

CULPEPPER STEAK HOUSE

APPETIZERS

CRISPY CALAMARI STEAK FRITES
GRILLED NEUSKE'S THICK CUT BACON
CLASSIC CHILLED JUMBO SHRIMP
CAULIFLOWER GRATIN
TEXAS TORPEDOES & POBLANO
JUMBO LUMP CRAB CAKE
FRIED CHICKEN BROCHETTES
HOUSE HOT-SMOKED SALMON

LEMON, PEPPERONCINI, DILL PICKLE TARTAR SAUCE, COCKTAIL.....13
MAPLE-BLACK PEPPER GLAZE, DARK CHOCOLATE, RED FRESNO CHILIES13
HORSERADISH, COCKTAIL SAUCE, PICKLED-SWEET CUCUMBER.....16
BÉCHAMEL SAUCE, FONTINA, MONTEREY JACK CHEESE..... 12
RED JALAPENO RANCH.....10
SWEET BLUE CRAB, BEURRE BLANC SAUCE, CHIVE OIL.....18
PANKO BREAD CRUMBS, COWBOY BUTTER SAUCE, SCALLIONS.....11
FLAT BREAD, LIME-CRÈME, CAPERS, CHERVIL, EDAMAME, RED ONION.....14

SOUPS & SALADS

CAESAR SALAD (AWARD WINNING)
CRISPY-FRIED LOBSTER CROUTONS
THE ICEBERG WEDGE
HOUSE SALAD
TOMATO SALAD
SPINACH SALAD
FRENCH ONION SOUP

ROMAINE LETTUCE, BAGUETTE CROUTON, GRANA PARMESAN.....8
HINT OF TRUFFLE OIL, GREAT ADDITION TO ALL OUR SALADS.....7
BLEU CHEESE, HOUSE RANCH, CRISPY SHALLOTS, TOMATOES, BACON.....9
GREENS, TOMATOES, CANDIED PECANS, HONEY-LEMON VINAIGRETE.....7
MOZZARELLA, SWEET ONIONS, ROASTED PEPPERS, BALSAMIC, BASIL.....12
MANGO, PAPRIKA-HONEY VINAIGRETE, TOASTED ALMONDS, GOLDEN RAISINS.....10
TEXAS SWEET ONIONS, GOUDA, SWISS CHEESE, CROUTON.....8

MESQUITE-GRILLED STEAKS & CHOPS

WE PROUDLY SERVE PRIME, DRY-AGED, AND HERITAGE BLACK ANGUS CUTS OF CORN FED BEEF, AGED TO PERFECTION.
OUR STEAKS ARE SERVED WITH SOUR CREAM- CHIVE MASHED POTATOES, WILD RICE, OR A BAKED POTATO

16oz PRIME DRY-AGED STRIP
14oz ANGUS NEW YORK STRIP
22oz PRIME COWBOY RIB EYE
10oz 44 FARMS BLACK ANGUS RIB EYE
14oz ANGUS RIB EYE
34oz PORTERHOUSE FOR TWO
8oz ANGUS FILET MIGNON
10oz ANGUS FILET MIGNON
14oz BEELER PORK CHOP

AGED FOR PERFECT TENDERNESS & FLAVOR.....55
PERFECT BALANCE OF TENDERNESS & LEANNESS.....39
FULL-MARBLED, BONE-IN CHOP.....49
ALL TEXAS, ALL NATURAL.....39
MARBLED & FULL OF FLAVOR.....41
FILET AND STRIP COMBINED FOR THE PERFECT CUT TO SHARE.....65
OUR LEANEST AND MOST TENDER CUT.....38
LARGER CUT OF OUR FILET.....45
ACCOMPANIED WITH BOURBON APPLE SAUCE.....31

ENHANCEMENTS

SCALLOPS (2PC)...13 CRAB OSCAR...12 SHRIMP(3PC)...11 ROQUEFORT CHEESE ...6

FROM THE SEA

6oz CHICKEN FRIED LOBSTER TAIL
12oz COLDWATER LOBSTER TAIL
BBQ ATLANTIC SALMON

ALASKAN HALIBUT

BLACKENED CATFISH
NANTUCKET SEA SCALLOPS

GARLIC-MASHED POTATOES, BLACK TRUFFLE BUTTER.....30
GARLIC-MASHED POTATOES, ASPARAGUSMP
SWEET CHILI-CHIPOTLE GLAZE, CABBAGE SLAW, TOMATO-OLIVE RELISH, ROASTED FINGERLING POTATOES29
BROWN BUTTER SAUCE, LEMON, ROSEMARY, CAPER BREAD CRUMBS, SPINACH, TRUFFLE POTATO PURÉE.....34
CRISPY OKRA SLAW, TOMATO BUTTER, ANDOUILLE CHEESE GRITS.....23
CILANTRO LIME VINAIGRETTE, ROASTED CORN, BRUSSEL SPROUTS, BACON.....32

SPECIALTIES

CULPEPPER MIXED GRILL
WINDY MEADOWS ROAST CHICKEN
SMOKED BABY BACK RIBS
THE ANGRY BULL LOBSTER
PETITE FILET & HALF FRIED LOBSTER
PRIX-FIXE

HILL COUNTRY QUAIL, SMOKED BABY BACK RIBS, HOUSE BEEF-JALAPEÑO SAUSAGE, CABERNET MOLASSES, CHARRED CORN, QUESO FRESCO, LIME, CILANTRO29
PARMESAN-GARLIC, WILD MUSHROOM TAGLIATELLE CREAM PASTA.....24
SPICED RUB, DR PEPPER BBQ SAUCE, BAKED POTATO, COLE SLAW, SEASONAL VEGETABLES25
10oz RIB EYE, ROASTED LOBSTER, CHILI BUTTER, TEXAS TOAST.....59
GARLIC MASHED POTATOES, BLACK TRUFFLE BUTTER.....33
SMALL HOUSE SALAD OR SOUP & CHOICE OF 4oz FILET MIGNON, OR GRILLED OR FRIED SHRIMP, OR CHICKEN W/MASHERS & MIXED VEGETABLES (NO SUBS).....27

SIDES

AU GRATIN COWBOY POTATOES...7
CREAMED/SAUTÉED SPINACH...9
ROASTED BRUSSEL SPROUTS...8

HAND CUT CORN...7
LEMON-GRIDDLED ASPARAGUS...9
BACON BREAD CRUMBS MAC & CHEESE...11

STEAMED BROCCOLI...7

GRILLED GLAZED CARROTS...9
CABERNET-THYME MUSHROOMS...8
LOBSTER MAC & CHEESE...22

Half portions of our sides are available--split charges apply to entrees only

Consuming raw or undercooked meats, poultry or seafood may increase foodborne illness; especially if you have certain medical conditions