


**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"**  **8**  
FIRE ROASTED. GOAT CHEESE. APPLEWOOD BACON JALAPENO JELLY.  
SUB ELK SAUSAGE **3**

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

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

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

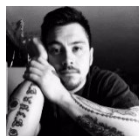
**SALADS**

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

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

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

**Chef Jovil's  
Highlighted Cuisine**



**CRAB CAKES** **29**  
CHIMICHURRI AIOLI.

**LAUREN'S SENIOR PROJECT** **19**  
FRENCH BREAD BRUSCHETTA. BLUE CHEESE MOUSSE.  
FILET MIGNON. BACON ONION MARMALADE. BALSAMIC REDUCTION.

**AUSTRALIAN NEW YORK WAGYU SCORE 7** **69**

**CHILEAN SEA BASS** **49**  
CILANTRO RICE. ASPARAGUS.  
GINGER ORANGE GASTRIQUE.

*ASK YOUR SERVER FOR OUR SUGGESTED WINE PAIRING*

**BEVERAGES**

**FOUNTAIN SODA** **3**  
PEPSI/DIET PEPSI/CHERRY PEPSI/DR. PEPPER  
STARRY/LEMONADE/ MOUTAIN DEW

**STRAWBERRY LEMONADE** **4**

**BOTTLED SODAS** **4**  
ASK YOUR SERVER FOR SELECTION OF FLAVORS

**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. GARNISH 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 5 ADD SALMON 11	
<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>34</b>
SWEET PEPPERS. LOCAL ONIONS. ZUCCHINI. 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 3 ADD AVOCADO 1.50 ADD FRIED EGG 2.50 SUB VEGETARIAN PATTY 2	
<b>BIT'S "STROGANOFF"</b>	<b>33</b>
FETTUCCHINE. MUSHROOMS. SLICED FILET TIPS.	
<b>CIOPPINO</b>	<b>31</b>
CLAMS. MUSSELS. REDFISH. SHRIMP. SERVED WITH BAGUETTE CROSTINI. ADD NOODLES 4	



**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

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TO CROWN YOUR STEAK OR ANY ENTREE

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**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