

STARTERS
APPETIZERS

ONION STRAWS 11
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"  12
FIRE ROASTED. GOAT CHEESE. APPLEWOOD BACON JALAPENO JELLY. BALSAMIC REDUCTION.

SUB ELK SAUSAGE 3

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

DEEP FRIED BRUSSEL SPROUTS SALAD 15
TOSSED IN OUR HOUSE CAESAR DRESSING. PARMESAN. BACON AIOLI. SHISHITO PEPPERS. BALSAMIC REDUCTION. TOASTED BREADCRUMBS.

BIT'S ONION SOUP 13
SWEET ONIONS. CROUTONS. GRUYERE.

SALADS

HOUSE SALAD 12
CANDIED PECANS. DRIED CRANBERRIES. GOAT CHEESE. HONEY BALSAMIC. ADD CHICKEN. 11 ADD SALMON. 14

BABY WEDGE 16
BLEU CHEESE CRUMBLE. RED ONION. GRAPE TOMATOES. BACON. BALSAMIC REDUCTION. BLUE CHEESE DRESSING. AVAILABLE CHOPPED. ADD CHICKEN. 11 ADD SALMON. 14

OAK GRILLED CAESAR 14
HEARTS OF ROMAINE. PARMESAN CRISP. AVAILABLE AS CAESAR CLASSIC. CHOPPED GRILLED CAESAR. ADD CHICKEN. 11 ADD SALMON. 14

HOUSE SPECIALTIES



WHISKEY PORK CHOP 16 OZ **37**
POBLANO CHEESE GRITS. WHISKEY GLAZE.
SPICED COFFEE RUB.

OATMEAL STOUT BRAISED PORK SHANK **33**
OATMEAL STOUT REDUCTION. GARLIC MASHED POTATOES.
(\$1 FROM EVERY PLATE SOLD GOES TO VETS 4 VETERANS)

ROASTED POBLANO PEPPER **19**
ROASTED VEGETABLES. GOAT CHEESE.
SHARP WHITE CHEDDAR.
CREOLE SAUCE. CILANTRO PESTO. RICE.
ADD CHICKEN 11 ADD SALMON 14

JIDORI FREE RANGE SAGEBRUSH CHICKEN **34**
ROASTED POTATOES. SAGE HERB SAUCE.
BROCCOLINI.

FILET TIP BEEF KABOBS **34**
SWEET PEPPERS. SWEET ONIONS. ZUCCHINI. MUSHROOMS.
SWEET BBQ SAUCE. ROASTED GARLIC MASHED POTATOES.

COWBOY CHEESEBURGER **22**
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 2
ADD FRIED EGG 3 SUB VEGETARIAN PATTY 2

BIT'S STROGANOFF **34**
FETTUCCHINE. MUSHROOMS. SLICED FILET TIPS.

CHEF'S SEASONAL ENTREES

SEARED SEA SCALLOPS **36**
WHITE CHOCOLATE BUREE BLANC. FRIED CAPERS.

MIKE'S "SLAB OF NUESKE'S BACON" **23**
GOCHUJANG WHISKEY GLAZE.

ELK STRIP LOIN **54**
CHIPOTLE MASHED POTATO. APPLE CIDER ADOBO.
RAINBOW CARROT AND ONION MELANGE.

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	DRY AGED NEW YORK 14 OZ	71
	RIBEYE 14 OZ	62
	RIBEYE 18 OZ	75
	TOMAHAWK RIBEYE 32 OZ	119
	PETITE FILET MIGNON 6 OZ	46
	FILET MIGNON 10 OZ	69
ROSEWOOD RANCH WAGYU	AMERICAN WAGYU NEW YORK STRIP 12 OZ	75
	AMERICAN WAGYU RIBEYE 14 OZ	67
MISHIMA RESERVE WAGYU	AMERICAN WAGYU FLAT IRON 10 OZ	53
KAGOSHIMA RESERVE	JAPANESE WAGYU FILET MIGNON	MP

ADD SOME SURF TO YOUR TURF!

8 OZ LOBSTER TAIL 37 GARLIC PRAWNS 14

SEAFOOD

YUZU GLAZED FAROE ISLAND SALMON	37
BROCCOLINI. FRIED RICE.	
PECAN CRUSTED TEXAS REDFISH	38
CAJUN TOMATO SHRIMP SAUCE. POBLANO CHEDDAR GRITS. SAUTEED SPINACH.	

SIDES

GARLIC MASHED POTATOES 8	LOBSTER MAC & CHEESE 35	JALAPENO MAC & CHEESE 13
BROCCOLINI 9	FRENCH FRIES 8	POBLANO CHEESE GRITS 12
LOADED BAKED POTATO 14	SAUTEED VEGETABLES 10	GARLIC MUSHROOMS 13
SAUTEED SPINACH 9		TALLOW FRIED BRUSSELS 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 **4** CHIMICHURRI **3** HOUSE BOURBON SAUCE **5** SAUCE FLIGHT **8**