

# **STARTERS**

APPETIZERS	CALANDRI ONION STRAWS HOUSE CAJUN BATTERED SWEET ONIONS. HORSERADISH SAUCE.	9
	<b>SEARED AHI TUNA</b> AVOCADO CRÈME. SWEET TERIYAKI GLAZE. SRIRACHA. AIOLI. COCONUT FORBIDDEN RICE. CRISPY SHALLOTS	19
	JALAPENO "POPPERS"  FIRE ROASTED. GOAT CHEESE. APPLEWOOD BACON JALAPENO JELLY.	8
	SUB ELK SAUSAGE 2	
	GRILLED QUAIL TEXAS QUAIL. POBLANO CHEESE GRITS. ADOBO.	16
	HILLBILLY BRUSSEL SPROUTS DEEP FRIED. BACON AIOLI.	11
	BIT'S ONION SOUP CALANDRI FARMS SWEET ONIONS. CROUTONS. GRUYERE.	8
SALADS	HOUSE SALAD CANDIED PECANS. DRIED CRANBERRIES. GOAT CHEESE. HONEY BALSALMIC.	10
	BABY WEDGE SHAFT'S AGED BLEU CHEESE. TOMATOES. BACON. ONION STRAWS.	12
	BLEU CHEESE DRESSING. AVAILABLE AS CHOPPED WEDGE 13	
	OAK GRILLED CAESAR HEARTS OF ROMAINE. PARMESAN CRISP.	11
	AVAILABLE AS CAESAR CLASSIC.	
	CHOPPED GRILLED CAESAR.	12
	ADD CHICKEN 5 ADD SALMON 11	



# **SEASONAL**

**BEVERAGES** 

BAKED ORECCHIETTE WITH PORK SUGO	23
BAKED ORECCHIETTE PASTA. BRAISED SHREDDED PORK SUGO.	
ELK RACK	51
SWEET POTATO PUREE. GRILLED SQUASH. BLACKBERRY AGRODOLCE.	
SEABASS	32
DILL BEURRE BLANC. VEGETABLE BRUNOISES.	
LEMON CAPER MASHED POTATOES.	
COWBOY CAESAR SALAD	29
WOODFIRE GRILLED HANGER STEAK	
FOUNTAIN SODA	3
PEPSI/DIET PEPSI/CHERRY PEPSI/DR. PEPPER	
SIERRA MIST/LEMONADE	
STRAWBERRY LEMONADE	4
BOTTLED SODAS	4
ASK YOUR SERVER FOR SELECTION OF FLAVORS	
NESPRESSO COFFEE	
CAPPUCCINO	4
ESPRESSO/ DECAF	3
AMERICANO (\$1 Refills)	3
TEA	3
PREMIUM BLACK ICED TEA.	
HOT TEA AVAILABLE IN ASSORTED FLAVORS	

"LIFE IS SHORT.... EAT THE FEATURED DESSERT FIRST"



### **SPECIALTIES**

# **HOUSE SPECIALTIES** WHISKEY PORK CHOP 16 OZ 32 POBLANO CHEESE GRITS. SEASONAL VEGGIES. WHISKEY GLAZE. OATMEAL STOUT BRAISED PORK SHANK 27 OATMEAL STOUT REDUCTION. GARLIC MASHED POTATOES. (\$1 FROM EVERY SHANK SOLD GOES TO VETS 4 VETERANS) ROASTED POBLANO PEPPER 18 ROASTED VEGETABLES. GOAT CHEESE. WHITE SHARP CHEDDER. CREOLE SAUCE. CILANTRO PESTO. RICE. ADD CHICKEN 5 ADD SALMON 11 MARY'S FREE-RANGE SAGEBRUSH CHICKEN 25 ROASTED POTATO HERB SAUCE. LOCAL HONEY & APPLEWOOD SMOKED BACON CARAMELIZED BRUSSELS FILET TIP BEEF KABOBS 27 SWEET PEPPERS. LOCAL ONIONS. ZUCCHINI. SWEET BBQ SAUCE. ROASTED GARLIC MASHED POTATOES. **COWBOY CHEESEBURGER** 18 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 2 ADD AVOCADO 1.50

FETTUCCINE. MUSHROOMS. SLICED FILET TIPS.

**BIT'S "STROGANOFF"** 

ADD FRIED EGG 2.50 SUB VEGETARIAN PATTY 2

26



Rare

Medium

Medium

+

cool red center Rare
warm red center

pink throughout

Medium
Well
touch of pink



## OAK FIRE WOODGRILL

CREEKSTONE FARMS ALL-NATURAL	30 DAY DRY AGED PRIME NEW YORK STRIP 14 OZ	<b>6</b> 1
	RIBEYE 14 OZ	59
	COWBOY BONE-IN RIBEYE 24 OZ	65
CERTIFIED BLACK ANGUS	PETITE FILET MIGNON 8 OZ	41
	USDA PRIME TOP SIRLOIN 10 OZ	35
	USDA PRIME HANGER 8 OZ	26
WAGYU	FLAT IRON 10 OZ	41
NIMAN RANCH ALL-NATURAL	PORK CHOP 16 OZ	29
SEAFOOD	GRILLED WILD CAUGHT KING SALMON SOY GINGER BBQ SAUCE. SEASONAL VEGETABLES. ROASTED GARLIC MASHED POTATOES.	38
	PECAN CRUSTED TEXAS REDFISH CAJUN TOMATO SHRIMP SAUCE. POBLANO CHEESE GRITS. SAUTEED SPINACH.	33

(ALL STEAKS COME WITH YOUR CHOICE OF ONE SIDE)

## **SIDES**

ROASTED GARLIC MASHED POTATOES 8 CAST IRON CHARRED VEGETABLES 8 BAKED POTATO 8 FRENCH FRIES 6

#### PREMIUM SIDE (additional \$2)

CREAMED SPINACH 9 SEASONAL VEGETABLES 8

JALAPENO MAC & CHEESE 10 POBLANO CHEESE GRITS 9 CHEF'S GARLIC MUSHROOMS 10

HONEY & BACON CARAMELIZED BRUSSELS 9

TO CROWN YOUR STEAK OR ANY ENTREE

#### **RUBS**

CAJUN CHAR RUB 1 PEPPERCORN CRUST 1

#### **TOPPERS**

SAUTEED MUSHROOMS 3 SAUTEED ONIONS 3 GRILLED PRAWNS 9 ONION STRAWS 4

#### **SAUCES**

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