

DINNER MENU

STARTERS

Smoked Pork Quesadillas
pickled red onions and queso fresco
10

Vanilla Pepper Crusted Texas Venison
porcini tortelloni & cranberry butter
14

Brie & Gruyère Fondue
artichoke hearts, boar sausage, and jalapeno bread
13

Breaded Texas Torpedoes, & Poblano Strips
pink peppercorn ranch
9

Jumbo Lump Crab Cake
tobacco onions and creole mustard cream
13 / 23

Shrimp Martini
traditional shrimp cocktail
10

Flash Fry Calamari Steak
mango thai chili sauce and baby corn
14

Seared Lamb Loin
bacon bleu cheese grits and sour cherry sauce
13

SOUP & SALADS

ADD Lobster Croutons to your soup or salad
4

Award Winning! Caesar
crisp romaine lettuce, sourdough baguette croutons and grana parmesan cheese
8

Mel's Salad
greens, avocado, parsnip, baby carrots, & roasted cumin-orange vinaigrette
9

Homemade Soup of the Day
made fresh each day
7

The Iceberg Wedge
marinated tomatoes, buttermilk blue cheese, egg, and apple smoked bacon
8

House Salad
field greens, cherry tomatoes, onions, candied texas pecans, and honey-lemon vinaigrette
7

Grilled Romaine Salad
pepperoncini vinaigrette, red onion, kalamata olives, and red pepper smear
8



MESQUITE WOOD GRILLED STEAKS

Culpepper Steakhouse proudly serves PRIME and Premium Angus cuts of corn fed beef, aged to perfection. Our steaks are served with roasted garlic smashed potatoes, wild rice, or a baked potato

**14 oz PRIME
NEW YORK STRIP**
38

14 oz NEW YORK STRIP
30

**14oz PORTERHOUSE
PORK CHOP**
20

**HOUSE SPECIALTY
FLIGHT OF FANCY**
four 3oz ny strips - kobe, dry aged, prime, & angus with four sauces
36

10 oz TOP SIRLOIN
24

8oz BISTRO STEAK
19

**20 oz PRIME
COWBOY RIBEYE**
45

14 oz RIBEYE STEAK
30

FILET MIGNON
8 oz 29
12 oz 36

FEATURES OF THE HOUSE

12 oz BUTTER POACHED AUSTRALIAN LOBSTER TAIL
Market Price

6 oz CULPEPPER CHICKEN FRIED LOBSTER TAIL
27
add quail 9

Grilled Wild Salmon
horseradish mashed potatoes, egg-caper beurre blanc
25

Chilean Sea Bass
pine nut risotto and jalapeno beurre blanc
30

Pan Roasted Diver Scallops
swiss chard, bacon, wild mushroom sauté, grand mariner demi glace, and pepper curls
27

The Captain's Platter
cornmeal fried oysters, chipotle fried shrimp, tempura catfish, homemade hush puppy, and truffle fries
20

Mesquite Smoked Duck Breast
roasted poblano posole and chocolate chile molé

27

Mesquite Grilled Texas Quail
orange chipotle glaze
29

Culpepper Stuffed Chicken Roulade
spinach, mushrooms, goat cheese, and sun-dried tomatoes
22

Smoked Baby-Back Ribs
smoked brisket bourbon baked beans and culpepper dill pickles
16 / 25

PRIX FIXE - \$25

small house salad or cup of soup

*7oz Sirloin or 10 oz Ribeye
mashed potatoes & mixed vegetables*

half portions of our sides available – split charges apply to entrees only – 20% gratuity for parties of 8 or more.

SIDES

Au Gratin Cowboy Potatoes
7

Boursin Creamed Spinach
9

**Cabernet & Thyme
Mushrooms**
8

Lemon Griddled Asparagus
9

Cornmeal Fried Okra
6

Bacon Brussel Sprouts
7

Steamed Broccoli
7

**Hand Cut Cream Corn
O'Brien**
7

**Edam & Smoked Cheddar
Mac**
9