

Ranching since 1880!

Appetizers

Burrata \$16 Fresh Burrata di Bufala, beefsteak tomatoes, and fresh basil - Drizzled with extra virgin olive oil and balsamic reduction	Wild Game Trio (2 person minimum) \$19 pp Venison Roll-ups – Quail medallions – Wild boar sausage
Louie's Venison Roll-Ups \$22 Bacon-wrapped venison, jalapeno, and mozzarella -Molasses Dijon glaze	Texas Hill Country Quail \$21 Chicken fried boneless quail breast with a wild mushroom brandy demi-glace
Soul Belly \$18 Sweet & smoky rubbed pork belly roasted crispy served with hellacious collard greens	Chicken fried Lobster \$25 Lemon butter caper sauce
Nilgai Carpaccio \$24 Thinly sliced south Texas antelope - Arugula dressed with smoked maple vinaigrette- Shaved Parmesan and focaccia toast points.	Pimento Cheese Fritters \$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

Soup & Salad

Y.O. House Salad \$13 Field greens, caramelized pecans, green apples, local goat cheese, and tomatoes with a garlic cilantro vinaigrette	
Iceberg Salad \$15 Chilled wedge of Iceberg lettuce, bacon, beefsteak tomatoes, red onions, with bleu cheese dressing	
Caesar Salad \$13 Our version of the classic with Focaccia croutons	
Chuck Wagon Chili \$14 A 50-year-old recipe from the ranch	
Corn Bisque \$13 Velvety cream corn soup made with fresh sweet smoked corn topped with bacon, cotija cheese, and cilantro oil	

Wild Game

Venison Chops \$59 Wild mushroom brandy cream sauce	
Espresso Crusted Elk Tenderloin \$59 Blackberry port reduction	
Buffalo Filet Mignon \$62 As featured on the Food Network	
Mixed Grill Market A trio of wild game meats (Chefs selection)	
Chicken Fried Quail \$32 Chicken fried boneless quail breasts with a wild mushroom brown gravy. Served with mashed potatoes.	

Family Style Sides

Hellacious Collard Greens \$12	Smoked Baked Potato \$14	Gouda Mac & Cheese \$16
Roasted Brussels Sprouts \$15	Hand Cut Fries \$12	Blue Cheese Crusted Creamed Spinach \$16
Mashed Potatoes \$12	Grilled Asparagus \$16	

Gratuity added to parties of six or more

House Steaks

Filet Mignon , 6 oz. \$45	Prime Bone- In Strip , 18 oz. – \$72
Filet Mignon , 8 oz. \$55	All - Natural Texas Black Angus
Prime Ribeye , 14 oz. - \$62	Flat Iron , 10 oz. \$38
Prime New York Strip , 14 oz. - \$59	Very tender and well-marbled
Bone-In Cowboy Ribeye , 20 oz. - \$72	Mishima Ultra Reserve Wagyu Ribeye , . . 14 oz. \$95
Tomahawk Ribeye – – Long bone ribeye - Carved tableside - Serves two people, 34 oz. \$145	Bone-In Cowboy Ribeye , 20 oz. \$72

Steak Butter

Not available on the side. Flamed tableside

Roasted Bone Marrow Butter , \$6
Truffle Duxelle Butter , \$7
Molasses Butter , \$5

Sauces

Served on the side

Au Poivre , \$5
Chimichurri , \$5
Wild Mushroom , \$5
Blackberry Port Reduction , \$5

Add Ons

Venison Chop , \$24	Espresso Crusted Elk Tenderloin , \$21
Green peppercorn Cognac sauce	Blackberry port reduction
Blackened Shrimp , \$18	Chicken fried Lobster , \$25
Three large shrimp with lemon butter	Half lobster tail with lemon butter cream

Other Specialties

Filet Kebabs , \$38
Filet medallions, mushrooms, peppers, and onions skewered and charbroiled
Fresh herb chimichurri - Over wild rice
Ancho Chili Rubbed Salmon , \$36
Sun-dried tomato, roasted garlic, and cilantro butter - Served with wild rice
Chicken Piccata , \$32
Pan-roasted chicken breast with lemon caper butter - Served over orzo
Surf & Turf , \$64
Petite filet mignon and half chicken fried lobster
Alberta Lamb Sirloin , \$45
Charbroiled lamb sirloin over roasted tomato tapenade orzo
Shrimp and Grits , \$38
Shrimp, bacon, Portobello mushrooms, tomatoes, and scallions in a creamy sauce over a griddled cheesy Tabasco grit cake
Pecan Crusted Trout , \$32
Topped with molasses butter - Served with collard greens and wild rice
Steak Frites , \$44
Grilled Flat Iron steak topped with truffle duxelles butter - Served with hand cut fries.
Blue Cheese Crusted Filet , \$58
Charbroiled 8 oz. filet with a Maytag blue cheese panko crust