Steaks

All Steaks Come with One Choice of Our Accompaniments

RIBEYE

The Ribeye is hand carved from the Prime Rib Roast, which makes this steak our most marbled cut. The additional marbling gives this steak a robust flavor and juicy tenderness.

12 oz. **40**
16 oz. **44**
22 oz. Bone In **48**

NEW YORK STRIP

One of our most acclaimed steaks, with its rich marbling it delivers a wonderful flavor and succulent texture. Our Strip Steaks are aged to perfection and then center cut by hand for your order.

10 oz. **38**
14 oz. **44**

TOP SIRLOIN

Top Sirloin Steaks are carved from the center of the sirloin, ensuring the ultimate in flavor, texture, and tenderness. Aged to perfection, lean and bursting with flavor

8 oz. **34**
12 oz. **38**

FILET MIGNON

The Filet Mignon is perhaps our most famous cut of beef. The most tender and aged for ultimate flavor.

6 oz. **44**
10 oz. **50**

T-BONE

Just like the Porterhouse except with a smaller portion of Filet Mignon.

28 oz. **48**

PORTER HOUSE

This steak provides you with the best of both worlds! A T-shape bone with a Strip Steak on one side and a Filet Mignon on the other. Aged to perfection for the best flavor.

30 oz. **56**

44 FARMS SINCE 1909 BONE IN NEW YORK STRIP

All natural, grass fed beef from Cameron, Texas. Aged for 30 days to bring out a robust but very tender steak.

14 oz. **56**

ENHANCE YOUR STEAK

OSCAR STYLE	Jumbo Lump Crab and Spicy Hollandaise	**10**
ALC STYLE	Encrusted with Peppercorn and Blue Cheese	**6**
LOBSTER TAIL	With Drawn Butter and Lemon	**MKT**
GULF SHRIMP	Grilled, Shiner Bock Battered, or Scampi Style	**12**
HOMEMADE STEAK SAUCES	Chimichurri, Red Chimichurri, Makers Mark Bourban, Jalapeno Blue Cheese, Bearnaise, Gorgonzola Butter, Jalapeno Horseradish, ALC Sauce **$2 each | Sampler of 4 for $7**	

Local House Specialties

*** SURF AND TURF**	5oz Filet Mignon with a 4oz Lobster Tail	**MKT**
*** GRILLED PORK CHOPS**	With a Red Chile Glaze, Garlic, and Spicewood Honey Sauce	**28**
*** CHOPPED STEAK**	Topped with Mushrooms and Grilled Onions	**24**
CHICKEN FRIED SIRLOIN	Deep Fried to a Golden Brown, Topped with Cream Gravy	**22**

Local House Specialties Come with One Choice of Our Accompaniments

Accompaniments

WEDGE CUT POTATOES **4**
MATCHSTICK FRIES **4**
SWEET POTATO STICKS **4**
BAKED POTATO **6**
MASHED POTATO OR GARLIC MASH **4**
TEXMATI RICE **4**
TRUFFLED BACON MAC & CHEESE **8**
GREEN CHILE CREAMED CORN **7**

ASPARAGUS WITH CHIMICHURRI **8**
SNOW PEAS WITH SESAME SEED OIL AND GARLIC **7**
TUSCAN KALE WITH GRAPE TOMATOES AND GARLIC **6**
SAUTÉED SHREDDED BRUSSEL SPROUTS **6**
GRILLED KABOB VEGETABLES **7**
FLASH FRIED SPINACH WITH PARMESAN SHAVINGS **6**
SAUTÉED BROCCOLI **6**
GLAZED CARROTS **5**

Gift Certificates Available | No Separate Checks on Parties of 12 or more. Please Allow Us to Add a 20% Service Charge to Parties of 5 or more.