

# Ranching since 1880!

## Appetizers

- Pimento Cheese Fritters** <sup>VG</sup> \$18  
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
- Texas Hill Country Quail Medallions** \$21  
Chicken fried boneless quail breasts with a wild mushroom brandy demi-glace
- Louie's Venison Roll-Ups** <sup>GF</sup> \$22  
Bacon wrapped venison, jalapeno, and mozzarella - Brushed with molasses Dijon
- Nashville Hot Fried Oysters** \$19  
Chicken fried oysters tossed in sweet and spicy chili oil  
on bread and butter pickle chips and topped with bleu cheese crumbles
- Soul Belly** <sup>GF</sup> \$18  
Sweet & smoky rubbed pork belly roasted crispy  
served with hellacious collard greens
- Shrimp and Alligator Grits** <sup>GF</sup> \$19  
Grilled Shrimp and Alligator sausage, bacon, portobello mushrooms, tomatoes,  
and scallions in a creamy sauce over a griddled cheesy Tabasco grit cake
- Wild Game Trio (4 person minimum)** \$19 pp  
Venison Roll-ups — Quail medallions — Wild boar sausage

## Soup & Salad

- Y.O. House Salad** <sup>GF VG</sup> \$13  
Field greens, caramelized pecans, green apples, local goat cheese,  
and tomatoes with a garlic cilantro vinaigrette
- Iceberg Salad** <sup>GF</sup> \$14  
Chilled wedge of Iceberg lettuce, lardons, beefsteak tomatoes, red onions,  
with bleu cheese dressing
- Burrata** <sup>GF</sup> \$16  
Burrata Tomato Salad  
Fresh Burrata di Bufala, beefsteak tomatoes, and fresh basil - drizzled with extra virgin olive  
oil and balsamic reduction
- Caesar Salad** \$13  
Our version of the classic with Focaccia croutons
- Corn Bisque** \$13  
Velvety cream corn soup made with fresh sweet smoked corn topped with  
bacon, cotija cheese, and cilantro oil
- Chuck Wagon Chili** \$13  
A 50-year-old recipe from the ranch

## Family Style Sides

- |   |   |  |
|---|---|--|
| <b>Creamed Spinach</b> <sup>VG</sup> \$14                     | <b>Mashed Potatoes</b> <sup>VG GF</sup> \$10  | <b>Fresh Wilted Spinach</b> <sup>GF V</sup> \$12 |
| <b>Portobello Mushrooms</b> <sup>V GF</sup> \$13              | <b>Smoked Baked Potato</b> <sup>GF</sup> \$13 | <b>Steamed Asparagus</b> <sup>GF V</sup> \$14    |
| <b>Collard Greens</b> <sup>GF</sup> \$11                      | <b>Hand Cut Fries</b> <sup>GF V</sup> \$9.00  | <b>Gouda Mac &amp; Cheese</b> <sup>VG</sup> \$15 |
| <b>Roasted Brussels Sprouts with Bacon</b> <sup>GF</sup> \$14 |   |  |

Vegan (no animal products) <sup>V</sup>

Gluten-Free <sup>GF</sup>

Vegetarian (No meat) <sup>VG</sup>

# House Steaks

all steaks are gluten free

**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

**Bone-In Filet** 14 Oz. \$75.00

**Chopped Steak** 12 Oz. - \$29

## Accompaniments

Roasted Bone Marrow Butter <sup>GF</sup> \$7

Au Poivre Sauce \$6

Blackberry Port Demi Glace \$5 <sup>GF V</sup> \$6

Wild Mushroom Brandy Cream Sauce \$7

Chimichurri <sup>GF V</sup> \$5

Grilled Mushrooms and Onions <sup>GF V</sup> \$7

## Wild Game

### Venison Chops

\$52

Wild Mushroom Brandy Cream Sauce

### Wild Game Mixed Grill

Market

A trio of wild game meats ( Changes daily)

### Buffalo Filet Mignon

\$59

As featured on the Food Network

### Espresso Crusted Elk Tenderloin

\$52

Blackberry port reduction

## House Specialties

### Steak Frites

\$39

Grilled Culotte topped with fresh chimichurri - Served with hand-cut fries

### Chicken Piccata

\$28

Pan-roasted chicken breast with lemon caper butter - Served over orzo

### Captain Schreiner Bone-In Filet Mignon

\$82

14 Oz. Bone-In Filet Mignon – Roasted bone marrow herb butter

### Tomahawk Steak

\$115

28 oz. Long bone ribeye cooked medium rare - Carved tableside

### Steakhouse Cobb Salad

\$24

Grilled sirloin, bleu cheese, hardboiled eggs, lardons, roasted corn, tomatoes, and chopped Iceberg tossed in an avocado ranch dressing

### Surf & Turf

\$62

Petite filet mignon and half chicken fried lobster

## 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

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