

APPETIZERS

Dungeness Crab Cakes \$14

Two crab lump meat cakes deep fried, served over a white wine cream sauce topped with a cilantro corn salsa.

Lemon Calamari \$10

Deep fried calamari served with fresh parmesan and marinara sauce.

Spanish Onion Rings \$8

Fresh yellow onions sliced, battered and deep fried.

Coconut Shrimp \$12

Four jumbo shrimp battered in a coconut batter, deep fried and served with a red chile lime sauce and a cucumber salad.

Texas Bobs \$14

Three pairs of Texas Bobwhite quail legs grilled and served with a balsamic BBQ sauce and an arugula lime salad.

Texas Gulf Boiled Shrimp \$12

One dozen fresh, boiled Texas Gulf shrimp dusted with light spices and served over ice with cocktail sauce.

Cowboys Bruschetta \$12

Fresh guacamole, corn salsa, cold sliced prime rib and goat cheese served with fried flour tortilla chips.

The consumption of raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

*** THESE PRODUCTS ARE COOKED TO DESIRED TEMPERATURES.**

CHOP HOUSE

Filet* \$33

8 oz. mesquite grilled filet topped with a smoked jalapeño, pecan and roasted garlic sauce served with grilled asparagus and baked potato.

Prime Rib* \$31

12 oz. prime grade ribeye slow cooked to your perfection and served with sautéed mushrooms and garlic mashed potatoes.

Ribeye* \$27

10 oz. prime grade ribeye mesquite grilled and served with baked potato and string beans.

16 oz. Ribeye* \$37

16 oz. prime grade ribeye mesquite grilled and served with baked potato and string beans.

Black and Blue Sirloin* \$25

12 oz. hand cut top sirloin blackened and topped with bleu cheese crumbles and a balsamic reduction served with au gratin potatoes and sautéed spinach.

Texas Wellington* \$28

6 oz. filet and green chili stuffed puff pastry topped with a green chili and jack cheese cream sauce served with garlic mashed potatoes and roasted carrots.

Tenderloin Medallions* \$28

6 oz. of bacon wrapped beef medallions topped with mushroom shiraz sauce served with broccoli and garlic mashed potatoes.

CHICKEN

Chicken Breast \$14

Seasoned eight ounce chicken breast mesquite grilled, served with garlic mashed potatoes and string beans.

Stuffed Chicken Breast \$16

Stuffed with spinach and artichokes pan seared served with au gratin potatoes and string beans.

Chicken Cordon Bleu \$16

Chicken breast breaded and fried topped with smoked ham, jack cheese and cream sauce served with au gratin potatoes and string beans.

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SEAFOOD

★ **Fried Shrimp** \$16
Twelve fried jumbo shrimp, floured, deep fried, and served over a bed of golden french fries or house made chips.

★ **Fried Catfish**..... \$16
Three catfish fillets, battered and deep fried, served over a bed of golden french fries or house made chips.

★ **Fried Shrimp and Catfish** \$18
Two catfish fillets, six shrimp, battered and deep fried, served over a bed of golden french fries or house made chips.

★ **Stuffed Shrimp Scampi**..... \$20
Four jumbo stuffed shrimp, oven baked and topped with a white wine cream sauce and served with jalapeño cheese grits and sautéed spinach.

★ **Horseradish Salmon*** \$22
Fresh Atlantic salmon, mesquite grilled, served with string beans, long grain wild rice and topped with a horseradish cream sauce.

★ **Grilled Mahi Florentine*** \$26
8 oz. of grilled Costa Rican Mahi Mahi topped with sautéed crawfish and spinach in a lemon garlic butter sauce, served with long grain wild rice.

★ **Cedar Plank Salmon***..... \$22
An 8 oz. salmon filet grilled on a cedar plank, served with grilled asparagus and lemon.

★ **Pepper Bacon Shrimp** \$20
6 bacon wrapped jumbo shrimp, stuffed with mild jalapeño and monterey jack cheese, served with jalapeño grits and string beans.

★ **Avocado Sea Bass*** \$32
Pan seared Chilean sea bass topped with an avocado lime coulis and served with jalapeño grits and string beans.

LOBSTER

★ **Cold Water Maine Live Lobster** \$ Market
Our freshest live Maine lobster slow cooked and served with lobster butter and choice of any two sides.

★ **Australian Rock Lobster Tail** \$34
An 8 oz. Australian lobster tail served with lobster butter and choice of two sides.

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SALADS

Bleu Cheese Wedge Salad \$6

Fresh iceberg wedge topped with bleu cheese dressing, sundried tomatoes, bacon, red onions and aged bleu cheese crumbles.

Ranch House Salad \$6

Chopped romaine lettuce, arugula, cheese, red onions, bacon, cucumber, tomato and egg, all tossed in buttermilk ranch dressing.

Grilled Caesar Salad \$6

Mesquite grilled romaine lettuce with caesar dressing, croutons and aged parmesan cheese.

Balsamic Spinach Salad \$6

Spinach leaf salad tossed with feta cheese, candied pecans and balsamic vinaigrette dressing.

Mixed Green Salad \$5

Mixed greens, cucumber, tomato, red onions and croutons with choice of dressing.

SOUPS

Lobster Bisque \$7.50 cup \$10 bowl

A creamy tomato based soup with fresh lobster meat.

Chicken Tortilla..... \$7.50 cup \$10 bowl

French Onion \$5.00 cup \$7.50 bowl

Soup of the Day \$4.50 cup \$7 bowl

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LUNCH MENU

SALADS

- Fried Shrimp Ranch House Salad** \$12
Chopped romaine lettuce, arugula, red onion, bacon, cucumber, tomato, egg and ranch dressing topped with 8 fried shrimp.
- Grilled Caesar and Chicken Salad** \$10
Grilled romaine lettuce topped with caesar dressing, croutons, aged parmesan cheese and mesquite grilled chicken.
- Beef Tenderloin Salad*** \$14
Slices of grilled beef tenderloin atop a spring mix salad with fresh feta cheese, onions, tomatoes, cucumbers, house dressing topped with fried onion strings.
- Grilled Chicken Salad** \$10
Grilled chicken breast, fresh feta cheese, onions, tomatoes, cucumbers, house dressing tossed in a spring mix salad and topped with fried onion strings.
- Fire Grilled Veggie Salmon Salad*** \$12
Mesquite grilled salmon served over grilled asparagus, grilled broccoli, fresh feta cheese, onions in a spinach salad, tossed in a balsamic vinaigrette.

SANDWICHES

- Cowboy Club Sandwich** \$8
Thin sliced ham, turkey, prime rib, bacon, and jack cheese, between layers of toasted texas toast, and mayo served with homemade potato chips.
- Prime Rib Sandwich** \$8
1/4 lb of hot thin sliced prime rib with horseradish cream sauce, jack cheese and Bar-B-Q sauce served with homemade potato chips.
- Monte Cristo** \$8
Deep fried sandwich stuffed with ham and jack cheese served with fries or chips.
- Creek Burger*** \$8
1/2 lb chop steak burger with lettuce, tomato, pickles, and fried onion strings.
- Grilled Chicken Guacamole Wrap** \$8
Grilled chicken, pinto beans, cheese, lettuce, guacamole in chipotle tortilla served with chips.
- Chicken Salad Sandwich** \$8
Fresh chicken salad served on our house made bread and served with chips.

NACHOS

- Topped with bleu cheese, cheddar cheese, parmesan cheese, jalapeños, corn salsa, guacamole, sour cream and pinto beans*
- Grilled Chicken** \$10
- Grilled Steak** \$16

SEAFOOD

- Fried Catfish** \$8
Two five ounce catfish fillets deep fried and served over a bed of golden french fries or house made chips.
- Fried Shrimp** \$8
Eight fried jumbo shrimp, floured and deep fried, served over a bed of golden french fries or house made chips.
- Grilled Salmon Sinder*** \$12
Grilled salmon topped with a white wine cream sauce and cilantro corn salsa, served with long grain wild rice.

CHOP HOUSE

- Chop Steak*** \$10
Eight ounce bacon wrapped chop steak topped with a mushroom au jus, jack cheese, and fried onion strings served with garlic mashed potatoes.
- Chicken Fried Rib-Eye** \$16
Eight ounce ribeye tenderized, battered, and deep fried served with garlic mashed potatoes, beans, and homemade gravy.
- Tenderloin Tip Steak*** \$14
6 ounce bacon wrapped tenderloin tip steak served with garlic mashed potatoes.

CHICKEN

- Chicken Breast** \$8
Seasoned eight ounce chicken breast mesquite grilled, served with garlic mashed potatoes.
- Chicken Fried Chicken** \$10
Fried chicken breast served with garlic mashed potatoes and topped with homemade gravy.