SOUPS • SALADS

Our homemade salad dressings are honey-mustard (add 260 cal), chunky blue cheese (add 340 cal), ranch (add 300 cal), Thousand Island (add 320 cal), balsamic vinaigrette (add 380 cal) & low-cal vinaigrette (add 70 cal).

Great Soups Made Daily
- Chicken tortilla (100/160 cal) or Baked potato soup (280/560 cal)
- Choice of soup with Caesar (640 cal) or Garden greens with bacon, eggs, croutons, grated cheese, tomatoes (420 cal)
- Hill Country Salad (790 cal)
- Grilled Chicken Salad (770 cal)
- Salmon Caesar Salad* (1280 cal)
- Steak Salad* (950 cal)

SANDWICHES • BURGERS

Served with French Fries (add 370 cal).

- Cheeseburger* (830 cal)........................................12.39
  Fresh ½ lb. burger, American cheese, lettuce, tomato, onion, pickles, homemade bun.
  Substitute a Beyond Burger Patty (690 cal) for $2

- Grilled Chicken Sandwich (1160 cal)......................12.39
  Jack cheese, bacon, honey mustard, lettuce, tomato, onion, pickles, homemade bun.

- Nashville Hot Sandwich (1060 cal)........................10.99
  Spicy fried chicken, pickled slaw, homemade bun.

- Brisket Burger* (1730 cal).....................................14.29
  Fresh ½ lb. burger, cheddar, shredded braised brisket & BBQ sauce, onion, pickles, homemade bun.

- Texas Cheesesteak Sandwich (1420 cal)...................13.29
  Shaved Certified Angus Beef® Steak, grilled onions, poblano pepper, melted cheese, Sriracha mayo, homemade hoagie roll.

- Mushroom Onion Beyond Burger (870 cal)................14.49
  Beyond Meat™ vegetarian patty, Jack cheese, caramelized onions, sautéed mushrooms, homemade bun.

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutritional information is available upon request.

We have made an effort to provide accurate nutritional information but deviations can occur due to availability of ingredients, substitutions, and the hand-crafted nature of most items.

A Suggested Gratuity of 15% - 20% is customary.
The amount of gratuity is always discretionary.
STEAKS & CHOPS

All served with a side (add 120-660 cal) & your choice of Soup, Garden greens or Caesar salad (add 100-380 cal). Upgrade to a Wedge or Spinach & Kale Salad (add 450/340 cal) for 3.25.

Wagon Boss
Center-Cut Top Sirloin* (610/730 cal) ........... 8 oz. 18.99
10 oz. 20.99

Maudeen’s Center-Cut Filet* (550/760 cal) ............................................ 6 oz. 24.49
9 oz. 29.49

Texas T-Bone* (1050 cal) ...................... 17 oz. 28.99

Pat’s Ribeye* (960/1260 cal) .................. 12 oz. 24.49
16 oz. 28.99

New York Strip* (820 cal) .................. 12 oz. 26.99

Silver Star Porterhouse* (1520 cal) .......... 22 oz. 33.99

Bone-In Ribeye* (1490 cal) .................... 21 oz. 38.99

Double-Bone Smoked Pork Chop* (1070 cal). .................. 14 oz. 24.49
Pan-seared, savory bacon jam.

Double-Bone Pork Chop* (870 cal) ........ 14 oz. 21.99
Simply grilled.

Cajun Top Sirloin (780 cal) .................. 8 oz. 24.99
Seasoned blackened spice, topped with Andouille sausage, crawfish, grilled jumbo shrimp and Cajun cream sauce.

Smothered Filet* (670 cal) ................ 6 oz. 26.99
Center-Cut Filet, homemade herb butter, sautéed mushrooms, caramelized onions.

Surf & Turf* (1090/1310 cal) ............ 10 oz. 28.49
Ribeye with BBQ or grilled shrimp.

Tenderloin Medallions* (560 cal) ........ 6 oz. 24.49
Tenderloin Filets, seared mushrooms, chimichurri.

Gulf Coast Steak & Shrimp* (760-1110 cal) .................. 8 oz. 24.49
Center-Cut Top Sirloin, choice of shrimp. 10 oz. 26.49

PRIME RIB

Herb crusted & slow-roasted for a minimum 10 hours, we take great care with this cut. Availability is limited.

<table>
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<th>Size</th>
<th>Price</th>
<th>(Calories)</th>
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<td>8 oz.</td>
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<td>16 oz.</td>
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<tr>
<td>20 oz.</td>
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SAUCES, TOPPINGS & MORE

Smother Your Steak (190 cal) .................. 2.99
Sautéed mushrooms, caramelized onions, herb butter.

Fried, Grilled, Coconut or BBQ Shrimp (230-870 cal) .................. 7.49

Sautéed Mushrooms for Sharing (200 cal) . 5.99

Mushrooms & Onions for Sharing (220 cal) 5.99

*Serving sizes are approximate, and prices are subject to change. Please inform your server of any dietary restrictions. The information provided is for general guidance and may not reflect all food safety guidelines. For specific details, please contact the establishment.

Certified Angus Beef brand logo

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*Regarding the safety of these items, written information is available upon request; Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
FAVORITES

**Chicken Fried Steak** (930 cal) .......................... 16.29
Certified Angus Beef*, cream gravy.

**Chicken Laredo** (930 cal) .......................... 17.99
Jack cheese, avocado, grilled onions, tomatoes, poblano peppers, cilantro, feta cheese.

**Chicken Fried Chicken** (960 cal) ..................... 15.99
Cream gravy.

**Chopped Steak*** (680 cal) .......................... 16.19
Grated cheese, diced tomatoes.

**Chicken Tenders** (710/1190 cal) ...................... 14.99
Also available in Nashville Hot.

**Shrimp & Chicken Tenders** (650 cal) ............... 15.99

**Classic Chopped Steak*** (680 cal) .................. 16.39
Grilled onions, sautéed mushrooms, cognac pepper sauce.

**Marinated Grilled Chicken Breast** (560 cal) ........ 16.89

**Western Chopped Steak*** (940 cal) .................. 16.29
Melted cheddar, grilled onions, poblanos, tomatoes.

**Vaquero Tacos** (1550 cal) .............................. 15.19
Slow-braised brisket, Sriracha mayo, chimichurri, red cabbage, pico de gallo, corn tortillas.

**Steak K-Bob*** (870 cal) ................................. 19.39
Grilled Center-Cut Top Sirloin medallions, grilled red bell peppers, poblano peppers, onions, zucchini.

RIBS & COMBINATIONS

**BBQ Baby Back Ribs** (1110 cal) ...................... 22.99
Slow-cooked & “fall-off-the-bone.”

**BBQ Baby Back Ribs & Shrimp** (780-1000 cal) .......... 22.99
“Fall-off-the-bone” ribs & choice of shrimp.

**BBQ Baby Back Ribs & Grilled Chicken** (970 cal) .......... 21.99
“Fall-off-the-bone” ribs & marinated grilled chicken breast.

**Grilled Chicken & Shrimp** (720-940 cal) ............... 21.49
Marinated grilled chicken breast & choice of shrimp.

All served with a side (add 120-660 cal) & your choice of Soup, Garden greens or Caesar salad (add 100-380 cal). Upgrade to a Wedge or Spinach & Kale Salad (add 450/340 cal) for 3.25.

SIDES

French Fries (370 cal) • Steak Fries (310 cal) • Garlic Mashed Potatoes (320 cal) • Brussels Sprouts (300 cal) • French Fried Onions (270 cal) • Sweet Potato Fries (380 cal) • Herb Rice (480 cal) • Seasonal Veggies (120 cal) • Baked Potato (310-660 cal) • Baked Sweet Potato (350-480 cal) • Macaroni & Cheese (440 cal)

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Lunch
Served Monday – Friday until 4:00 pm

Soup & Sandwich (810/990 cal) .......................................................... 10.89
A cup of chicken tortilla or baked potato soup & a ½ Texas Cheesesteak Sandwich.

Chicken Fried Steak (450 cal) ......................................................... 11.89
Certified Angus Beef®, cream gravy.

Tenderloin Tips* (770 cal) ................................................................. 12.49
Cognac pepper sauce, mushrooms, garlic mashed potatoes.

Chicken Fried Chicken (960 cal) ..................................................... 11.49
Cream gravy.

Marinated Grilled Chicken Breast (560 cal) .................................... 12.19

Chicken Laredo (930 cal) ................................................................. 13.49
Jack cheese, avocado, grilled onions, tomatoes, poblano peppers, cilantro, feta cheese.

Chicken Tenders (710 cal) ............................................................... 10.99
Also available in Nashville Hot.

Fried Shrimp (320 cal) ................................................................. 12.49
Cocktail sauce.

Coconut Shrimp (1190 cal) .............................................................. 12.49
Honey Sriracha pineapple sauce.

BBQ Baby Back Ribs (560 cal) ......................................................... 14.89
Slow-cooked & “fall-off-the-bone.”

Chopped Steak* (680 cal) ............................................................... 12.79
Grated cheese, diced tomatoes.

Western Chopped Steak* (940 cal) ............................................... 12.79
Melted cheddar, grilled onions, poblanos, tomatoes.

Classic Chopped Steak* (680 cal) ................................................ 12.79
Grilled onions, sautéed mushrooms, cognac pepper sauce.

Vaquero Tacos (1060 cal) ............................................................... 11.79
Slow-braised brisket, Sriracha mayo, chimichurri, red cabbage, pico de gallo, corn tortillas.

All lunch entrées are served with your choice of a lunch side (add 120-660 cal). Add Garden greens (add 210-380 cal), Caesar salad (add 340 cal), Spinach & Kale salad (add 340 cal), Wedge salad (add 450 cal) or Soup (add 100-280 cal) for 3.25.

STEAK PLATTERS
Served with Garden greens, Caesar salad, or cup of soup (add 100-380 cal), plus your choice of a lunch side (add 120-660 cal).
Substitute a Spinach & Kale or Wedge salad (add 340/450 cal) for 3.25.

Wagon Boss Center-Cut
Top Sirloin* (490/610 cal) .......................... 6 oz. 15.19
8 oz. 17.29

Bacon-Wrapped Filet* (460 cal) .......................... 6 oz. 19.99

Prime Rib* (630 cal) ................................................................. 8 oz. 18.99
Prime Rib, herb crusted & slow-roasted.

Pat’s Ribeye* (810 cal) ................................................................. 10 oz. 18.99

Gulf Coast Steak & Shrimp* (640-990 cal) .......................... 6 oz. 18.49
Center-Cut Top Sirloin, choice of shrimp. 8 oz. 20.49

Tenderloin Medallions* (560 cal) .......................... 6 oz. 18.99
Tenderloin Filets, seared mushrooms, chimichurri.

SIDES
French Fries (370 cal) • Steak Fries (310 cal) • Garlic Mashed Potatoes (320 cal)
Brussels Sprouts (300 cal) • French Fried Onions (270 cal) • Sweet Potato Fries (380 cal)
Herb Rice (480 cal) • Seasonal Veggies (120 cal) • Macaroni & Cheese (440 cal)

Substitute Baked Potato (310-660 cal) or Sweet Potato (350-480 cal) for 2.49.

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