

# STARTERS

## LUMP CRAB COCKTAIL

Lump blue crab meat, dijonnaise // 21

## STEAKHOUSE CRAB CAKE

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

## STEAK BITES

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

## AKAUSHI SLIDERS

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

## U15 SHRIMP COCKTAIL

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

## WESTERN BURNT ENDS

### UNTIL SOLD OUT

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

## BLUE CAT NUGGETS

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

## TEXAS TATERS SKINS

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

## CALF FRIES

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

## STICKY WINGS

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

## IN A PICKLE

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

# SOUP & SALAD

Choice of dressings - Bleu cheese, Balsamic Vinaigrette, 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

## SIDE SALAD

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



# ENTREES

## TRAIL BOSS

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

## ARKA SALMON

Blackened salmon, turnip puree, grilled asparagus // 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 pesto, 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 buns // 25

## SIDES

ROASTED BRUSSELS SPROUTS // 8

LOADED BAKED POTATO // 7

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 - bone-in 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





# WESTERN HORSEMAN

ESTD

*Club*

1983

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<b>Rosemary Moscow mule</b>	12
Titos, rosemary simple, grapefruit juice, ginger beer	
<b>Cactus Cove</b>	12
Hennessy Cognac, Aperol, pineapple juice, lime juice	
<b>Las Tunas</b>	13
A Ranch water from The Chihuahua desert, Made from Hacienda Plata Sotol, fresh lemon juice, sparkling water with a hint of salt.	
<b>Blueberry Chilton</b>	10
Blueberry Western Son, lemon juice, soda	
<b>Candied Jalapeño Margarita</b>	15
Don Julio Anejo, Jalapeño simple syrup, homemade sweet & sour, candied jalapeños	
<b>Honey Basil Lemonade</b>	13
Woodford Reserve, honey, lemon juice, fresh basil, sea salt	

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<b>Musician's Flight</b> Choice of 4:	48
Florida Georgia Line Wolf Moon, Brad Paisley American Highway, Chris Stapleton Traveler, Still Austin	

## Classics

<b>Cosmopolitan</b>	13
<b>Manhattan</b>	13
<b>Negroni</b>	13
<b>Gimlet</b>	13
<b>Martini</b>	13

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## Old Fashioneds (Smoke Yours)

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<b>Good ol' boy</b>	12
4 Roses Bourbon old fashioned	
<b>Pancho and Lefty</b>	16
Devils River Agave Bourbon, Bitters, Sugar cube	
<b>Buckle Bunny</b>	14
Coconut Bourbon, Lairds apple Brandy, spiced almond syrup, bitters	
<b>Top Hand</b>	14
Woodford Reserve Bourbon, cherry, orange bitters, sugar cube	

## Ranch Cockatils

<b>The Pitch Fork</b>	11
Titos, fresh grapefruit juice, lime and sparkling water with a beef jerky rim	
<b>H Ranch</b>	12
Pendleton, cranberry, Peach Schnapps	
<b>6666</b>	15
Cedar Smoked Bulleit Rye, Kahlua, orange bitters	
<b>XIT</b>	12
Shiner Bock draft and a shot of Pendleton Whiskey	
<b>Billy's Creek</b>	16
Russells Reserve, Grand Marnier, and bitters	

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## N/A Cocktail Offerings

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N/A Cut Above Spirits

<b>Athletica NA Upside Dawn</b>	5
<b>Athletica NA Run Wild IPA</b>	5
<b>Black Butte Porter</b>	5
<b>N/A Greyhound</b>	7
<b>N/A Old Fashion</b>	8
<b>Pineapple Tamarind Cooler</b>	8
<b>Honey Basil Lemonade</b>	7