

Open Everyday 3-10pm • Happy Hour

APPETIZERS

Louisiana Sauced Shrimp

Lightly breaded shrimp fried then tossed with your choice of Boom Boom or Zesty Orange Sauce 10

Onion Blossom

A hand carved onion breaded and deep fried, served with our specialty Blossom Sauce (serves 2) 7

Spinach Artichoke Dip

Baked spinach artichoke dip topped with rich mozzarella cheese and served with toasted focaccia bread 9

Southwestern Steak Strips 🖑



A Branding Iron favorite! Steak strips with a lightly seasoned Texas breading and fried just right, served with creamy jalapeño ranch 11

Cheese Curds

A generous portion of Wisconsin white cheddar cheese curds, served with garlic aioli 8

Tuna Tower

Lightly seared tuna layered with avocado, carrot, tomato, cucumber, rice and a touch of jalapeño. Drizzled with truffle honey 14

Crispy Green Beans

Crunchy battered green beans fried golden brown, served with a choice of buttermilk or jalapeño ranch 8

Toasted Focaccia Bread

Lightly brushed with olive oil and garlic, then topped with a touch of cheese 7

Pickle Fries

Fresh cut pickles, dipped and dusted in our seasoned batter and fried golden brown. Served with choice of buttermilk or jalapeño ranch 8

Baked Mac & CheeseRed Skin Mashed PotatoesBaked PotatoTwice Baked PotatoGrilled AsparagusSeasoned Roasted CornSautéed MushroomsGrilled Seasonal VegetablesWhole Baby Green BeansTexas Charro Beans 3 Golden FriesRice Pilaf 3

SIGNATURE SALADS

Sirloin Steak* Wedge



Flame grilled sirloin strips along side a crisp iceberg wedge with bacon crumbles, red onion, tomato and blue cheese dressing 16

Blackened Chicken Caesar

Flame grilled chicken breast blackened and sliced over fresh crisp romaine with caesar dressing 14

Grilled Salmon

Seasoned Atlantic salmon grilled and sliced atop fresh crisp greens, cucumber, tomato, and red onion served with choice of dressing 16

HOUSE SALADS

Wedge 6 • Garden 4 • Caesar 4

Dressing Choices: Ranch, Jalapeño Ranch, Honey Mustard, Blue Cheese, Caesar, Thousand Island, Italian, Balsamic Garlic Vinaigrette, Fat Free Italian

FIRE GRILLED STEAKS

You deserve the very best beef. That's why we only offer the Certified Angus Beef *brand, known for it's signature flavor and tenderness.



Steaks are served with your choice of two sides and choice of Garden Salad or Caesar Salad with focaccia bread.

Certified Angus Beef® RIBEYE* A savory hand cut, well marbled, tender, juicy, and flavorful 14 oz | 35 12 oz | 31

Certified Angus Beef * CENTER CUT FILET*

Our mouthwatering 7 oz center cut filet is the most tender and juicy thick cut steak available 38

Certified Angus Beef * TOP SIRLOIN* House seasoned tender center cut 10 oz | 26 8 oz | 23

Certified Angus Beef * CENTER CUT NEW YORK STRIP* Hand cut 12 oz strip closely trimmed, well marbled and full of rich flavor 29

STEAK ADD-ONS

Sautéed Mushrooms 3 · Shrimp Skewer 7

STEAK TEMPERATURE

RARE cool red center • MEDIUM RARE warm red center • MEDIUM pink througout MEDIUM WELL thin line of pink • WELL little or no pink, dry



HOUSE SPECIALTIES

House Specialties are served with your choice of two sides and choice of Garden Salad or Caesar Salad with focaccia bread (unless noted)

Chicken Fried Steak



Our hand-battered chopped steak cutlet, deep fried to a tender golden brown and smothered in homestyle pepper cream gravy 19

Chicken Fried Chicken

Market fresh boneless chicken breast deep fried to a tender golden brown and smothered in homestyle pepper cream gravy 19

Grilled Chicken

Market fresh boneless chicken breast, seasoned and grilled for exceptional flavor and juiciness 19

Pork Ribeye*

A thick 10oz pork ribeye, flame grilled for rich flavor and juiciness 21

Grilled Shrimp

Two skewers of jumbo savory shrimp, impeccably grilled and served with rendered garlic butter 19

Fried Shrimp

Seven jumbo shrimp butterflied and hand-breaded, served with your choice of remoulade or cocktail sauce 21

Tuna Steak*

Premium quality 8oz skinless tuna seasoned and cooked to your specifications, served with honey truffle sauce 23

Atlantic Salmon*

Bathed in a vibrant infusion of flavors, this marinated salmon fillet is flame-grilled and served with a rich lemon butter sauce 21

Chopped Steak*



Certified Angus Beef® ground steak topped with grilled onions, sauteed mushrooms and a rich beef gravy 17

U.S. Farm Raised Catfish 🕏



Served with Texas charro beans, coleslaw, hushpuppies and french fries 3 pc 16 / 5 pc 20

BUILD YOUR OWN BURGER 🗐

Our 1/2 lb burgers are made from fresh ground Certified Angus Beef. Served on a fresh kaiser bun with lettuce, tomato, onion, pickles and any one topping below. Served with golden fries 12

ADDITIONAL TOPPINGS +1 each American Cheese • Cheddar Cheese • Swiss Cheese • Bacon Sautéed Mushrooms • Grilled Onions • Jalapeños • Sliced Avocado



PASTA

Chicken Alfredo

Linguine pasta with sliced grilled chicken breast (blackened optional) and a rich and creamy, made from scratch, alfredo sauce. Served with a side salad and focaccia bread 15

Cavatappi pasta with fresh grilled shrimp

and tossed in a rich butter garlic sauce.

Substitute Sirloin +6

Shrimp Scampi Pasta

Served with a side salad and

focaccia bread 19



Texas Wings

Regular or Boneless. Our take on the classic flavorful chicken wings, fried tender and folded into your favorite sauce: Buffalo, Zesty Orange or Garlic Parmesan. Served with choice of golden fries or celery and carrots with blue cheese or ranch dipping sauce 12

Chicken Sandwich

Hand-breaded and deep fried or grilled chicken breast, served on a fresh kaiser bun with lettuce, tomato and pickles. Served with golden fries 12

Chicken Tenders

Five juicy chicken tenders hand-dipped, dusted and fried. Served with honey mustard and golden fries 12

KIDS MENU

For our friends 10 yrs & under. Served with kids drink

Chicken Tenders & Fries 8 Fried Shrimp & Fries 8

Hamburger & Fries 8 **Pasta Alfredo** 8 With Chicken 10 / Steak 12

DESSERTS

Creme Brulée 8

New York Style Cheesecake 8

Ultimate Chocolate Cake 8

BEVERAGES

Coke Products, Iced Tea, Sweet Tea, Pink Lemonade, Coffee 3



House Favorites