

Ranching since 1880!

Appetizers

<b>Texas Hill Country Quail Medallions</b>	\$18
Chicken fried boneless quail breasts with a wild mushroom brandy demi-glace	
<b>Louie's Venison Roll Ups</b>	\$18
Bacon wrapped venison, jalapeno, and mozzarella - Brushed with molasses Dijon	
<b>Nashville Hot Fried Oysters</b>	\$16
Chicken fried oysters tossed in sweet and spicy chili oil on bread and butter pickle chips and topped with bleu cheese crumbles	
<b>Pimento Cheese Fritters</b>	\$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	
<b>Soul Belly</b>	\$16
Sweet & smoky rubbed pork belly roasted crispy served with hellacious collard greens	
<b>Shrimp and Alligator Grits</b>	\$17
Shrimp and alligator sausage, bacon, portobello mushrooms, tomatoes, and scallions in a creamy sauce over a griddled cheesy Tabasco grit cake	
<b>Cowboy Carpaccio</b>	\$22
Slightly smoked and thinly sliced tenderloin Smoked maple dressed arugula –Focaccia toast points and parmesan	
<b>Wild Game Trio (4 person minimum)</b>	\$18 pp
Venison Roll-ups — Quail medallions — Wild boar sausage	

Soup & Salad

<b>Burrata</b>	\$16
Burrata Tomato Salad Fresh Burrata di Bufala, beefsteak tomatoes, and fresh basil - drizzled with extra virgin olive oil and balsamic reduction	
<b>Iceberg Salad</b>	\$14
Chilled wedge of Iceberg lettuce, lardons, beefsteak tomatoes, red onions, with bleu cheese dressing	
<b>Y.O. House Salad</b>	\$12
Field greens, caramelized pecans, green apples, local goat cheese, and tomatoes with a garlic cilantro vinaigrette	
<b>Caesar Salad</b>	\$12
Our version of the classic	
<b>Corn Bisque</b>	\$12
Velvety cream corn soup made with fresh sweet smoked corn topped with bacon, cotija cheese, and cilantro oil	
<b>Chuck Wagon Chili</b>	\$12
A 50-year-old recipe from the ranch	

Family Style Sides

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

<b>Prime Ribeye</b> 16 oz. - \$56	<b>Filet Mignon</b> 6 oz. - \$40	<b>Prime Top Sirloin</b> 14 oz. - \$36
<b>Prime Porterhouse</b> 24 oz. - \$75	<b>Filet Mignon</b> 8 oz - \$50	<b>Prime Cowboy Ribeye</b> 24 oz. - \$68
<b>Prime New York Strip</b> 16 oz. - \$56	<b>Filet Mignon</b> 10 oz. - \$60	<b>Chopped Steak</b> 12 Oz. – \$29

## 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

<b>Wild Game Mixed Grill</b>	<b>Market</b>
A trio of wild game meats ( Changes daily)	
<b>Buffalo Filet Mignon</b>	<b>\$59</b>
As featured on the Food Network	
<b>Espresso Crusted Elk Tenderloin</b>	<b>\$52</b>
Blackberry port reduction	
<b>Hunter's Plate</b>	<b>\$62</b>
One espresso crusted Axis venison chop with blackberry port reduction- One Nilgai antelope chop with green peppercorn cognac cream	

# House Specialties

<b>Captain Schreiner Bone-In Filet Mignon</b>	<b>\$82</b>
16 Oz. Bone-In Filet Mignon – Roasted bone marrow herb butter	
<b>Tomahawk Steak</b>	<b>\$99</b>
28 oz. Long bone ribeye cooked medium rare - Carved tableside	
<b>Steakhouse Cobb Salad</b>	<b>\$24</b>
Grilled sirloin, bleu cheese, hardboiled eggs, lardons, roasted corn, tomatoes, and chopped Iceberg tossed in an avocado ranch dressing	
<b>Chicken Piccata</b>	<b>\$25</b>
Pan-roasted chicken breast with lemon caper butter - Served over orzo	
<b>Steak Frites</b>	<b>\$39</b>
Grilled Culotte topped with fresh chimichurri - Served with hand-cut fries	

# Seafood

<b>Ancho Chili Rubbed Salmon</b>	<b>\$36</b>
Sun-dried tomato, roasted garlic, and cilantro butter - Served with wild rice	
<b>Shrimp and Grits</b>	<b>\$35</b>
Shrimp, bacon, Portobello mushrooms, tomatoes, and scallions in a creamy sauce over a griddled cheesy Tabasco grit cake	
<b>Chicken Fried Lobster</b>	<b>\$54</b>
Lemon caper beurre blanc - Served with mashed potatoes and sautéed green beans	

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