



**STARTERS**

**Jumbo Gulf Shrimp Cocktail**

Mexican white shrimp, horseradish, cocktail sauce Six 15.75 Twelve 23.95

**Spicy Cowboy Shrimp**

Chile pepper-butter sauce four 14.75 six 21.95

**Wrangler Calamari with Fried Jalapeno**

Flash fried and served with Tartar and Marinara sauces 14.95

**Hand Battered Onion Rings**

Lightly breaded colossal onions, steak sauce, ranch 11.45

**Shoot 'em Up Shrimp**

Panko breaded and lightly fried 15.95

**Barbecued Ribs**

Smoked low and slow four 10.95 six 14.25

**Calf Fries, (Rocky Mountain Oysters)**

Served with cream gravy 11.95

**Cattlemen's Wings**

Honey Chipotle or Spicy Cowboy sauce 13.95

**Fried Mushrooms**

Marinated then breaded. Served with Ranch dipping sauce 11.50

**28 Day Aged USDA Prime Steaks.  
Proudly Raised at the Four 6666 Ranch, Guthrie, Texas**

**Cattlemen's Porterhouse**

24 ounces, guaranteed to satisfy the heartiest appetite 61.95

**Cowboy Bone-In Rib Eye**

20 ounces, for the connoisseur of rib eye 59.95

**Bone-In New York Strip**

16 ounces, our finest strip 57.95

**Center Cut "Rose of Texas" Filet Mignon**

9-ounce 55.95

6-ounce 39.95

**Texas T-Bone**

16 ounces, A Texas favorite 48.95

**Trail Boss Favorite Ribeye Steak**

Thick Cut 14-ounce 51.95

**Stockman's Sirloin**

11-ounce, top sirloin 34.95

**K.C. Strip**

13-ounces, a great steak to remember 46.95

**New York Strip**

10-ounces, for the smaller appetites 38.95

**OTHER SIDE OF THE PASTURE**

**Braised Beef Short Rib**

Slow braised tender short rib, mashed potatoes, red wine-beef sauce 33.45 add a fried egg .99

**Twin Grilled Pork Chops**

Black Berkshire hog, applesauce 29.95

**Barbecued Spareribs**

Fall apart tender Full Slab 32.95 Half Slab 21.95

**Chicken Fried Steak**

With country gravy 21.95

**Pasta Alfredo**

Slow simmered parmesan cream sauce 20.50  
add shrimp or chicken 7.95

**Steak & Lobster**

9-ounce filet mignon, cold water lobster tail, warm butter 74.95

**Jumbo Shrimp**

Grilled or fried 31.95

**Lobster Tail**

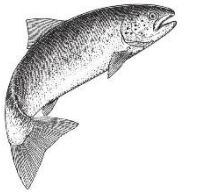
9-ounce cold water tail with warm drawn butter 53.95

**Grilled Alaskan Salmon**

Center cut fillet, lemon-caper butter sauce 31.95

**Farm Raised Catfish**

Grilled, blackened or fried 24.95



**Add To Your Steak**

Single Lobster Tail 41.50

Barbecued Ribs (3) 7.95

Grilled or Fried Shrimp (3) 11.95

**Steak Sauces**

Chimichurri, Gorgonzola, Bearnaise  
Cognac-Peppercorn, Arbol Steak 3.95

**SOUPS & SALADS**

**Cream of Potato**

Bacon, chive, cheddar, fresh cream Bowl 6.95 Cup 5.95

**Soup du Jour**

Chef's selection of seasonal ingredients Bowl 6.95 Cup 5.95

**Grilled Club Steak Salad**

Chopped salad greens or Caesar, choice of dressing 21.95

**Garden Salad**

Mixed greens, tomato, cucumber, carrot, red onion, croutons 5.75

**Caesar Salad**

Chopped hearts of Romaine, parmesan, croutons, Caesar dressing 5.75



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**MARKET FRESH SIDES**

**Wine Simmered Mushrooms** large 8.95 small 6.95

**Broccoli** 6.25

**Green Beans** 6.25

**Spinach** 6.25

**Baked Potato with the Works** 6.25

**Cheddar Mac 'n Cheese** 8.25

**Mashed Potatoes** 6.25

**Loaded Cowpoke Taters** 11.75

**French Fries** 6.25

**Corn** 6.25

**Asparagus** 6.25

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

*"In wine there is wisdom, in beer there is freedom, and in water there is bacteria." - Benjamin Franklin*

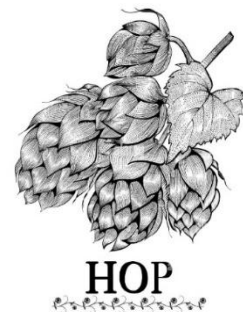


**ON TAP**

<b>Modelo Especial, Pilsner, Mexico</b>	<b>8</b>
<b>Coors Light, Pilsner, Golden, Colorado</b>	<b>7</b>
<b>Revolver Blood &amp; Honey, Texas Ale, Granbury, Texas</b>	<b>9</b>
<b>Bud Light, Pilsner, St. Louis, Missouri</b>	<b>7</b>
<b>Shiner Bock. American Dark Lager, Shiner, Texas</b>	<b>7</b>
<b>Michelob Ultra, American Lager, St. Louis, Missouri</b>	<b>7</b>
<b>6666 Brewery, Amber Ale, Guthrie, Texas</b>	<b>8</b>
<b>Yuengling Brewery, American Lager, Pottsville, PA</b>	<b>8</b>
<b>Wild Acre Brewery, Texas Blonde, Ft. Worth, Texas</b>	<b>8</b>
<b>Ballast Point 'Sculpin' IPA, San Diego, CA</b>	<b>9</b>
<b>Peticolas, "Sit Down or I'll Sit You Down" Imperial IPA</b>	<b>9</b>
<b>Seasonal Drafts – Ask your Server for Details</b>	<b>MKT</b>

**BOTTLES & CANS**

<b>Bud Light</b>	<b>5.25</b>	<b>Dos XX Lager</b>	<b>6.75</b>
<b>Coors Light</b>	<b>5.25</b>	<b>Dos XX Amber</b>	<b>6.75</b>
<b>Miller Lite</b>	<b>5.25</b>	<b>Corona Extra</b>	<b>6.75</b>
<b>Budweiser</b>	<b>5.25</b>	<b>Corona Premier</b>	<b>5.50</b>
<b>Yellow Jackets</b>	<b>5.25</b>	<b>Mich Ultra</b>	<b>5.25</b>
<b>Lone Star</b>	<b>5.25</b>	<b>Yuengling Flight</b>	<b>5.50</b>
<b>Shiner</b>	<b>5.50</b>	<b>Angry Orchard</b>	<b>6.75</b>
<b>Heineken</b>	<b>6.75</b>	<b>Austin Eastciders</b>	<b>6.75</b>
<b>Modelo Especial</b>	<b>6.75</b>	<b>Hard Seltzers</b>	<b>6.00</b>



**Made Exclusively by Fairwinds Estate Winery for the Yellowstone Family**

<b>Y</b>	"The Wolf" Chardonnay, Los Carneros, Napa, CA	105
	"The Crow" Pinot Noir, Russian River, CA	125
	"The Bison" Cabernet Sauvignon, Napa, CA	170
	"The Bear" Red Blend, Napa, CA	170

*Wine Varietals and Vineyards* *glass* *bottle*

<b>Champagne</b>		
J Vineyards Cuvee, CA		75
Unshackled Sparkling Rose, CA	12	48
Veuve Clicquot Brut Yellow Label, France		180
Mionetto, Prosecco, Italy	11	45
<b>Pinot Grigio</b>		
Ruffino "Lumina" Italy		32
Barone Fini, Italy	9	32
<b>Sauvignon Blanc</b>		
Tolosa, Edna Valley, CA	15	60
White Haven, Marlborough, NZ	13	52
<b>Chardonnay</b>		
Simi, Sonoma, CA	12	48
La Crema Monterey, Sonoma, CA	10	38
Raymond Reserve, Napa Valley, CA		80
Rombauer "Carneros", California		75
Far Niente Reserve, Napa Valley, CA		90
<b>Pinot Noir</b>		
Elouan, Willamette Valley, OR	15	60
Tolosa Heritage, Edna Valley, California		80
The Harrison, Willamette Valley, OR		65
Cakebread Cellars, Two Creeks Vineyard, Mendocino, CA		70
Davis Bynum Clone 667, Sonoma County, CA		80
Raeburn, Sonoma, CA		80
<b>Merlot</b>		
Clos Du Bois, California	10	42
Blazon, Lodi, CA	10	42
Duckhorn, Napa, California		90
<b>Malbec</b>		
Alamos, Mendoza, Argentina	9	36
<b>Cabernet Sauvignon</b>		
Charles Krug, Napa Valley, CA		70
Silverado, California		78
Franciscan Cornerstone, Napa, CA	15	60
Earthquake, Lodi, CA	18	80
Jordan, Alexander Valley		120
Far Niente, Napa Valley		160
Alpha Omega, Napa Valley, CA		275
Stags Leap, "Artemis", Napa Valley, CA		185
<b>Red Blends</b>		
McPherson 'Les Copains' Texas High Plains	15	60
Harvey & Harriet, Paso Robles, CA	18	78
Orin Swift, 8 Years in the Desert, St. Helena, CA		88
Buena Vista "The Sheriff", Sonoma, CA		120
Opus One		300
Quintessa Meritage, California		275

*"Alcohol may be man's worst enemy, but the Bible says love your enemy."*  
*- Frank Sinatra*



**Cattlemen's Old Fashioned**

TX Bourbon, Dr. Pepper simple, Angustora bitters, Luxardo cherry 14.00

**Texas G&T**

Blackland Texas Gin, grapefruit pamplemousse, grapefruit tonic 12.00

**6666 Ranch Water**

Aguasol Tequila, fresh lime juice, topo chico 12.00

**Casamigo's Grand Margarita**

Casamigos Blanco Tequila, Grand Marnier, fresh lime juice, agave 12.00

**Frozen Hibiscus Margarita**

Mi Campo Tequila, Jalisco 1562, steeped hibiscus tea, mint 11.00

**Citrónge Paloma**

Patrón Silver Tequila, citrónge orange, grapefruit juice, sea salt 11.00

**Southern 75**

Makers Mark® Bourbon, Dogfish 90 IPA, simple 10.00

**Strawberry Spritzer**

Riesling, strawberry vodka, simple, Topo Chico 12.00

**King County Mule**

Tito's Handmade Vodka, ginger beer, lime juice, fresh mint 11.00

**Mezcal Sun-Risa**

Cantera Reposado Tequila, Montelobos Mezcal, bitter orange juice, hibiscus-habanero simple 12.00

**Old Cuban**

Bacardi 8 Rum, demerara simple, lime juice, mint, champagne 11.00

**N/A Spicy Margarita**

Celery juice, agave, jalapeno, lime juice, cilantro, Tajine 11.00

**For Group Sales Inquiries from 4 to 200 guests,  
 Please Contact Lori Swanzy at 817.624.3945**