

Ranching since 1880!

Appetizers

- Texas Hill Country Quail Medallions** \$18
Chicken fried boneless quail breasts with a wild mushroom brandy demi-glace
- Louie's Venison Roll Ups** \$18
Bacon wrapped venison, jalapeno, and mozzarella - Brushed with molasses Dijon
- Nashville Hot Fried Oysters** \$16
Chicken fried oysters tossed in sweet and spicy chili oil on bread and butter pickle chips and topped with bleu cheese crumbles
- Pimento Cheese Fritters** \$15
Local ancho chili caciotta, sharp cheddar, and Chihuahua cheeses blended with roasted red peppers and spicy mayo - Panko breaded and fried golden brown House Tabasco jam
- Soul Belly** \$16
Sweet & smoky rubbed pork belly roasted crispy served with hellacious collard greens
- Grilled Alligator Sausage** \$17
Served over bourbon cream corn coulis
- Cowboy Carpaccio** \$22
Slightly smoked and thinly sliced Nilgai antelope loin Smoked maple dressed arugula –Focaccia toast points and parmesan
- Wild Game Trio (4 person minimum)** \$18 pp
Venison Roll-ups – Quail medallions – Wild boar sausage

Soup & Salad

- Burrata and Duck Prosciutto Salad** \$21
Arugula, fresh berries, roasted tomatoes and toasted almonds – Fresh Burrata and thinly sliced duck prosciutto – Balsamic reduction and olive oil drizzle
- Iceberg Salad** \$14
Chilled wedge of Iceberg lettuce, lardons, beefsteak tomatoes, red onions, with bleu cheese dressing
- Y.O. House Salad** \$12
Field greens, caramelized pecans, green apples, local goat cheese, and tomatoes with a garlic cilantro vinaigrette
- Caesar Salad** \$12
Our version of the classic
- Corn Bisque** \$12
Velvety cream corn soup made with fresh sweet smoked corn topped with bacon, cotija cheese, and cilantro oil
- Chuck Wagon Chili** \$12
A 50-year-old recipe from the ranch

Family Style Sides

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| Creamed Spinach \$12 | Mashed Potatoes \$10 | Fresh Wilted Spinach \$12 |
| Portobello Mushrooms \$12 | Smoked Baked Potato \$11 | Steamed Asparagus \$13 |
| Collard Greens \$11 | Hand Cut Fries \$9.00 | Gouda Mac & Cheese \$13 |
| Roasted Brussels Sprouts with Bacon \$13 | | |

House Steaks

Prime Ribeye 16 oz. - \$56	Filet Mignon 6 oz. - \$40	Prime Top Sirloin 14 Oz. - \$36
Prime Porterhouse 24 oz. - \$75	Filet Mignon 8 oz - \$50	Prime Cowboy Ribeye 24 Oz. - \$68
Prime New York Strip 16 oz. - \$56	Filet Mignon 10 oz. - \$60	Bone-In New York Strip 18 Oz. - \$72

Accompaniments

Fresh Herb Roasted Bone Marrow Butter \$6 — Wild Mushroom Brandy Cream Sauce \$6
Grilled Mushrooms and Onions \$6 – Au Poivre Sauce \$5 — Blackberry Port Demi Glace \$5

Wild Game

Wild Game Mixed Grill	Market
A trio of wild game meats (Changes daily)	
Buffalo Filet Mignon	\$60
As featured on the Food Network	
Espresso Crusted Elk Tenderloin	\$52
Blackberry port reduction	
Hunters Plate	\$62
One espresso crusted Axis venison chop with blackberry port reduction- and one Nilgai antelope chop with green peppercorn cognac cream	

House Specialties

Captain Schreiner Bone-In Filet Mignon	\$82
16 Oz. Bone-In Filet Mignon – Roasted bone marrow herb butter	
Tomahawk Steak	\$99
28 oz. Long bone ribeye cooked medium rare - Carved tableside	
Chicken Piccata	\$25
Pan-roasted chicken breast with lemon caper butter - Served over orzo	
Steakhouse Cobb Salad	\$24
Grilled sirloin, bleu cheese, hardboiled eggs, lardons, roasted corn, tomatoes, and chopped Iceberg tossed in an avocado ranch dressing	

Seafood

Ancho Chili Rubbed Salmon	\$36
Sun-dried tomato, roasted garlic, and cilantro butter - Served with wild rice	
Shrimp and Grits	\$35
Shrimp, bacon, Portobello mushrooms, tomatoes, and scallions in a creamy sauce over a griddled cheesy Tabasco grit cake	
Chicken Fried Lobster	\$54
Lemon caper beurre blanc - Served with mashed potatoes and sautéed green beans	
Grilled Swordfish Steak Puttanesca	\$38
Creole-dusted and charbroiled- Stewed Roma tomatoes kalamata olives, capers, anchovies, basil, and garlic-Served with wild rice	

GRATUITY ADDED TO PARTIES OF SIX OR MORE

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness