

# STARTERS

## LUMP CRAB COCKTAIL

Lump blue crab meat, dijonaise // 21

## STICKY WINGS

Naked or Crispy - Tossed in honey bbq sauce, hot honey drizzle, ranch, celery // 11

## AKAUSHI SLIDERS

Local Akaushi beef, cheese, caramelized onions, pickles, ranch // 12

## STEAKHOUSE CRAB CAKE

Blue lump crab from Southeast Asia, peppers, spices, dijonaise, lemon // 26

## WESTERN BURNT ENDS UNTIL SOLD OUT



Certified Prime Angus Ribeye bites, honey bbq sauce, pickles, pickled jalapenos // 17

## STEAK BITES



Certified Angus Beef Brand sirloin bites, cocoa spice, pickled jalapenos, red onion, cheese, donkey sauce // 17

## U15 SHRIMP COCKTAIL

5 beautiful U15 shrimp, house made cocktail sauce, lemon, local micros // 16

## BLUE CAT NUGGETS

Blue cornmeal breaded white fish, donkey sauce, lemon, micros // 14

## BOOT STRAPS



Chislic style Certified Angus Beef sirloin, donkey sauce, (cowboy jerky) // 11

## TEXAS TATERS SKINS

Fried smashed taters, bacon, cheese sauce, ranch, chives // 9

## CALF FRIES

Chicken fried veal fries, cowboy spice, donkey sauce // 12

## IN A PICKLE

Dill Pickles, Pepperjack, Fried Wonton, Ranch // 10

# SOUP & SALAD

Choice of dressings - Bleu cheese, House Dijon Vinaigrette, Honey Mustard, Ranch, Thousand Island

## FRENCH ONION

Caramelized onions, garlic croutons, melted provolone cheese // 10

## THE WEDGE

Iceberg wedge, bleu cheese dressing, balsamic reduction, tomatoes, bacon bits // 12

## COWBOY CAESAR

Chopped romaine, shaved parmesan cheese, Caesar dressing, Texas skins // 15

## SEASONAL SALAD

Chopped romaine, arugula, a variety of in season fruits or vegetables // 14

## SIDE SALAD

chopped iceberg lettuce, tomatoes, cucumbers, cheese, choice of dressing // 5



# ENTREES



## 12 OZ PORTERHOUSE PORK CHOP

Grilled chop, mushroom brown gravy, mac and cheese, sauteed broccoli // 36

## ARKA SALMON

Blackened salmon, sweet pea puree, corn succotash // 32

## THE BLUESY CAT

Blue cornmeal white fish, fried okra, creamy spinach // 22

## TEXAS ALFREDO

Fettuccine noodles, chicken, creamy alfredo sauce, garlic // 20

*Add beef (12), shrimp (14)*

## CHICKEN FRIED CHICKEN

Hand battered fried chicken breast, sauteed broccoli, mash potatoes & gravy // 20

## TEXAS SCAMPI

6 ea buttered garlic shrimp, white wine, parmesan cheese, jalapeno pest, fettuccine noodles, cowboy spice, micros // 35

## CHICKEN FRIED STEAK

Hand battered Certified Angus Beef steak, mashed potatoes & gravy, fried okra // 22

## CLYDESDALE

2-8oz. Certified Angus Beef Brand patties, provolone, pepper jack, crispy bacon, fried egg, lettuce, tomato, pickles, red onions, horseman burger sauce, 2 grilled cheese // 25

## TRAIL BOSS

8oz local Akaushi beef patty, lettuce, tomato, caramelized onions, crispy bacon, cheddar cheese, pesto mayo, shoe string fries // 26

# SIDES

ROASTED BRUSSELS SPROUTS // 8

LOADED BAKED POTATO // 6

BAKED POTATO // 5

SAUTEED BROCCOLI // 5

CREAMY MAC & CHEESE // 6

CREAMY SPINACH // 6

SHOE STRING FRIES // 6

SWEET FRIES // 6

MASHED POTATOES // 5

SIDE GRAVY // 3

HOUSE SALAD // 5

FRIED OKRA // 5



# STEAKS



*All steaks are hand cut Prime or higher. Our Prime steaks are Certified Angus Beef Brand steaks and come with a choice of two sides*

## 40 OZ TOMAHAWK

Sitz Angus Ranch, Harrison, MT - ribeye, cowboy butter, torched rosemary // 125

## 16 OZ RIBEYE LUGE

Olson Land & Cattle, Hereford, Tx - 16 oz ribeye, burleed bone marrow, Widow Jane whiskey // 70

## 8 OZ FILET

Langford Cattle CO., Lockhart, TX // 51

## 12 OZ NEW YORK STRIP

Hadrick Farms, Faulk County, SD // 46

## 16 OZ RIBEYE

Olson Land & Cattle, Hereford, TX // 54

## 10 OZ. BAVETTE

2 Bar Angus, Hereford, TX - Under cut of the sirloin // 34

### ADDITIONS

#### 8 OZ. GRILLED LOBSTER TAIL

Cowboy butter, cowboy spice, // 25

#### BONE MARROW BRULEE

Roasted bone marrow, turbinado sugar, cowboy spice // 10

#### STEAKHOUSE CRAB CAKE

Blue lump crab from Southeast Asia, peppers, spices, dijonnaise, lemon // 26

#### GARLIC SHRIMP

5 ea. U15 shrimp, garlic, butter, cowboy spice // 12

### STYLE SAUCES

#### COGNAC MAPLE MUSHROOM

Cognac, maple syrup, sauteed mushrooms, cowboy spice // 8

#### TORCHED BLEU CHEESE

Melted Reyes bleu cheese // 8

#### ONION AU JUS

Caramelized onions, herby beef broth // 6

#### OSCAR

Garlic buttered blue crab, buerre blanc // 15