


**STARTERS**

**APPETIZERS**

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

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

**JALAPENO "POPPERS"**  **8**  
FIRE ROASTED. GOAT CHEESE. APPLEWOOD BACON JALAPENO JELLY.  
SUB ELK SAUSAGE **2**

**GRILLED QUAIL** **19**  
TEXAS QUAIL. POBLANO CHEESE GRITS. ADOBO.

**HILLBILLY BRUSSEL SPROUTS** **13**  
DEEP FRIED. BACON AIOLI.

**BIT'S ONION SOUP** **8**  
ONIONS. CROUTONS. GRUYERE.

**SALADS**

**HOUSE SALAD** **10**  
CANDIED PECANS. DRIED CRANBERRIES. GOAT CHEESE. HONEY BALSALMIC.

**BABY WEDGE** **14**  
SHAFT'S AGED BLEU CHEESE. TOMATOES. BACON. ONION STRAWS. BLEU CHEESE DRESSING.  
AVAILABLE AS CHOPPED WEDGE **15**

**OAK GRILLED CAESAR** **13**  
HEARTS OF ROMAINE. PARMESAN CRISP. AVAILABLE AS CAESAR CLASSIC.  
CHOPPED GRILLED CAESAR. **14**  
ADD CHICKEN **5** ADD SALMON **11**



## SEASONAL

**WHITE CHOCOLATE SCALLOPS** 29  
WHITE CHOCOLATE BUERRE BLANC.

**PORK BELLY SALAD** 14  
MOZZARELLA. PICKLED ONIONS. GRANNY SMITH APPLE.  
CANDIED WALNUTS. MAPLE VINAIGRETTE DRESSING.

**CIOPPINO** 31  
CLAMS. MUSSELS. REDFISH. SHRIMP.  
SERVED WITH BAGUETTE CROSTINI.

**14 OZ AUSTRALIAN WAGYU RIBEYE (A LA CARTE)** 95  
SCORE 7

*ASK YOUR SERVER FOR OUR SUGGESTED WINE PAIRING*

## BEVERAGES

**FOUNTAIN SODA** 3  
PEPSI/DIET PEPSI/CHERRY PEPSI/DR. PEPPER  
SIERRA MIST/LEMONADE/MOUNTAIN DEW

**STRAWBERRY LEMONADE** 4

**BOTTLED ROOTBEER** 4

**NESPRESSO COFFEE**  
CAPPUCCINO 4  
ESPRESSO 3  
AMERICANO / DECAF (\$1 Refills) 3

**TEA** 3  
PREMIUM BLACK ICED TEA.  
HOT TEA AVAILABLE IN ASSORTED FLAVORS

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

**SPECIALTIES**

**HOUSE SPECIALTIES**



<b>WHISKEY PORK CHOP 16 OZ</b>	<b>36</b>
POBLANO CHEESE GRITS. SEASONAL VEGGIES. WHISKEY GLAZE.	
<b>OATMEAL STOUT BRAISED PORK SHANK</b>	<b>31</b>
OATMEAL STOUT REDUCTION. GARLIC MASHED POTATOES. (\$1 FROM EVERY SHANK SOLD GOES TO VETS 4 VETERANS)	
<b>ROASTED POBLANO PEPPER</b>	<b>18</b>
ROASTED VEGETABLES. GOAT CHEESE. WHITE SHARP CHEDDAR. CREOLE SAUCE. CILANTRO PESTO. RICE. ADD CHICKEN <b>5</b> ADD SALMON <b>11</b>	
<b>MARY'S FREE-RANGE SAGEBRUSH CHICKEN</b>	<b>26</b>
ROASTED POTATO HERB SAUCE. LOCAL HONEY & APPLEWOOD SMOKED BACON CARAMELIZED BRUSSELS	
<b>FILET TIP BEEF KABOBS</b>	<b>28</b>
SWEET PEPPERS. ONIONS. ZUCCHINI. MUSHROOMS. SWEET BBQ SAUCE. ROASTED GARLIC MASHED POTATOES.	
<b>COWBOY CHEESEBURGER</b>	<b>19</b>
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 <b>3</b> ADD AVOCADO <b>1.50</b> ADD FRIED EGG <b>2.50</b> SUB VEGETARIAN PATTY <b>2</b>	
<b>BIT'S "STROGANOFF"</b>	<b>26</b>
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**

<b>CREEKSTONE FARMS ALL-NATURAL</b>	30 DAY DRY AGED PRIME NEW YORK STRIP 14 OZ	<b>61</b>
	RIBEYE 14 OZ	<b>59</b>
	COWBOY BONE-IN RIBEYE 24 OZ	<b>65</b>
<b>CERTIFIED BLACK ANGUS</b>	PETITE FILET MIGNON 8 OZ	<b>43</b>
	USDA PRIME TOP SIRLOIN 10 OZ	<b>35</b>
<b>WAGYU</b>	FLAT IRON 10 OZ	<b>51</b>
<b>NIMAN RANCH ALL-NATURAL</b>	PORK CHOP 16 OZ	<b>33</b>
<b>SEAFOOD</b>	<b>GRILLED WILD CAUGHT KING SALMON</b>	<b>37</b>
	SOY GINGER BBQ SAUCE. SEASONAL VEGETABLES. ROASTED GARLIC MASHED POTATOES.	
	<b>PECAN CRUSTED TEXAS REDFISH</b>	<b>35</b>
	CAJUN TOMATO SHRIMP SAUCE. POBLANO CHEESE GRITS. SAUTEED SPINACH.	

**(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**

NOT ALL INGREDIENTS ARE LISTED. PLEASE ALERT SERVER IF YOU HAVE ANY FOOD ALLERGIES. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS