

## STARTERS

**Venison Roll Ups**..... GF \$16

Venison, jalapeno and smoked mozzarella wrapped in bacon and brushed with molasses Dijon

**Pimento Cheese Fritters**..... VG \$15

Ancho chili caciotta, cheddar and Chihuahua cheeses (made in downtown Dallas) with roasted red peppers. Panko breaded and fried golden brown. Served with house made Tabasco jam

**Soul Belly**..... GF \$15

Sweet & smoky rubbed pork belly roasted crispy and served with hellacious collard greens

**Texas Hill Country Quail Medallions**. \$17

Chicken fried boneless quail breasts with a wild mushroom Cognac sauce

## SOUP & SALAD

**Y.O. House Salad**..... GF VG \$ 8

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

**Caesar Salad**..... VG \$8

Our version of the classic

**The Wedge**..... GF \$11

Chilled wedge of Iceberg lettuce, bacon, beefsteak tomatoes, and red onions, with bleu cheese dressing

**Bowl of Chuckwagon Chili**..... \$10

50-year-old recipe from the ranch

**Soup of the Day**..... \$8

**Add to any salad**.....

Grilled Chicken \$9 - Grilled Sirloin \$10

Grilled Shrimp \$10 Grilled Salmon \$10

## BURGERS

Served on a toasted brioche bun with hand cut french fries

**Prime Time Burger**..... \$15

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

**Pimento Cheese Bacon Burger**.... ★ ★ \$17

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

**Buffalo Burger**..... \$18

100% grass fed ---No growth hormones, stimulants or antibiotics.

Add bacon, cheese, mushrooms, grilled onions \$1.00

## SANDWICHES

All sandwiches served with hand-cut fries

Our bread is baked fresh locally from La Spiga Bakery

**Chicken Fried Lobster Roll**..... ★ ★ \$24

A Texas twist on the New England classic .

With lemon aioli and crunchy capers

**Steak Sandwich**..... \$19

Smoked beef tenderloin, portobello mushrooms, caramelized onions, horseradish cream and Swiss cheese served on a rosemary ciabatta roll

**Buffalo Ruben**..... \$19

House corned bison brisket, Swiss cheese, sauerkraut, Russian dressing on marble rye

**Honey Mustard Chicken Sandwich**.... \$17

Fried or grilled chicken breast, bread and butter pickles, lettuce, onion and tomato.

Served on a toasted brioche bun brushed with honey mustard

## HOUSE SPECIALTIES

**Country Fried Pork Chops.** ..... \$16  
Served with cream gravy, mashed potatoes, and mixed veggies

**Chopped Steak.** ..... GF \$18  
Ground daily from prime beef - Topped with grilled onions and mushroom gravy. Served with mashed potatoes and mixed grilled veggies

**Buffalo Filet.** ..... ★ ★ GF \$55  
Grilled buffalo filet mignon served with two grilled shrimp, mashed potatoes, and mixed grilled veggies.

**Charbroiled Salmon.** ..... GF \$26  
Topped with sundried tomato, roasted garlic and cilantro butter. Served with wild rice and mixed grilled veggies

**Charbroiled Meatloaf.** ..... ★ ★ \$18  
Brushed with a tomato sriracha glaze and charbroiled. Served with mashed potatoes and grilled veggies

**Steak Frites.** ..... GF \$27  
Grilled Culotte topped with fresh chimichurri - Served with hand-cut fries

**Country Fried Steak.** ..... \$16  
Hamburger steak breaded and griddled, topped with cream gravy. Served with mashed potatoes, mixed veggies and brioche Texas toast

**Pecan Crusted Trout.** ..... GF \$17  
Topped with molasses butter. Served with collard greens and wild rice

**Mixed Grill.** ..... Market  
A trio of wild game meats

## SIDES

**Grilled Asparagus.** ..... \$10  
**Smoked Baked Potato** ..... \$10  
**Sauteed Spinach** ..... \$9  
**Roasted Brussel Sprouts.** ..... \$9  
**Hand Cut French Fries** ..... \$9  
**Gouda Mac & Cheese** ..... \$10  
**Whipped Potatoes.** ..... \$7

## STEAKS

Served with mashed potatoes, and mixed veggies

**Filet Mignon** ..... 6 oz. \$39 8 oz. \$49

**Prime New York Strip** ..... 10 oz. \$36

**Prime New York Strip.** ..... 14 oz. - \$55

**Prime Ribeye.** ..... 10 oz. \$39

**Prime Ribeye.** ..... 14 oz. - \$59

**Prime Top Sirloin** ..... 8 oz. \$27

## BONE-IN STEAKS

Choice of cup of soup, house or Caesar salad  
Served with mashed potatoes, and mixed veggies

**Prime Bone- In Strip.** ..... 18 oz. -- \$68

**Bone-In Cowboy Ribeye.** ..... 20 oz. - \$72

**Porterhouse.** ..... 32 oz. - \$110

**Bone-In Filet.** ..... 14 Oz. \$78.00

**Tomahawk Steak.** ..... \$140  
34 oz. Long bone ribeye cooked medium rare - Carved tableside

## ENTREE SALADS

**Salmon Wilted Spinach Salad.** ..... GF \$22  
Baby spinach, mushrooms, hard-boiled eggs and red onions. Softened with warm Italian bacon dressing and garnished with dried cranberries and toasted almonds. Topped with grilled salmon.

**Steakhouse Cobb Salad.** ..... GF \$19  
Bleu cheese, hard-boiled eggs, bacon, roasted corn, tomatoes and chopped iceberg. Your choice of dressing. Topped with grilled sirloin

**Grilled Chicken Salad.** ..... GF \$17  
Field greens, caramelized pecans, green apples, goat cheese and tomatoes with garlic cilantro vinaigrette. Topped with grilled chicken breast

**20% Gratuity added to tables of six or more**