

## STARTERS

### **Ribeye Foie Gras Meatballs**

*stroganoff sauce*

13

### **Ahi Tuna & Avocado Tataki**

*sesame seeds, scallions  
& fried wonton chips*

12

### **Oysters Rockefeller**

*bacon, spinach, garlic,  
& toasted hollandaise*

10

### **Breaded Texas Torpedoes, & Poblano Strips**

*pink peppercorn ranch*

9

### **Jumbo Lump Crab Cakes**

*tomatillo crema & cilantro gel*

13 / 23

## SOUP & SALADS

**ADD Lobster Croutons  
to your soup or salad**

4

### **Bacon & Cream Cheese Shrimp**

*spicy jalapeno sauce*

12

### **Flash Fry Calamari Steak**

*mango thai chili sauce  
& baby corn*

14

### **White Cheddar Fondue**

*jalapeno venison sausage & apples*

12

### **Award Winning! Caesar**

*crisp romaine lettuce,  
sourdough baguette croutons,  
& grana parmesan cheese*

8

### **Pomegranate & Arugula Salad**

*sliced almonds, mandarin  
oranges,*

*& huckleberry vinaigrette*

9

### **Homemade Soup of the Day**

*made fresh each day*

7

### **Bleu Pear Rocket**

*Rocket greens, soft boiled egg,  
& bleu cheese fried pear*

8

### **The Iceberg Wedge**

*marinated tomatoes,  
buttermilk blue cheese, egg,  
& apple smoked bacon*

8

### **House Salad**

*field greens, cherry tomatoes,  
onions,*

*candied texas pecans, &  
honey-lemon vinaigrette*

7

### **Grilled Giant Spinach Salad**

*warm bacon vinaigrette,  
dry cherries, & toasted goat  
cheese*

8

## MESQUITE WOOD GRILLED STEAKS & CHOPS

*Culpepper Steakhouse proudly serves PRIME, DRY AGED and Premium Natural 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 PORK CHOP**

21

### **TEXAS VENISON CHOP**

*dry cherry sauce*

32

## HOUSE SPECIALTIES

### **FLIGHT OF FANCY**

*four 3oz ny strips -*

*Scallops 11*

*Shrimp 9*

*Quail 11*

*Oscar 12*

*kobe, dry aged, prime,  
& angus with four sauces*

36

### **22 oz DRY AGED**

### **“CAVEMAN” RIBEYE**

*charred in the mesquite coals*

48

### **20oz PRIME**

### **COWBOY RIBEYE**

45

### **14 oz RIBEYE STEAK**

30

### **10 oz TOP SIRLOIN**

24

## ENHANCEMENTS

*Bleu Cheese Crust*

5

### **FILET MIGNON**

**7 oz - 28 10 oz - 34**

## FEATURES OF THE HOUSE

### **12 oz BUTTER POACHED AUSTRALIAN**

### **LOBSTER TAIL**

Market Price

### **Cold Smoked Duck**

*wild mushroom pappardelle & sherry cream*

26

### **Indian Spiced Wild Salmon**

*julienne vegetables with hot & sour orange sauce*

25

### **Chilean Sea Bass**

*sunflower seed risotto and jalapeno beurre blanc*

32

### **Grilled Scallops & Shrimp**

*vanilla corn sauce & spinach mushroom bread  
pudding*

27

### **Grilled Buffalo Ribeye**

*guajillo chili tamales, mole, & bleu cheese sour  
cream*

36

**6 oz CULPEPPER CHICKEN FRIED**

**LOBSTER TAIL**

27

**Mesquite Grilled Bandera Texas Quail**

*orange chipotle glaze & black-eye pea hash*

28

**Culpepper Stuffed Chicken Roulade**

*spinach, mushrooms, goat cheese, and sun-dried*

*tomatoes*

22

**Smoked Baby-Back Ribs**

*smoked brisket bourbon baked beans,*

*and sweet potato fries*

19 / 29

**PRIX FIXE - \$25**

*small house salad or cup of soup*

*7oz Sirloin, 10 oz Ribeye,*

*or 8oz Chicken Breast*

*mashed potatoes & mixed vegetables*

*no substitutions*

**Complements**

**Au Gratin Cowboy Potatoes**

7

**Boursin Creamed Spinach**

9

**Cabernet & Thyme**

**Mushrooms**

8

**Lemon Griddled Asparagus**

9

**Hand Cut Cream Corn**

7

**Lobster & Truffle Mac &**

**Cheese**

14

**Braised Pot Roast Veg**

7

**Bacon Brussel Sprouts**

7

**Steamed Broccoli**

7