

## STEAKS



Served with mashed potatoes and mixed grilled vegetables

<b>Filet Mignon.</b> . . . . .	6 oz. \$42	8 oz. \$52	<b>Prime Bone- In Strip.</b> . . . . .	18 oz. \$68
<b>Prime New York Strip.</b> . . . .	10 oz. \$36	14 oz. \$55	<b>Flat Iron.</b> . . . . .	10 oz. \$32
<b>Prime Ribeye.</b> . . . . .	10 oz. \$39	14 oz. \$59	Exceptionally tender and well-marbled	
<b>Bone-In Cowboy Ribeye.</b> . . . . .	20 oz. - \$72		<b>Tomahawk Steak.</b> . . . . .	34 oz. \$140
			Long bone ribeye - Carved tableside	

## ACCOMPANIMENTS

<b>Espresso Crusted Elk Tenderloin.</b> . . . . .	\$21	<b>Wild Mushroom Brandy Sauce.</b> . . . . .	\$5
Blackberry port reduction		<b>Roasted Bone Marrow Butter.</b> . . . . .	\$6
<b>Blackened Shrimp.</b> . . . . .	\$18	<b>Truffle Duxelles Butter.</b> . . . . .	\$7
Three large shrimp with lemon butter		<b>Au Poivre Sauce.</b> . . . . .	\$5
<b>Venison Chop Au Poivre.</b> . . . . .	\$24	<b>Chimichurri.</b> . . . . .	\$5
<b>Chicken fried Lobster.</b> . . . . .	\$25		
Lemon butter caper sauce			

## LUNCH SPECIALTIES

<b>Charbroiled Meatloaf</b>  . . . . .	\$18	<b>Buffalo Filet.</b> . . . . .	\$55
Brushed with a tomato sriracha glaze and charbroiled. Served with mashed potatoes and grilled veggies.		Grilled buffalo filet mignon served with two grilled shrimp, mashed potatoes, and mixed grilled veggies.	
<b>Steakhouse Cobb Salad.</b> . . . . .	\$23	<b>Charbroiled Salmon.</b> . . . . .	\$26
Bleu cheese, hard-boiled eggs, bacon, tomatoes, fresh corn, and chopped iceberg. Topped with grilled flat iron steak. Choice of dressings.		Topped with sundried tomato, roasted garlic and cilantro butter. Served with wild rice and mixed grilled veggies.	
<b>Chopped Steak.</b> . . . . .	\$18	<b>Chicken Piccata.</b> . . . . .	\$24
Ground daily from prime beef - Topped with grilled onions, cremini mushrooms, and brown gravy. Served with mashed potatoes and mixed grilled veggies.		Pan-roasted chicken breast with lemon caper butter - Served over orzo	
<b>Alberta Lamb Sirloin.</b> . . . . .	\$35	<b>Steak Frites.</b> . . . . .	\$32
Charbroiled lamb sirloin over roasted tomato tapenade orzo.		Grilled Flat Iron steak topped with truffle duxelles butter - Served with hand cut fries.	
<b>Pecan Crusted Trout.</b> . . . . .	\$21	<b>Filet Kebabs</b>  . . . . .	\$28
Topped with molasses butter. Served with collard greens and wild rice.		Filet medallions, mushrooms, peppers, and onions skewered and charbroiled. Fresh herb chimichurri - Over wild rice	

## SIDES

<b>Grilled Asparagus.</b> . . . . .	\$12	<b>Mashed Potatoes.</b> . . . . .	\$7
<b>Smoked Baked Potato.</b> . . . . .	\$10	<b>Gouda Mac &amp; Cheese.</b> . . . . .	\$13
<b>Roasted Brussel Sprouts with bacon.</b> . . . .	\$11	<b>Blue Cheese Crusted Creamed Spinach.</b> . . .	\$13
<b>Hand Cut French Fries.</b> . . . . .	\$7	<b>Hellacious Collard Greens.</b> . . . . .	\$7

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

## STARTERS

**Venison Roll Ups. . . . . \$16**  
Venison, jalapeno and smoked mozzarella wrapped in bacon and brushed with molasses Dijon.

**Pimento Cheese Fritters. . . . . \$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. . . . . \$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.

**Burrata. . . . . \$16**  
Fresh Burrata di Bufala, beefsteak tomatoes, and fresh basil - Drizzled with extra virgin olive oil and balsamic reduction.

## SANDWICHES

Served on a toasted brioche bun - With hand cut fries

**Steak Sandwich. . . . . \$19**  
Smoked beef tenderloin, cremini mushrooms, caramelized onions, horseradish cream and Swiss cheese served on a rosemary ciabatta roll

**Chicken Fried Lobster Roll ♫. . . . . \$24**  
A Texas twist on the New England classic . With lemon aioli and crunchy capers

**Honey Mustard Chicken Sandwich. . . . . \$17**  
Fried or grilled chicken breast, pickles, lettuce, onion and tomato. Served on a toasted brioche bun brushed with honey mustard

## BURGERS

Served on a toasted brioche bun - With hand cut fries

**Prime Time Burger. . . . . \$16**  
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. . . . . \$19**  
100% grass fed ---No growth hormones, stimulants or antibiotics.

**Ostrich Burger ♫. . . . . \$26**  
A lean, protein-rich beef alternative. Remarkably low in fat and sodium; loaded with iron and antioxidants. Tomatoes, lettuce, pickle, and onion

## BURGER ADD -ON'S

**Cheese. . . . . \$1    Grilled onions. . . . . \$1**  
**Grilled Mushrooms. . \$2    Bacon. . . . . \$2**

## SOUP & SALAD

**Y.O. House Salad. . . . . \$ 8**  
Field greens, caramelized pecans, green apples, local goat cheese, and tomatoes with garlic cilantro vinaigrette

**Caesar Salad. . . . . \$8**  
Our version of the classic

**Bowl of Chuckwagon Chili ♫. . . . . \$10**  
50-year-old recipe from the ranch

**The Wedge. . . . . \$11**  
Chilled wedge of Iceberg lettuce, bacon, beefsteak tomatoes, and red onions, with bleu cheese dressing

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

**Salad Add on's** - Grilled Chicken \$9 - Grilled Sirloin \$10 - Grilled Shrimp \$12 Grilled Salmon \$12



