

STARTERS

APPETIZERS

ONION STRAWS **9**
HOUSE CAJUN BATTERED SWEET ONIONS. HORSERADISH SAUCE.

AHI TUNA STACK **21**
CENTER CUT YELLOWFIN TUNA. AVOCADO. GAZPACHO. WONTON STRIPS. CHIPOTLE OIL. SOY GINGER LIME VINAIGRETTE.

JALAPENO "POPPERS"  **10**
FIRE ROASTED. GOAT CHEESE. APPLEWOOD BACON JALAPENO JELLY.
SUB ELK SAUSAGE **3**

GRILLED QUAIL **21**
TEXAS QUAIL. POBLANO CHEESE GRITS. ADOBO.

HILLBILLY BRUSSEL SPROUTS **14**
DEEP FRIED. BACON AIOLI.

CRAB CAKES **29**
CHIMICHURRI AIOLI.

BIT'S ONION SOUP **9**
SWEET ONIONS. CROUTONS. GRUYERE.

SALADS

HOUSE SALAD **12**
CANDIED PECANS. DRIED CRANBERRIES. GOAT CHEESE. HONEY BALSAMIC.

BABY WEDGE **15**
SHAFT'S AGED BLEU CHEESE. HEIRLOOM TOMATOES. BACON. ONION STRAWS. BLEU CHEESE DRESSING.
AVAILABLE CHOPPED. **16**

OAK GRILLED CAESAR **13**
HEARTS OF ROMAINE. PARMESAN CRISP.
AVAILABLE AS CAESAR CLASSIC.
CHOPPED GRILLED CAESAR. **14**
ADD CHICKEN. **7** ADD SALMON. **12**

**Chef Jovil's
Highlighted Cuisine**

ELK RACK 63

BLACKBERRY PORT GASTRIQUE
SWEET POTATO PUREE. BROCCOLINI.

PAN SEARED DUCK BREAST 37

DIJON PAN SAUCE. ROASTED POTATOES.
BROCCOLINI.

24OZ PRIME TOMAHAWK RIBEYE 91

A LA CARTE

BUTTER POACHED 8OZ LOBSTER TAIL 31

A LA CARTE

ASK YOUR SERVER FOR OUR SUGGESTED WINE PAIRING

BEVERAGES

FOUNTAIN SODA 4

PEPSI/DIET PEPSI/CHERRY PEPSI/DR. PEPPER
STARRY/LEMONADE/ MOUTAIN DEW

STRAWBERRY LEMONADE 5

HANK'S ROOTBEER 4

NESPRESSO COFFEE 5

CAPPUCCINO 4

ESPRESSO 4

AMERICANO / DECAF 4

TEA 4

PREMIUM BLACK ICED TEA.

HOT TEA AVAILABLE IN ASSORTED FLAVORS

“LIFE IS SHORT.... EAT OUR HOUSE MADE DESSERTS FIRST”

SPECIALTIES

HOUSE SPECIALTIES



WHISKEY PORK CHOP 16 OZ	37
POBLANO CHEESE GRITS. GARNISH SEASONAL VEGGIES. WHISKEY GLAZE. SPICED COFFERUB.	
OATMEAL STOUT BRAISED PORK SHANK	31
OATMEAL STOUT REDUCTION. GARLIC MASHED POTATOES. (\$1 FROM EVERY SHANK SOLD GOES TO VETS 4 VETERANS)	
ROASTED POBLANO PEPPER	18
ROASTED VEGETABLES. GOAT CHEESE. SHARP WHITE CHEDDAR. CREOLE SAUCE. CILANTRO PESTO. RICE. ADD CHICKEN 7 ADD SALMON 12	
MARY'S FREE-RANGE SAGEBRUSH CHICKEN	27
ROASTED POTATO HERB SAUCE. LOCAL HONEY & APPLEWOOD SMOKED BACON CARAMELIZED BRUSSELS	
FILET TIP BEEF KABOBS	34
SWEET PEPPERS. SWEET ONIONS. ZUCCHINI. SWEET BBQ SAUCE. ROASTED GARLIC MASHED POTATOES.	
COWBOY CHEESEBURGER	21
½ LB PREMIUM BLEND OF BRISKET, SHORT RIBS, AND FLANK STEAK. BRIOCHE BUN. CHIPOTLE MAYO. AMERICAN CHEESE. LETTUCE. TOMATO. ONIONS. SERVED WITH FRENCH FRIES ADD BACON 3 ADD AVOCADO 1.50 ADD FRIED EGG 2.50 SUB VEGETARIAN PATTY 2	
BIT'S "STROGANOFF"	34
FETTUCCHINE. MUSHROOMS. SLICED FILET TIPS.	
CIOPPINO	33
CLAMS. MUSSELS. REDFISH. SHRIMP. ELK SAUSAGE. SERVED WITH HALF BAGUETTE. ADD NOODLES. 4	

Rare
cool red center

Medium Rare
warm red center

Medium
pink throughout

Medium Well
touch of pink



OAK FIRE WOODGRILL

CREEKSTONE FARMS ALL-NATURAL	30 DAY DRY AGED PRIME NEW YORK STRIP 14 OZ	71
	RIBEYE 14 OZ	59
	COWBOY BONE-IN RIBEYE 24 OZ	73
CERTIFIED BLACK ANGUS	PETITE FILET MIGNON 8 OZ	47
	USDA PRIME TOP SIRLOIN 10 OZ	35
AUSTRALIAN WAGYU	NEW YORK STRIP 12OZ SCORE 7	73
AMERICAN WAGYU	FLAT IRON 10 OZ	51
NIMAN RANCH ALL-NATURAL	PORK CHOP 16 OZ	35
SEAFOOD	GRILLED WILD CAUGHT KING SALMON SOY GINGER BBQ SAUCE. SEASONAL VEGETABLES. ROASTED GARLIC MASHED POTATOES.	37
	PECAN CRUSTED TEXAS REDFISH CAJUN TOMATO SHRIMP SAUCE. POBLANO CHEESE GRITS. SAUTEED SPINACH.	38

(ALL STEAKS COME WITH YOUR CHOICE OF ONE SIDE)

SIDES

ROASTED GARLIC MASHED POTATOES **8** CAST IRON CHARRED VEGETABLES **8**
BAKED POTATO **10** FRENCH FRIES **7**

PREMIUM SIDE (additional \$2)

CREAMED SPINACH **9** SEASONAL VEGETABLES **9**
JALAPENO MAC & CHEESE **11** POBLANO CHEESE GRITS **10** CHEF'S GARLIC MUSHROOMS **10**
HONEY & BACON CARAMELIZED BRUSSELS **10**

TO CROWN YOUR STEAK OR ANY ENTREE

RUBS

CAJUN CHAR RUB **1** PEPPERCORN CRUST **1**

TOPPERS

SAUTEED MUSHROOMS **4** SAUTEED ONIONS **3** GARLIC PRAWNS **11**
ONION STRAWS **5** BUTTER POACHED 8OZ LOBSTER TAIL **31**

SAUCES

BLEU CHEESE & HERB **3** CHIMICHURRI **3** HOUSE BOURBON SAUCE **5** STEAK SAUCE
SAUCE FLIGHT **7**