

APPETIZERS

RANGE RATTLERS™ (930 cal)

Jumbo jalapeños, shrimp, jack cheese, cilantro, ranch dressing.

FRIED MUSHROOMS (460 cal)

Dusted with parmesan, ranch dressing.

CHEESE FRIES (1830 cal)

Jack & cheddar cheese, bacon, sour cream, green onions, ranch dressing.

QUESO FRESCO (1160 cal)

Queso blanco, pico de gallo, cilantro, green onions, tostada chips.

FRIED ONIONS (740 cal)

Border sauce.

PICKLES & PEPPERS OR JUST PICKLES (515 cal)

Lightly fried, ranch dressing.

CRAB CAKES (1050 cal)

Lump crab meat, lemon butter, green onions, red pepper flakes.

SHRIMP COCKTAIL (240 cal)

Served cold, pico de gallo, cocktail sauce.



QUESO FRESCO

SOUP, SALAD & SANDWICHES

Our homemade salad dressings are honey mustard (add 260 cal), chunky blue cheese (add 340 cal), ranch (add 300 cal), Thousand Island (add 320 cal), balsamic vinaigrette (add 380 cal).

HOMEMADE SOUP OF THE DAY

(280/560 cal)

Cup / Bowl

SOUP & SALAD (1000-1420 cal)

Caesar or house salad and a bowl of soup.

HILL COUNTRY SALAD (790 cal)

Garden greens, fried chicken, cheddar cheese, bacon, eggs, tomatoes, croutons.

GRILLED CHICKEN SALAD (770 cal)

Garden greens, tortilla strips, bacon, eggs, tomatoes, croutons.

STEAK SALAD* (950 cal)

Center-Cut Top Sirloin, crisp romaine, potatoes, eggs, flash fried green beans, black olives, onions, tomatoes, blue cheese crumbles, balsamic vinaigrette.

CHEESEBURGER* (830 cal)

American cheese, lettuce, tomato, onions, pickles. Served with fries.

GRILLED CHICKEN SANDWICH (1160 cal)

Bacon, jack cheese, lettuce, tomato, onions, pickles, honey mustard. Served with fries.

FAVORITES

All Steaks, Seafood & Favorites served with choice of a side (add 90-660 cal) & your choice of Soup or Salad (add 100-380 cal). Add Wedge Salad (450 cal).



BBQ BABY BACK RIBS

BBQ PORK RIBS (1110 cal)

Slow-cooked & "fall-off-the-bone."

BBQ PORK RIBS & CHICKEN (970 cal)

"Fall-off-the-bone" ribs & grilled chicken breast.

BBQ PORK RIBS & SHRIMP (560-1000 cal)

"Fall-off-the-bone" ribs & grilled or fried shrimp.

CHICKEN FRIED CHICKEN (960 cal)

Cream gravy.

GRILLED CHICKEN BREAST (560 cal)

Marinated grilled chicken breast.

CHICKEN LAREDO (930 cal)

Jack cheese, avocado, grilled onions, tomatoes, poblano peppers, green onions, cilantro, feta cheese.

COUNTRY FRIED STEAK (930 cal)

Cream gravy.

DOUBLE-BONE PORK CHOP* (870 cal)

Simply grilled, 14 oz.

STEAKS

All Steaks, Seafood & Favorites served with choice of a side (add 90-660 cal) & your choice of Soup or Salad (add 100-380 cal). Add Wedge Salad (450 cal).

WAGON BOSS CENTER-CUT TOP SIRLOIN* (540/730 cal)

8 oz. / 10 oz.

TEXAS T-BONE* (1050 cal)

17 oz.

PAT'S RIBEYE* (960/1260 cal)

12 oz. / 16 oz.

SILVER STAR PORTERHOUSE* (1520 cal)

22 oz.

BONE-IN RIBEYE* (1490 cal)

21 oz.

NEW YORK STRIP* (820 cal)

12 oz.

MAUDEEN'S CENTER-CUT FILET* (550/760 cal)

6 oz. / 9 oz.

STEAK ADDITIONS

GRILLED OR FRIED SHRIMP (230 cal)

SAUTÉED MUSHROOMS & GRILLED ONIONS FOR SHARING (220 cal)

SAUTÉED MUSHROOMS FOR SHARING (200 cal)

CAJUN TOPPING (300 cal)

Shrimp, crawfish, tomatoes, lemon butter, green onions.

SMOTHER YOUR STEAK (190 cal)

Sautéed mushrooms, grilled onions, garlic butter.

LOBSTER TAIL (460 cal)

Simply grilled, 8 oz.

URBAN COWBOY TOPPING (470 cal)

Grilled shrimp, lemon butter, green onions.

OSCAR TOPPING (340 cal)

Lump crab meat, lemon butter, red pepper flakes, green onions, capers, fried asparagus.

CRAB CAKE (525 cal)

Lump crab meat, lemon butter, green onions, red pepper flakes.

PAIRED FOR YOU

GULF COAST STEAK & SHRIMP*

Center-Cut Top Sirloin with grilled or fried shrimp. (750-1110 cal)

8 oz. / 10 oz.

CAJUN RIBEYE* (1260 cal)

Cajun spiced 12oz Ribeye, shrimp, crawfish, tomatoes, lemon butter, green onions.

URBAN COWBOY* (1300 cal)

12oz New York Strip, grilled shrimp, lemon butter, green onions.

STEAK & CAKE* (1080 cal)

6oz Center-Cut Filet, crab cake, lump crab meat, lemon butter, green onions, red pepper flakes.



STEAK & SHRIMP



BLACKENED REDFISH

SEAFOOD

GRILLED OR FRIED SHRIMP (450-550 cal)

SHRIMP DUO (460 cal)

Grilled and fried shrimp.

ATLANTIC SALMON* (480 cal)

Simply grilled.

BLACKENED REDFISH* (790 cal)

Shrimp, lump crab meat, diced tomatoes, green onions, lemon butter, capers, red pepper flakes.

SALMON OSCAR* (820 cal)

Lump crab meat, lemon butter, red pepper flakes, green onions, capers, fried asparagus.

SIDES

BAKED POTATO (310-660 cal)

FRENCH FRIES (370 cal)

MASHED POTATOES (320 cal)

BROCCOLI (320 cal)

add cheese for

FLASH FRIED GREEN BEANS (90 cal)

SMOKED MACARONI & CHEESE (440 cal)

FRIED ONIONS (170 cal)

SWEET POTATO FRIES (380 cal)

HERB RICE (200 cal)

UPGRADE TO BAKED SWEET POTATO (540 cal)

UPGRADE TO ASPARAGUS (150 cal)

PROUDLY SERVING HOMEMADE SHINER BOCK BEER BREAD 

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutritional information is available upon request. We have made an effort to provide accurate nutritional information but deviations can occur due to availability of ingredients, substitutions, and the hand-crafted nature of most items.

*Regarding the safety of these items, written information is available upon request. These items may be served raw or undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Wine and various food contain sulfites.