


STARTERS

APPETIZERS

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

AHI TUNA STACK **19**
CENTER CUT YELLOWFIN TUNA. AVOCADO. GAZPACHO. CHIPOTLE OIL. SOY GINGER LIME VINAIGRETTE.

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

GRILLED QUAIL **16**
TEXAS QUAIL. POBLANO CHEESE GRITS. ADOBO.

HILLBILLY BRUSSEL SPROUTS **11**
DEEP FRIED. BACON AIOLI.

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

SALADS

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

BABY WEDGE **12**
SHAFT'S AGED BLEU CHEESE. TOMATOES. BACON. ONION STRAWS. BLEU CHEESE DRESSING.
AVAILABLE AS CHOPPED WEDGE **13**

OAK GRILLED CAESAR **11**
HEARTS OF ROMAINE. PARMESAN CRISP. AVAILABLE AS CAESAR CLASSIC.
CHOPPED GRILLED CAESAR. **12**
ADD CHICKEN **5** ADD SALMON **11**

SEASONAL

SCALLOPS	27
CAPER RAISIN PUREE. POBLANO CHEESE GRITS. <i>SUGGESTED WINE PAIRING - BONTERRA "ORGANIC" SAUVIGNON BLANC</i>	
BEEF AND BARLEY STEW	13
WITH ROSEMARY CRACKERS. <i>SUGGESTED WINE PAIRING - DAOU CABERNET SAUVIGNON</i>	
FILET LAUREN	51
BOURBON BACON MARMALADE. BALSAMIC GLAZED. BLUE CHEESE HERB MASHED POTATOES. SEASONAL VEGETABLES <i>SUGGESTED WINE PAIRING - JORDAN CABERNET SAUVIGNON</i>	
24OZ PRIME TOMAHAWK (A LA CARTE)	71
<i>SUGGESTED WINE PAIRING - HALL CABERNET SAUVIGNON</i>	

BEVERAGES

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



WHISKEY PORK CHOP 16 OZ	34
POBLANO CHEESE GRITS. SEASONAL VEGGIES. WHISKEY GLAZE.	
OATMEAL STOUT BRAISED PORK SHANK	28
OATMEAL STOUT REDUCTION. GARLIC MASHED POTATOES. (\$1 FROM EVERY SHANK SOLD GOES TO VETS 4 VETERANS)	
ROASTED POBLANO PEPPER	18
ROASTED VEGETABLES. GOAT CHEESE. WHITE SHARP CHEDDAR. CREOLE SAUCE. CILANTRO PESTO. RICE. ADD CHICKEN 5 ADD SALMON 11	
MARY'S FREE-RANGE SAGEBRUSH CHICKEN	26
ROASTED POTATO HERB SAUCE. LOCAL HONEY & APPLEWOOD SMOKED BACON CARAMELIZED BRUSSELS	
FILET TIP BEEF KABOBS	27
SWEET PEPPERS. LOCAL ONIONS. ZUCCHINI. SWEET BBQ SAUCE. ROASTED GARLIC MASHED POTATOES.	
COWBOY CHEESEBURGER	18
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"	26
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

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	41
	USDA PRIME TOP SIRLOIN 10 OZ	35
	USDA PRIME HANGER 8 OZ	26
WAGYU	FLAT IRON 10 OZ	41
NIMAN RANCH ALL-NATURAL	PORK CHOP 16 OZ	31
SEAFOOD	GRILLED WILD CAUGHT KING SALMON SOY GINGER BBQ SAUCE. SEASONAL VEGETABLES. ROASTED GARLIC MASHED POTATOES.	35
	PECAN CRUSTED TEXAS REDFISH CAJUN TOMATO SHRIMP SAUCE. POBLANO CHEESE GRITS. SAUTEED SPINACH.	33

(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