

STARTERS

Venison Roll Ups..... \$16

Venison, jalapeno, smoked mozzarella wrapped in bacon and brushed with molasses Dijon

Pimento Cheese Fritters..... VG \$13

Downtown Dallas ancho chili caciotta, cheddar, and Chihuahua cheeses blended with roasted red peppers - Panko breaded and fried golden brown Served with house-made Tabasco jam

Nashville Hot Fried Oysters..... \$14

Chicken fried oysters tossed in sweet and spicy chili oil and served on bread & butter pickle chips and topped with blue cheese crumbles

Soul Belly..... GF \$13

Sweet & smoky rubbed pork belly roasted crispy and served with hellacious collard greens

Texas Hill Country Quail Medallions.... \$16

Chicken fried boneless quail breasts with a wild mushroom brandy demi-glace

ENTREE SALADS

Grilled Chicken Salad..... GF \$17

Field greens, caramelized pecans, green apples, goat cheese, and tomatoes with garlic cilantro vinaigrette - Grilled chicken breast

Steakhouse Cobb Salad..... GF \$19

Bleu cheese, hard-boiled eggs, lardons, roasted corn, tomatoes, and chopped iceberg- -Avocado ranch dressing - Topped with grilled sirloin

Grilled Salmon Wilted Spinach Salad GF \$20

Fresh baby spinach, mushrooms, hard-boiled eggs, and red onions - Wilted with a hot Italian bacon dressing topped with dried cranberries, toasted almonds, and charbroiled salmon

SIDES

Hand Cut French Fries \$5 - Collard Greens \$5
Whipped Potatoes \$5 - Creamed Spinach \$7
Gouda Mac & Cheese \$8 - Steamed Asparagus \$8
Maple Dijon Roasted Brussels Sprouts with Bacon \$7

V - Vegan

VG - Vegetarian

GF - Gluten Free

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

SOUP & SALAD

Y.O. House Salad..... GF VG \$7

Field greens, caramelized pecans, green apples, local goat cheese, and tomatoes with garlic cilantro vinaigrette

Caesar Salad..... VG \$7

Our version of the classic with focaccia croutons

The Wedge..... GF \$11

Chilled wedge of Iceberg lettuce, lardons, beefsteak tomatoes, and red onions, with bleu cheese dressing

Bowl of Chuckwagon Chili..... \$8

50-year-old recipe from the ranch

Smoked Sweet Corn Bisque..... \$7

Velvety cream corn soup topped with bacon, cotija cheese, and cilantro oil

Add to any salad

Grilled Chicken \$8 - Grilled Sirloin \$10
Grilled Shrimp \$10 Grilled Salmon \$10

SANDWICHES

Our bread is baked daily from La Spiga Bakery
All sandwiches served with hand-cut fries

Steak Sandwich..... \$19

Smoked beef tenderloin, portobello mushrooms, caramelized onions, horseradish cream and melted swiss cheese in a rosemary ciabatta bun

Bison Ruben..... \$20

House corned buffalo brisket, Swiss cheese, sauerkraut, and Russian dressing on grilled marble rye

Honey Mustard Chicken Sandwich..... \$16

Southern fried chicken breast with honey mustard and pickles served on a toasted brioche bun

Chicken Fried Lobster Roll..... \$28

The New England classic lobster roll done Texas-style! - With lemon aioli and crispy capers

BURGERS

All burgers served with hand cut fries and served on a fresh-baked brioche bun

Prime Time Burger..... \$15

Ground fresh daily with prime beef trimmings - Tomatoes, lettuce, pickle, and onion

Beyond Meat Burger..... \$17

Plant-based with vegan cheese - Tomatoes, lettuce, pickle, and onion

Fainting Goat Burger..... \$16

The prime-time burger with melted goat cheese, arugula, roasted tomatoes, and tabasco bacon jam

Buffalo Burger..... \$18

No growth hormones, stimulants, or antibiotics - Tomatoes, lettuce, pickle, and onion

Burger Add-Ons \$1.50
Cheese--Bacon--Grilled Mushrooms
Caramelized Onion --

EXECUTIVE LUNCHES

Served with mashed potatoes and veggies

Buffalo Filet Mignon..... \$39

Featured on the Food Network -Served with grilled shrimp

Prime Bone in Filet..... \$80

16 oz. Bone-in filet topped with roasted bone marrow butter

Chicken fried Lobster..... \$54

Lemon caper beurre blanc

Tomahawk Ribeye..... MKT

28-30 oz

Wild Game Mixed Grill..... MKT

A trio of wild game meats

HOUSE STEAKS

All steaks are served with mashed potatoes, and mixed veggies

Filet Mignon

6 Oz. \$35 8 Oz. \$45 10 Oz. \$55

New York Strip

10 Oz. \$35

Prime Top Sirloin

10 Oz. \$27

Ribeye

12 Oz. \$39

Cowboy Bone in Ribeye

20 Oz. \$60

HOUSE SPECIALTIES

Steak Kebab..... \$24

Skewers of tenderloin tips, peppers, onions, mushrooms, and squash - Charbroiled and brushed with chimichurri - Over wild rice

Charbroiled Salmon..... \$26

Topped with sundried tomato, roasted garlic, cilantro butter and served with wild rice and grilled veggies

Chicken Piccata..... \$17

Herb brined chicken breast pan roasted with lemon caper butter over orzo

Meatloaf..... \$17

Brushed with a tomato sriracha glaze and charbroiled - Served with mashed potatoes and mixed veggies

Pistachio Crusted Chicken..... \$17

Topped with a chipotle cream sauce and served with mashed potatoes and grilled veggies

Chopped Steak..... \$16

Ground daily from prime beef - Topped with grilled onions, mushrooms, and brown gravy - Served with mashed potatoes and veggies

Swordfish Steak Puttanesca..... \$28

Creole-dusted and charbroiled- Stewed Roma tomatoes kalamata olives, capers, anchovies, basil, and garlic - Served with wild rice

20% Gratuity added to tables of six or more