

Hays



The city of Hays was founded in 1867 as the southern branch of the Union Pacific Railroad worked its way west. William F. Cody, who had been hunting buffalo for the Kansas Pacific Railroad, and a partner named William Rose established the town site of Rome in June, 1867. The town grew quickly and by the end of July, the fledgling settlement boasted over 2,000 citizens. Cody and Rose however would make a fatal mistake when they refused to take on a man named Dr. William Webb as a partner in their town site venture. Unknown to them, Webb had the authority to establish town sites for the railroad, and when Cody and Rose refused him, he established the Big Creek Land Company, which platted the town of Hays City, on the other side of Big

Creek about a mile east of Rome. Hays City was named after Fort Hays (founded in 1865 as Ft. Fletcher, renamed in 1866), which was in turn named for Alexander Hays, a Union General killed during the Civil War.

A rivalry at once sprang up between the two places, but the railroad company threw its support to Hays City and Buffalo Bill Cody and William Rose were soon giving free lots away to anyone willing to build or erect a tent in the town. Despite their promotional efforts, many of the citizens and businesses of Rome soon moved to nearby Hays City to be closer to the railroad. A year later, there was nothing left of Rome. Hays City, in the meantime, was prospering as hundreds of people flocked to the new town, especially after the railroad arrived. Hays was a rough and tough town in its early years, at one-time sporting 37 liquor establishments. Many notable people lived here, including the Custer's and the 7th Cavalry, Wild Bill Hickok, and William F. Cody, who acquired his nickname of Buffalo Bill by furnishing buffalo to feed the railroad workers in Hays.

Fort Hays

From 1865 to 1889, Fort Hays served as an important army post. Troops were posted at Fort Hays to protect military roads and defending construction crews on the Union Pacific Railway. Fort Hays also supplied many other army posts in western Kansas. At different times, Fort Hays housed the 7th U.S. Cavalry and the Buffalo soldiers of the 9th and 10th Cavalry regiments. The fort was closed in 1889 and now serves as a historical site with four buildings remaining.



“Wild Bill” Hickok

A legend during his life and considered one of the American west's premier gunfighters, James Butler ("Wild Bill") Hickok was born May 27, 1837, in Troy Grove, Illinois. Hickok moved west in 1855 to farm and joined General James Lane's Free State (antislavery) forces in Kansas. Wild Bill Hickok's iconic status is rooted in a shootout in July 1861 in what came to be known as the McCanles Massacre in Rock Creek, Nebraska. The incident began when David McCanles, his brother William and several farmhands came to the station demanding payment for a property that had been bought from him. Hickok, just a stable-hand at the time, killed the three men, despite being severely injured.

During the Civil War, Wild Bill Hickok served in the Union Army as a civilian scout and later a provost marshal. Though no solid record exists, he is believed to have served as a Union spy in the Confederate Army before his discharge in 1865. In July, 1865, in Springfield, Missouri's town square, Hickok killed Davis

Tutt, an old friend who -- after personal grudges escalated -- became an enemy. The two men faced each other sideways for a duel. Tutt reached for his pistol but Hickok was the first to draw his weapon, and shot Tutt instantly, from approximately 75 yards. Wild Bill Hickok's legend only grew further when other stories about his fighting prowess surfaced. One story claimed he killed a bear with his bare hands and a bowie knife. The Harper's piece also told the story of how Hickok had pointed to a letter "O" that was "no bigger than a man's heart." Standing some 50 yards away from his subject, Hickok "without sighting his pistol and with his eye" rang off six shots, each of them hitting the direct center of the letter.

In 1869, Hickok was appointed sheriff of Hays City, Kansas. Wild Bill's less-than-restrained law enforcement methods were deemed necessary. The citizens of Hays City, were tired of the riots and destructiveness of the buffalo hunters and soldiers who took over their town every night. They hoped that "Wild Bill" could restore peace. When Hickok applied more aggressive methods of enforcing the peace, some Hays City citizens wondered if their new idea wasn't worse. Shortly after becoming sheriff, Hickok shot a belligerent soldier who resisted arrest, and the man died the next day. They hoped that "Wild Bill" could restore peace. Sheriff "Wild Bill" Hickok responded to a report that a local ruffian named Samuel Strawhun and his drunken buddies were tearing up John Bitter's Beer Saloon in Hays City, Kansas. When Hickok arrived, and ordered the men to stop, Strawhun turned to attack him, and Hickok shot him in the head. While his brutal ways were effective, many Hays City citizens were less than impressed that after only five weeks in office he had already found it necessary to kill two men. During the November election later that year, Hickok lost the election to another deputy. Hickok had served as sheriff of Hays City, Kansas for just three short months.

In an 1871 account that changed his life, Hickok was reportedly involved in a shootout with saloon owner Phil Coe. In the melee, Hickok caught a glimpse of someone moving towards him and responded with two shots killing his deputy Mike Williams. The event haunted Hickok for the rest of his life. After the inquest where other incidents of Hickok's brand of "frontier justice" was revealed, he was relieved of his duties. Hickok never fought in another gun battle.

Starters

Fried Cheese	\$7.99
Crispy breaded white cheddar cheese curds. Served with 1000 Prairies dipping sauce.	
Firecracker Shrimp	\$9.99
Corkscrew breaded shrimp and hand breaded banana pepper rings tossed in a spicy honey glaze.	
Calamari and Artichoke Hearts	\$7.99
Hand breaded squid and artichoke heart halves. Served with a warm marinara dipping sauce.	
Chips and Beer Queso	\$5.49
Fresh fried potato chips and our savory beer queso sauce.	
Bacon Wrapped Shrimp	\$11.99
9 Jumbo Argentine red shrimp with a spicy citrus cream dipping sauce.	
Hickok's Fried Pickles	\$5.99
House made spicy pickles with our signature 1000 Prairies dipping sauce.	
Crispy Piggles	\$5.99
Pork tenderloin, our pickle chips, & banana peppers hand breaded and fried crispy. Cream gravy.	
Smoked Salmon Dip	\$8.99
House smoked salmon in a cream cheese and dill dip. Served with fire grilled everything wheat toast.	
Spinach & Artichoke Dip	\$7.99
Hickok's creamy and delicious recipe! Served with grilled Naan flatbread.	

Soups & Salads

Try Hickok's 1000 Prairies dressing or Raspberry Sunflower Vinaigrette
Entrée salads include soup du jour or add Lobster Bisque for \$1.49

French Onion Soup	\$3.99
Hickok's classic recipe favorite topped with house made croutons and melted Gruyere cheese.	
Lobster Bisque	\$4.49
Delicately delicious and creamy. Topped with edible micro greens and toasted sunflower seeds.	
House Side Salad	\$3.99
Locally grown organic greens, heirloom cherry tomatoes, cucumbers, red onions, and cheddar jack cheese.	
Caesar Salad	\$4.49
Romaine hearts, smoky bacon pieces, and grated parmesan cheese tossed in a classic Caesar dressing.	
Sunflower Salad	\$4.49
House salad plus diced eggs, bacon, white cheddar cheese curds, and toasted Sunflower seeds.	
Beans and Greens	\$11.99
Sautéed tomatoes, smoky bacon, cannellini beans, and locally grown kale in a garlic & wine sauce. House salad.	
Southwest Chicken	\$13.99
Dinner sized sunflower salad plus crispy banana pepper rings, black olives, and crispy tortilla strips.	
Steak Salad	\$13.49
Dinner sized sunflower salad plus grilled to order sirloin steak and crispy breaded pearl onions.	
Dinner Caesar	\$13.99
Dinner sized Caesar salad with flame grilled chicken or salmon.	

Seafood

Soup Du Jour or house salad and choice of one side

Add Lobster Bisque for \$1.49 more

Add Sunflower Salad for \$1.49 more

Tilapia	8 oz blackened or fried filet served over rice.	\$12.99
Catfish	Filet strips fried golden in Louisiana spices. Crispy Green Beans.	\$13.99
Salmon	8 oz fire grilled filet finished with a house made citrus-ginger glaze.	\$17.99
Shrimp Dinner	8 jumbo tender Argentine red shrimp. Grilled or fried.	\$17.99
Old Bay Shrimp	1/2 lb. of seasoned & steamed peel and eat shrimp. A coastal classic!	\$17.99
Halibut	8 oz grilled or oven baked filet in a green onion and parmesan cream sauce.	\$29.99
Scallops	6 jumbo pan seared scallops served with a fire roasted tomato dill sauce.	\$29.99
Lobster	A succulent 10 oz. tail char-grilled. Drawn butter.	\$39.99
Seafood Trio	10 oz. grilled lobster tail, 3 sea scallops, 4 jumbo grilled shrimp.	\$49.99

Steaks & Chops

Soup Du Jour or house salad and choice of one side

Add Lobster Bisque for \$1.49 more

Add Sunflower Salad for \$1.49 more

Pork Chop	Two 6 oz. chops. Cinnamon Apples	12 oz.	\$15.99
Hickok's Sirloin	Tender center cut Sirloin	10 oz.	\$15.49
		20 oz.	\$22.99
Steak & Shrimp	Tender sirloin with 3 jumbo bacon wrapped shrimp	10 oz.	\$19.99
Steak & Lobster	Tender sirloin with a steamed lobster tail and drawn butter	6 oz.	\$25.99
KC Strip	A Kansas traditional cut.	10 oz.	\$19.99
		14 oz.	\$24.99
Ribeye	Hickok's favorite steak marbled to perfection.	12 oz.	\$22.99
		16 oz.	\$28.99
Angus Filet	Center cut filet. Tender perfection, wrapped with corn cobb smoked bacon.	8 oz.	\$23.49
		10 oz.	\$25.99
Oscar's Filet	Two sautéed shrimp, asparagus, hollandaise.	10 oz.	\$29.99
Porterhouse	New York strip and tenderloin all in one!	22 oz.	\$39.99
T-Bone	The Porterhouse' little brother.	16 oz.	\$29.99

Steaks add Ons

Oven Roasted Mushrooms or Pearl Onions	\$3.99
10 oz Grilled Lobster Tail	\$24.99
6 Jumbo Grilled Shrimp	\$9.99

Entrees

Soup Du Jour or house salad and choice of one side

Add Lobster Bisque for \$1.49 more

Add Sunflower Salad for \$1.49 more

Chicken Fried Steak	Crispy hand breaded Angus beef. Creamy pepper gravy.	\$13.99
Chicken Fried Chicken	Crispy hand breaded chicken breast. Creamy pepper gravy.	\$12.99
Chicken Caprese	Heirloom tomatoes, basil & fresh mozzarella. Balsamic drizzle.	\$13.99
Prairie Top Chicken	Sautéed onions & mushrooms, bacon, cheese, & 1000 Prairies.	\$13.99
Chicken Strips	Hand breaded breast meat strips. Signature dipping sauce.	\$10.49
Beef Tips	On a bed of rice with mushroom gravy, peppers, and onions.	\$11.99
Ground Round	12 oz bacon wrapped. With onions, peppers, & mushroom gravy.	\$11.99
Meatloaf	12 oz with roasted beef gravy, mushrooms, and pearl onions.	\$11.99
Spare Ribs	Grilled with hickory BBQ sauce. Half or full rack.	\$15.99 / \$22.99
Pulled Pork Dinner	Our slow cooked recipe with BBQ Sauce, slaw, and Texas Toast.	\$12.99
Pot Roast	Fork Tender with mashed potatoes, mushrooms, and pearl onions.	\$12.99
Hickok's Chz Burger	Homemade roll with classic toppings. Smoked Provolone cheese.	\$10.49
	Add Bacon \$.50 Add Sautéed Mushroom \$.50	

Pasta

Choice of Soup du jour or salad

Chicken Alfredo	Fettuccini with a classical Parmesan & Romano Cream sauce. Substitute Fire Grilled -- Shrimp \$5 Filet Medallions \$6	\$13.99
Tortellini Primavera	Assorted vegetable medley & pasta tossed in a creamy sauce. Add Fire Grilled -- Chicken \$4 Shrimp \$5 Filet Medallions \$6	\$10.99
Spaghetti & Meat Sauce	House made three meat sauce with savory meatballs.	\$13.99
Cheeseburger Macaroni	Ground beef, bacon, sautéed onions & our macaroni & cheese.	\$12.99
Chicken Parmigiana	Crispy chicken breast covered in marinara & melted mozzarella.	\$13.99
Steak Stroganoff	Filet medallions in a marsala mushroom sauce over pasta.	\$18.99

Sides

Items priced below reflect an upcharge when selected as an included side with a meal.

Loaded Baked Potato \$.99	Mashed & Gravy	Steam Vegetables
Mac & Cheese	Sweet Potato Mash	Italian Mac & Cheese \$.99
Sweet Corn	Asparagus \$1.49	Homestyle Green Beans
Wild Rice	Classic Herb Stuffing	Steakhouse Cut Fries
Brussel Sprouts & Bacon \$.99	Risotto \$1.49	Beans & Greens \$.99

***Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. ***

****Food Allergy Notice****

*Please be advised that food prepared here may contain these ingredients:
Milk, Eggs, Wheat, Soybeans, Peanuts, Tree Nuts, Fish and Shellfish.*