



Ranching since 1880!



Appetizers

- Pimento Cheese Fritters** VG \$18
Local ancho chili caciotta, sharp cheddar, and Chihuahua cheeses blended with roasted red peppers and spicy mayo - Panko breaded and fried golden brown - House Tabasco jam
- Texas Hill Country Quail Medallions** \$21
Chicken fried boneless quail breasts with a wild mushroom brandy demi-glacé
- Louie's Venison Roll-Ups** GF \$22
Bacon wrapped venison, jalapeno, and mozzarella - Brushed with molasses Dijon
- Nashville Hot Fried Oysters** \$19
Chicken fried oysters tossed in sweet and spicy chili oil on bread and butter pickle chips and topped with bleu cheese crumbles
- Soul Belly** GF \$18
Sweet & smoky rubbed pork belly roasted crispy served with hellacious collard greens
- Shrimp and Alligator Grits** GF \$19
Grilled Shrimp and Alligator sausage, bacon, portobello mushrooms, tomatoes, and scallions in a creamy sauce over a griddled cheesy Tabasco grit cake
- Wild Game Trio person (2 person minimum)** \$19 pp
Venison Roll-ups — Quail medallions — Wild boar sausage

Soup & Salad

- Y.O. House Salad** GF VG \$13
Field greens, caramelized pecans, green apples, local goat cheese, and tomatoes with a garlic cilantro vinaigrette
- Iceberg Salad** GF \$14
Chilled wedge of Iceberg lettuce, bacon, beefsteak tomatoes, red onions, with bleu cheese dressing
- Burrata** GF \$16
Fresh Burrata di Bufala, beefsteak tomatoes, and fresh basil - drizzled with extra virgin olive oil and alsamic reduction
- Caesar Salad** \$13
Our version of the classic with Focaccia croutons
- Corn Bisque** \$13
Velvety cream corn soup made with fresh sweet smoked corn topped with bacon, cotija cheese, and cilantro oil
- Chuck Wagon Chili** \$13
A 50-year-old recipe from the ranch

Family Style Sides

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|-------------------------------|--------------------------|---------------------------|
| Creamed Spinach \$14 | Mashed Potatoes \$10 | Fresh Wilted Spinach \$12 |
| Portobello Mushrooms \$13 | Smoked Baked Potato \$13 | Steamed Asparagus \$14 |
| Collard Greens \$11 | Hand Cut Fries \$11 | Gouda Mac & Cheese \$15 |
| Roasted Brussels Sprouts \$13 | | |

Vegan (no animal products) **V**

Gluten-Free **GF**

Vegetarian (No meat) **VG**

House Steaks

Prime Ribeye 14 oz. - \$59

Filet Mignon 6 oz. - \$40

Prime Top Sirloin 14 oz. - \$36

Prime New York Strip 14 oz. - \$55

Filet Mignon 8 oz - \$50

Bone-In Cowboy Ribeye 20 oz. - \$72

Prime Bone-In Strip 18 oz. - \$68

Bone-In Filet 14 Oz. \$78.00

Porterhouse 32 oz. - \$110

Sauces

Au Poivre Sauce \$7
A creamy peppercorn cognac sauce.

Bone Marrow Butter GF \$7
Roasted beef bone marrow melted in to herb butter

Wild Mushroom Sauce- \$7
Wild mushroom blend in a brandy cream

Chimichurri V GF \$5
Sauce of fresh herbs, garlic, and olive oil,

Accompaniments

Venison Chop \$24
Wild mushroom brandy cream sauce

Mushroom & Onions GF V \$10
Sautéed Portobellos and onions

Blackened Shrimp GF \$18
Three large shrimp with lemon butter

Chicken Fried Lobster \$25
Half lobster tail with lemon butter cream

Wild Game

Espresso Crusted Elk Tenderloin..... GF \$52
Blackberry port reduction

Venison Chops..... \$52
Wild mushroom brandy cream sauce

Buffalo Filet Mignon..... GF \$59
As featured on the Food Network

Mixed Grill..... Market
A trio of wild game meats

House Specialties

GF **Steak Frites**..... \$39
Grilled Culotte topped with fresh chimichurri - Served with hand-cut fries

GF **Tomahawk Steak**..... \$140
34 oz. Long bone ribeye cooked medium rare - Carved tableside

GF **Surf & Turf**..... \$65
Petite filet mignon and half chicken fried lobster

GF **Steakhouse Cobb Salad**..... \$32
Grilled sirloin, bleu cheese, hardboiled eggs, lardons, roasted corn, tomatoes, and chopped Iceberg tossed in an avocado ranch dressing

Chicken Piccata..... \$34
Pan-roasted chicken breast with lemon caper butter - Served over orzo

Seafood

Ancho Chili Rubbed Salmon..... GF \$36
Sun-dried tomato, roasted garlic, and cilantro butter - Served with wild rice

Shrimp and Grits..... GF \$35
Shrimp, bacon, Portobello mushrooms, tomatoes, and scallions in a creamy sauce over a griddled cheesy Tabasco grit cake

Chicken Fried Lobster..... \$56
Lemon caper beurre blanc - Served with mashed potatoes and sautéed green beans

Gratuity added to parties of six or more

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