

STARTERS

Venison Roll Ups

Venison, jalapeno, smoked mozzarella wrapped in bacon and brushed with molasses Dijon **\$16**

Pimento Cheese Fritters ^{VG}

Downtown Dallas ancho chili caciotta, cheddar, and Chihuahua cheeses blended with roasted red peppers - Panko breaded and fried golden brown Served with house-made Tabasco jam **\$13**

Nashville Hot Fried Oysters

Chicken fried oysters tossed in sweet and spicy chili oil and served on bread & butter pickle chips and topped with blue cheese crumbles **\$14**

Soul Belly ^{GF}

Sweet & smoky rubbed pork belly roasted crispy and served with hellacious collard greens **\$13**

Texas Hill Country Quail Medallions

Chicken fried boneless quail breasts with a wild mushroom brandy demi-glace **\$16**

ENTREE SALADS

Grilled Chicken Salad ^{GF}

Field greens, caramelized pecans, green apples, goat cheese, and tomatoes with garlic cilantro vinaigrette - Grilled chicken breast **\$17**

Steakhouse Cobb Salad ^{GF}

Bleu cheese, hard-boiled eggs, lardons, roasted corn, tomatoes, and chopped iceberg - Avocado ranch dressing - Topped with grilled sirloin, **\$19**

Grilled Salmon Wilted Spinach Salad ^{GF}

Fresh baby spinach, mushrooms, hard-boiled eggs, and red onions - Wilted with a hot Italian bacon dressing topped with dried cranberries, toasted almonds, and charbroiled salmon **\$20**

SOUP & SALAD

Y.O. House Salad ^{GF}

Field greens, caramelized pecans, green apples, local goat cheese, and tomatoes with garlic cilantro vinaigrette **\$7**

Caesar Salad ^{VG}

Our version of the classic with focaccia croutons **\$7**

The Wedge ^{GF}

Chilled wedge of Iceberg lettuce, lardons, beefsteak tomatoes, and red onions, with bleu cheese dressing **\$11**

Bowl of Chuckwagon Chili

50-year-old recipe from the ranch **\$8**

Smoked Sweet Corn Bisque

Velvety cream corn soup topped with bacon, cotija cheese, and cilantro oil **\$7**

Add to any salad

Grilled Chicken \$6 - Grilled Sirloin \$10
Grilled Shrimp \$8 Grilled Salmon \$9

SANDWICHES

Our bread is baked daily from La Spiga Bakery
All sandwiches served with hand-cut fries

Steak Sandwich

Smoked beef tenderloin, portobello mushrooms, caramelized onions, and melted swiss cheese in a rosemary ciabatta hoagie - Horseradish cream, and Au jus **\$21**

Bison Ruben-

House corned buffalo brisket, Swiss cheese, sauerkraut, and Russian dressing on grilled marble rye **\$20**

Honey Mustard Chicken Sandwich

Southern fried chicken breast with honey mustard and pickles served on a toasted brioche bun **\$16**

Chicken Fried Lobster Roll

The New England classic lobster roll did Texas-style! - With lemon aioli and crispy capers **\$28**

V - Vegan

VG - Vegetarian

GF - Gluten Free

BURGERS

All burgers served with hand cut fries and served on a fresh-baked brioche bun

Prime Time Burger \$15

Ground fresh daily with prime beef trimmings - Tomatoes, lettuce, pickle, and onion

Beyond Meat Burger \$17

Plant-based with vegan cheese - Tomatoes, lettuce, pickle, and onion

Fainting Goat Burger \$17

The prime-time burger with melted goat cheese, arugula, roasted tomatoes, and tabasco bacon jam

Buffalo Burger \$18

No growth hormones, stimulants, or antibiotics - Tomatoes, lettuce, pickle, and onion

Burger Add-Ons \$1.50
Cheese--Bacon--Grilled Mushrooms
Caramelized Onion -- Fried Onions

EXECUTIVE LUNCHES

Served with mashed potatoes and veggies

Buffalo Filet Mignon Featured on the Food Network -Served with grilled shrimp, mashed potatoes, and grilled veggies **\$55**

Prime Bone in Filet 16 oz. Bone-in filet topped with roasted bone marrow butter - Served with mashed potatoes **\$80**

Tomahawk Ribeye 28-30 oz **MKT**

Wild Game Mixed Grill A trio of wild game meats **MKT**

Prime Bone-in Strip 18 Oz. **\$72**

Chicken fried Lobster Lemon Caper Beurre Blanc **\$51**

HOUSE STEAKS

All steaks are served with mashed potatoes, and mixed veggies

Filet Mignon

6 Oz. \$35 8 Oz. \$45 10 Oz. \$55

New York Strip

10 Oz. \$35

Prime Top Sirloin

10 Oz. \$27

Ribeye

12 Oz. \$39

Cowboy Bone in Ribeye

20 Oz. \$60

HOUSE SPECIALTIES

Steak Kebab \$24

Skewers of tenderloin tips, peppers, onions, mushrooms, and squash - Charbroiled and brushed with chimichurri- Over wild rice

Charbroiled Salmon \$26

Topped with sundried tomato, roasted garlic, cilantro butter and served with wild rice and grilled veggies

Chicken Piccata \$17

Herb brined chicken breast pan roasted with lemon caper butter -Served over orzo

Meatloaf \$17

Made with trimmings ground from our Certified Angus Beef Brushed with a tomato sriracha glaze and charbroiled - Served with mashed potatoes and mixed veggies

Shrimp and Grits \$24

Gulf coast shrimp, bacon, Portobello mushrooms, smoked tomatoes, and scallions over cheesy Tabasco grit cakes

Chopped Steak \$16

Ground daily from prime beef - Topped with grilled onions, mushrooms, and brown gravy - Served with mashed potatoes and veggies

Sides

Hand Cut French Fries \$5 - Collard Greens \$5 - Whipped Potatoes \$5 - Gouda Mac & Cheese \$8
Creamed Spinach \$7 - Maple Dijon Roasted Brussels Sprouts with Bacon \$7 - Steamed Asparagus \$8

20 % Gratuity added to parties of 6 or more