

## STARTERS

**Grilled Filet Quesadillas**  
*bleu cheese & sautéed mushrooms*  
10

**Mini Kobe Hot Dog Sliders**  
*horseradish cheddar & fried onions*  
14

**Breaded Texas Torpedoes, & Poblano Strips**  
*pink peppercorn ranch*  
9

**Jumbo Lump Crab Cakes**  
*spicy etouffé sauce & chilled green bean salad*  
13 / 23

**Shrimp Martini**  
*traditional shrimp cocktail*  
10

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

## 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

**Fresh Fruit Salad**  
*daily market selections with poppy seed mint dressing*  
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

**Heirloom Tomato Caprese**  
*basil pesto, tiny mozzarella bites, balsamic glaze & olive oil*  
9

**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

**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*

**Baked Wild Salmon**  
*prickly pear cactus fruit-serrano glaze, cactus corn relish, and charred tomato rice*  
25

**Chilean Sea Bass**  
*pine nut risotto and jalapeno beurre blanc*  
30

**Grilled Diver Scallops**  
*texas peach and purple basil sauce with a mandarin orange cucumber salad*  
27

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

**Mesquite Smoked Veal Tortelloni**  
*vodka tomato cream sauce and sautéed mushrooms*  
21

**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, potato salad, and culpepper dill pickles*  
16 / 25

### 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*

**SIDES**

**Au Gratin Cowboy Potatoes**

7

**Boursin Creamed Spinach**

9

**Cabernet & Thyme**

**Mushrooms**

8

**Lemon Griddled Asparagus**

9

**Hand Cut Cream Corn**

**O'Brien**

7

**Edam & Smoked Cheddar**

**Mac**

9

**“BIG A&\$!” Baked Potato**

6

**Bacon Brussel Sprouts**

7

**Steamed Broccoli**

7