the only night that we will fix
you up with our mouth watering Smoked Prime Rib. Choose your
favorite size: The City Slicker, The Farmer or The Blacksmith.

FARM STYLE FAVORITES

GDP
Classic Fried Chicken10.99
A large four-piece portion of chicken prepared with The Machine
Shed's own secret spices. Move over Colonel!
2 piece dinner
Rakad Ham

Baked Ham
The Shed's special ham, a real old-fashioned cured ham (not your modern water injected ham). We roast our ham until tender and juicy, hand carve it and serve it with brandied cherries.

Old Fashioned Pot Roast10.99
Just like mom used to make. Your choice of beef or pork pot roast slow-roasted
with tender garden fresh onions, carrots and baby red potatoes.
Roast Turkey and Dressing
Sliced roasted breast of turkey with made-from-scratch sage dressing and smothered with a rich pan gravy. Served with cranberry sauce.
SEP LONG TO THE SECOND

Stuffed with country sage dressing, sliced and served with delicious pan gravy.
Winner of the Great Iowa Pork Cook Off.
Single pork loin dinner9.79
Turkey Filet Mignon
Have it your way - filet of turkey tenderloins wrapped in bacon and
roasted with our signature barbeque marinade or baked with cracked
block nonner and whinned melecoes button

Tangy Tenderloin

11.49
Boneless pork loin stuffed with seasoned sausage, Asiago cheese, and tangy spices, served with sour cream and brandied cherries. Another Great Iowa Pork Cook Off winner created at the Shed.

Pan-Fried Chicken

Pan-Fried Chicken
Done the old-fashioned way. Seared chicken simmered in its own juices in a
seasoned skiller, served over mashed potatoes and topped with gravy made from
its own genuine drippings. Because this kind of care takes so long, we only
prepare so much each day. Sorry if we've run out.

12.49

Plowman's Meatloan's recipe it's our own special recipe. Grilled French bread under grilled onious, really good meatloaf, mashed potatoes and pan roasted beef gravy, all topped with crispy onion strings.

i d		SMOKEHOUSE CLASSICS
IMS DM, Dav, Ridd, KMS, Pew, Applin		Our classics are all hardwood smoked right here at The Shed. We use a big, old-fashioned wood smoker (which makes the meat slightly pink) and take the extra effort to baste and slow-cook all of our meats to perfection. (The smells are free). Served with our seasoned French fries and baked beans.
, ka	Ů,	Hickory Smoked Baby Back Pork Ribs16.99
M, Da	ì	A full slab of slow-roasted tender, meaty ribs. Basted and charbroiled. 1/2 slab dinner
10-09-1MS II		Hickory Smoked St. Louis Style Ribs
-01	200	Hungry Man's Combination Platter

PLOWMAN'S FARE

Parmesan Crusted America's Cut
This is the filet mignon of pork and is the featured cut of the National Pork
Producers Council. Charbroiled and served with a mushroom wine sauce and topped with our great Parmesan butter crust.

> Grilled pork tenderloins on a bed of homestyle noodles topped with a fresh, light garlic herb sauce.

trims 'em, wraps 'em with bacon, then seasons and bakes 'em with or without barbeque sauce.

corn and black bean salsa.

CHOICE CUT STEAKS

Our steaks are aged to tenderness and cut fresh daily in our own in-house butcher shop from U.S.D.A. choice grain-fed beef and charbroiled to your liking. Add a Parmesan butter crust, sautéed onions or a loaded baked potato for 99¢; sautéed mushrooms and onions and for 1.49; button mushrooms for 1.99.

Haybaler Top Sirloin® We cut this steak from the center of the top sirloin. It is the Beef Producers' most flavorful steak.

10 ounce 13.99 16 ounce 17.99 The Cattleman's Choice® We broil our Haybaler top sirloin and stuff it full with a homemade dressing of Swiss cheese, mushrooms, bread crumbs, garlic and spices. Topped with our

award-winning Pioneer sauce. 11.99 **Ribeye**We hand-trim our ribeyes Delmonico style to give you only the

best part of the cut.

Harvest Cut Filet Mignon 19.99
An extra thick center-cut 9 oz. bacon-wrapped filet chargrilled to your liking. The most tender of cuts.

PLUE PIRRON COMPINIATIONS

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LIGHT CHORE DINNERS

Served with real mashed potatoes and gravy.

crisp fried and smothered with our homemade country gravy. Served with our great mashed potatoes.

A deep-dish, lip-smackin' delight! Generous portions of fresh chicken breast, blended with fresh vegetables in a rich creamy sauce and topped with our great original flaky crust.

Marinated Chicken Breast Flavored with our house blend then grilled and served with your choice of

Two breasts10.99 Beef Liver & Onions 9.49
Tender beef liver lightly dusted with our special seasonings then grilled with double-thick Applewood smoked bacon and onions. Served with mashed potatoes and roasted beef gravy.

Shed Kahohs

Two skewers of garden vegetables and your choice of teriyaki marinated chicken or marinated U.S.D.A. Choice sirloin. Grilled and served with mashed potatoes.

THE FISHIN' HOLE Territories. Lightly breaded and deep fried crisp.





SANDWICH STACK

Sandwiches are served with creamy coleslaw, cottage cheese and a pile of fries. Let us know if you'd prefer real butter or mayonnaise on the side. Add a cup of soup for \$1.00.

freshly battered, then deep-fried golden brown or unbreaded, grilled and served with lettuce and tomato on a Kaiser roll. Top it with double-cut Swiss or American cheese for 50¢.

onion, tomato and lettuce on a toasted Kaiser roll. Add double-thick Applewood smoked bacon for 99¢. Add double-cut Swiss or American cheese for 50¢.

Shed Burger. 10.99
Biggest Burger in town. Two half pound Black Angus burger patties topped
with your choice of American, Swiss, Cheddar or Iowa Maytag Bleu cheese,
onion, lettuce, tomato and crisy onion strings. Add double-thick Applewood smoked bacon for que.

across the nation! The classic reuben with a twist. Grilled tender hickory smoked turkey, Swiss cheese, 1000 Island dressing, and the Shed's famous coleslaw, served on our grilled marbled rye.