


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**



SEASONAL

SEARED SEA SCALLOPS 49
CHIPOTLE LIME CREAMED CORN.
GUAJILLO PEPPER SAUCE.

PAN SEARED DUCK BREAST 39
HOUSE BOURBON SAUCE.
OVEN ROASTED POTATOES.
SAUTEED GREEN BEANS.

PAN SEARED HALIBUT 39
CITRUS BEURRE FONDUE.
SAUTEED GREEN BEANS.
MASHED POTATOES.

OVEN ROASTED ELK RACK 59
BLACKBERRY PORT GLAZE.
SAUTEED GREEN BEANS.
SPICED YAM PUREE

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 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”

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

SPECIALTIES

HOUSE SPECIALTIES



<p>WHISKEY PORK CHOP 16 OZ POBLANO CHEESE GRITS. GARNISH SEASONAL VEGGIES. WHISKEY GLAZE.</p>	<p>36</p>
<p>OATMEAL STOUT BRAISED PORK SHANK OATMEAL STOUT REDUCTION. GARLIC MASHED POTATOES. (\$1 FROM EVERY SHANK SOLD GOES TO VETS 4 VETERANS)</p>	<p>31</p>
<p>ROASTED POBLANO PEPPER ROASTED VEGETABLES. GOAT CHEESE. WHITE SHARP CHEDDAR. CREOLE SAUCE. CILANTRO PESTO. RICE. ADD CHICKEN 5 ADD SALMON 11</p>	<p>18</p>
<p>MARY'S FREE-RANGE SAGEBRUSH CHICKEN ROASTED POTATO HERB SAUCE. LOCAL HONEY & APPLEWOOD SMOKED BACON CARAMELIZED BRUSSELS</p>	<p>26</p>
<p>FILET TIP BEEF KABOBS SWEET PEPPERS. LOCAL ONIONS. ZUCCHINI. SWEET BBQ SAUCE. ROASTED GARLIC MASHED POTATOES.</p>	<p>34</p>
<p>COWBOY CHEESEBURGER 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</p>	<p>19</p>
<p>BIT'S "STROGANOFF" FETTUCCHINE. MUSHROOMS. SLICED FILET TIPS.</p>	<p>33</p>
<p>CIOPPINO CLAMS. MUSSELS. REDFISH. SHRIMP. SERVED WITH BAGUETTE CROSTINI. ADD NOODLES 4</p>	<p>31</p>



Rare
cool red center

Medium Rare
warm red center

Medium
pink throughout

Medium Well
touch of pink



OAK FIRE WOODGRILL

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

(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