



American Prime Beef

We do not rely on the international market and serve only American raised beef. Steak entrees are served with grilled asparagus and your choice of potato: Twice Baked, Garlic Mashed, Steak Fries, Idaho Baked Potato, Sweet Potato Fries

Filet Mignon	4 OZ.	21	7 OZ	33	9 OZ	39
Prime Ribeye			16 OZ	40	20 OZ	49
Prime Aged New York Strip					12 OZ	40

BONE-IN CUTS

Bone-in Prime Ribeye "Cowboy Cut"	16 OZ	50
Bone-in Prime Filet	12 OZ	50

BONE-IN CHOPS

Double-Cut Berkshire Pork Chop	35
Double-Cut Lamb Chops	40



Texas Akaushi Wagyu

We only serve Texas raised Akaushi Wagyu blend. This breed provides a healthier all natural cut with unique marbling from our very own state of Texas. Akaushi Wagyu Steak entrees are served with grilled asparagus and choice of potato: Twice Baked, Garlic Mashed, Steak Fries, Idaho Baked Potato, Sweet Potato Fries

Akaushi Wagyu Filet	9 OZ	46
Akaushi Wagyu Ribeye	14 OZ	49

ADDITIONS

Melted Blue Cheese	5
6 oz. Fresh Lump Crabmeat	7
4 Grilled Shrimp	6
Oscar Style Steak	10
Top any steak with Bearnaise sauce, fresh lump crab meat and grilled asparagus	
Alaskan Blue King Crab Leg	20
Add a 12 oz Alaskan Blue King Crab Leg to complement any steak	
Australian Lobster Tail	26
Add a 6 oz Southern Australian Lobster Tail to any steak	
Smothered Steak	6
Top any steak with grilled onions and sautéed mushrooms	

SIGNATURE SELECTIONS

Peppercorn Filet	8 oz	33
Filet medallions topped with creamy peppercorn sauce		
Filet Medallions	8 oz	33
Filet medallions with merlot and wild mushroom sauce		

Seafood & Poultry

We provide only the freshest seafood. Our seafood is ice packed and delivered to our door to give you that great taste of fresh caught fish, shrimp and shellfish. We only provide you the best farm raised poultry that you can taste in every bite. Seafood and Poultry items come with grilled asparagus and Brown Wild Rice.

Free Range Chicken	20
Two almond crusted chicken breasts with wild mushroom sauce	
Soft Shell Crabs	24
Two fried soft shell crabs with garlic butter, atop creamed spinach, pasta or rice	
Wild Alaskan Salmon	24
Grilled with remoulade	
Gulf Red Fish	27
Blackened or grilled with mango-mint salsa, side of remoulade	
Chilean Sea Bass	29
Pecan crusted with orange-lemon citrus beurre blanc	
Stuffed Flounder	28
Crab cake stuffed flounder topped with shrimp & crab sauce	
Australian Lobster Tail	36
A 6 oz grilled Southern Australian Lobster tail	
Shrimp Scampi (9)	27
Jumbo shrimp sautéed in lemon-garlic butter sauce	
Fettuccini Alfredo	15
Citrus alfredo sauce, your choice of grilled chicken or grilled shrimp	

Appetizers

Venison Dumplings (6)	12
Steam fried w/ sweet red chili & ginger sauce	
Stuffed Avocado	12
Two avocado halves topped w/ boiled shrimp & remoulade	
Fried Calamari	13
W/ marinara sauce & red pepper aioli cream sauce	
Shrimp Cocktail (6)	15
W/ remoulade & cocktail sauce	
Coconut Shrimp (6)	15
Served with sweet orange mango sauce.	
Spinach Stuffed Mushrooms (6)	14
Baby portabella mushrooms, stuffed with spinach, parmesan, cream, and bread crumbs	
Crab Cake	17
W/ chive & citrus buerre blanc	
Grilled Scallops (4)	18
W/ creamy bleu cheese sauce and asparagus garnish	
Sautéed Crab Claws (6)	18
Sautéed in lemon-butter sauce w/ rosemary toast	
Lump Crab Cocktail	19
6oz lump crab meat w/ remoulade, cocktail sauce & saltines	
Seafood Platter	37
Fried calamari, shrimp cocktail, & crab cake	

*Oysters **

Oysters on the Half Shell	13 half 23 full
Oysters Rockefeller	13 half 23 full
LG Oysters	13 half 23 full
Signature Chargrilled Oysters	15 half 25 full
Dakotas Fried Oysters on the Half Shell	13 half 23 full

Salads

Chop House	7
Mixed field greens tossed w/ balsamic vinaigrette, tomatoes, onions, red bell peppers, cucumber, bleu cheese crumbles	
“The Wedge”	7
Iceberg lettuce wedge topped w/ herb vinaigrette , bacon, tomatoes, bleu cheese crumbles	
Fresh Baby Spinach	7
Spinach leaves tossed w/ warm applewood bacon dressing and toasted almonds	
Classic Caesar	7
Romaine lettuce tossed w/ caesar dressing, parmesan, and croutons	
Shrimp Remoulade	11
Shredded iceberg lettuce, boiled shrimp, bleu cheese crumbles, bacon	
Fisherman’s Salad	11
Shredded iceberg lettuce, boiled shrimp, fresh lump crab, toasted almonds, avocado, remoulade	

Soups

6

Tomato/Basil	Corn Chowder	Savory Squash	Tomato Cheese	Wild Mushroom
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Side Dishes

6

Creamed Spinach	Garlic Mashed Potatoes	Scalloped Potatoes
Creamed Corn	Twice Baked Potato	Sweet Potato Fries
Steamed Broccoli	Sautéed Mushrooms	Baked Potato
Grilled Asparagus	Sautéed Green Beans	Steak Fries
Sautéed Veggies	Gourmet Mac & Cheese	Brown Wild Rice

