

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. FURIKAKI SEASONAING. 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.

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

SALADS

HOUSE SALAD 12
CANDIED PECANS. DRIED CRANBERRIES.
GOAT CHEESE. HONEY BALSAMIC.
ADD CHICKEN. 7 ADD SALMON. 12

BABY WEDGE 15
SHAFT'S AGED BLEU CHEESE. HEIRLOOM TOMATOES.
BACON. ONION STRAWS. BLEU CHEESE DRESSING.
AVAILABLE CHOPPED. 16
ADD CHICKEN. 7 ADD SALMON. 12

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

BEVERAGES

FOUNTAIN SODA

4

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

STRAWBERRY LEMONADE

5

HANK'S ROOTBEER

4

NESPRESSO COFFEE

CAPPUCCINO

5

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.

Rare
cool red center

Medium Rare
warm red center

Medium
pink throughout

Medium Well
touch of pink



OAK FIRE WOODGRILL

PRIME ALL-NATURAL CREEKSTONE FARMS	30 DAY DRY AGED NEW YORK STRIP 14 OZ	71
	RIBEYE 14 OZ	62
	RIBEYE 18 OZ	75
	TOMAHAWK RIBEYE 24 OZ	91
	PETITE FILET MIGNON 6 OZ	46
	FILET MIGNON 10 OZ	69
MARGARET RIVER WAGYU	AUSTRALIAN WAGYU SCORE 7 NEW YORK STRIP 120Z	75
MISHIMA RESERVE WAGYU	AMERICAN WAGYU FLAT IRON 10 OZ	53
KAGOSHIMA WAGYU	JAPANESE WAGYU A-5 PETITE FILET MIGNON	MP

ADD SOME SURF TO YOUR TURF!

LOBSTER TAIL 33 GARLIC PRAWNS 12

SEAFOOD

YUZU GLAZED FAROE ISLAND SALMON 37
SEASONAL VEGETABLES. COWBOY FRIED RICE.

PECAN CRUSTED TEXAS REDFISH 38
CAJUN TOMATO SHRIMP SAUCE.
POBLANO CHEDDAR GRITS. SAUTEED SPINACH.

SIDES

LOBSTER MAC & CHEESE 35
ROASTED GARLIC MASHED POTATOES 8 SAUTEED VEGETABLES 9
LOADED BAKED POTATO 14 FRENCH FRIES 7 SEASONAL VEGETABLES 9
JALAPENO MAC & CHEESE 13 POBLANO CHEESE GRITS 11 CHEF'S GARLIC MUSHROOMS 12
DEEP FRIED BRUSSELS 10 SAUTEED SPINACH 9

TO CROWN YOUR STEAK OR ANY ENTREE

RUBS

CAJUN CHAR RUB 1 PEPPERCORN CRUST 1

TOPPERS

SAUTEED MUSHROOMS 4 SAUTEED ONIONS 3 ONION STRAWS 5

SAUCES

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