

STARTERS

White corn **TORTILLA CHIPS AND CHOICE OF DIP:** house-made tomato salsa, avocado cream or smoked gouda cheese sauce. 6

Crispy fried **ONION RIBBONS** with horseradish buttermilk aioli. 6

Crispy fried **POTATO WEDGES** with ranch dressing, cheddar and monterey jack cheeses and hickory smoked bacon. 7.5

Southwestern seasoned **CHICKEN WINGS** with garlic and herb butter sauce. Served with a celery and bleu cheese salad. 9.5

TEXAS-STYLE CHILI NACHOS, with cheddar and monterey jack cheeses, shredded lettuce, sliced jalapeño peppers, house-made tomato salsa and sour cream. 9

GRILLED CHICKEN NACHOS with honey chipotle-bourbon glaze, smoked gouda cheese sauce, avocado cream and scallions over red corn tortilla chips. 9.5

Blackened **MEDALLIONS OF FILET MIGNON** with warm three mustard sauce. 10

BLACKENED JUMBO SHRIMP with house-made tomato salsa and white corn tortilla chips. 9.5

Oven baked Blue Lump **CRAB DIP** with spinach, tomatoes, cream cheese and toasted pita points. 11.5

Half rack of **BABY BACK PORK RIBS** basted with house-made barbecue sauce. 10.5

Panko crusted Jumbo Lump **CRAB CAKES** with warm three mustard sauce and spicy red pepper relish. 11

Sauteed white **MUSHROOMS** with fresh garlic and burgundy wine. 5.5

SOUPS

A crock of caramelized **ONION SOUP** in a brandy beef broth with a seasoned crouton and monterey jack cheese. 5.25

Slow roasted **PRIME RIB SOUP**, in a brown beef stock with Idaho potatoes and choice vegetables. Cup - 3 | Bowl - 6

Spicy **TEXAS-STYLE CHILI** topped with diced red onions, cheddar cheese, sliced jalapeño pepper and white corn tortilla chips. Cup - 3 | Bowl - 6

Creamy Lump **CRAB SOUP** with reduced sherry, fresh dill and toasted baguette. Cup - 5 | Bowl - 6.5

SALADS

TORTILLA

Shredded iceberg lettuce, cheddar and monterey jack cheeses, house-made tomato salsa and red onions served in a flour tortilla. 9

*With grilled chicken - 3.5 | with grilled shrimp - 6.5
with grilled salmon - 6 | with grilled filet mignon - 8*

AVOCADO

Spring mix greens, avocado, slivered red onions, and diced tomatoes tossed in a garlic-lime vinaigrette with tortilla strips. 9.5

BIBB

Boston Bibb lettuce, Blue cheese crumbles, tomatoes, red onions, pecans, bacon and balsamic herb vinaigrette. 10

HOUSE

Mixed greens, grape tomatoes, red onions, cucumbers, cheddar cheese and seasoned croutons. *full 8 / half 4*

SPINACH

Baby spinach, Chevre cheese, sliced boiled egg, toasted almonds, dried cranberries and warm bacon vinaigrette. 10

CAESAR

Romaine hearts tossed with a traditional Caesar dressing, shaved Romano cheese and seasoned croutons. *full 7 / half 4*

Our dressings include: Ranch, Blue Cheese, Creamy Italian, Thousand Island, Honey Vinaigrette, Garlic-Lime Vinaigrette, Balsamic Herb Vinaigrette and warm Bacon Vinaigrette.



BEEF SELECTIONS

Our beef is graded by the USDA as choice or higher, aged four to six weeks and hand cut in house.

PRIME RIB

The Pride of our Establishment! Slow roasted for tenderness and served with au jus and horseradish peppercorn sauce.
(subject to availability and recommended rare to medium)
eight ounce - 20 | twelve ounce - 24 | sixteen ounce - 28

FILET MIGNON

wrapped in hickory smoked bacon
seven ounce - 23 | nine ounce - 25

HOUSE GROUND SIRLOIN

with sautéed burgundy mushrooms or
sautéed garlic red onions
twelve ounce - 12

RIBEYE

ten ounce - 21 | fourteen ounce - 26
eighteen ounce bone-in - 34

T-BONE

twenty ounce - 32

SIRLOIN

nine ounce - 16 | twelve ounce - 19

NEW YORK STRIP

twelve ounce - 25

OUTWEST ORIGINALS

TEXAS SPICED PRIME RIB

twelve ounce - 26 | sixteen ounce - 30
Slow roasted for tenderness and grilled with a brown sugar chili crust. Served with horseradish mustard sauce

BEEF TOWNEDOS

eight ounce - 28
Grilled choice cuts of filet mignon over house-made seasoned croutons, topped with
jumbo lump crabmeat, portabella mushrooms, scallions and rich demi-glace

OUTWEST SIRLOIN

nine ounce - 19 | twelve ounce - 22
Grilled with peppercorn-cumin crust, roasted garlic, shiitake mushrooms and lemon marsala sauce
Filet mignon **BEEF SKEWER** with Roma tomatoes, green peppers, onions and mushrooms 18
Filet mignon **BEEF TIPS** sautéed with mushrooms and sherry wine 17

LAMB

fourteen ounce - 28
Grilled lamb lollipop chops with fresh oregano, Bordelaise sauce and toasted bread crumbs

SIGNATURE STYLES

Enhance your beef selections with any of the following options

Grilled with a brown sugar chili crust
and horseradish mustard sauce 2

Blackened with warm three mustard sauce 2

Maytag blue cheese gratinee and Bordelaise sauce 3.5

Crusted with a Chicago style seasoning
and crispy fried onion ribbons 3

Grilled with a peppercorn-cumin crust and
roasted garlic, shiitake mushroom, lemon marsala sauce 3

Topped with jumbo lump crabmeat,
portabella mushrooms, scallions and rich demi-glace 6

Topped with chèvre cheese and
sherry sautéed mushrooms 3.5

SIGNATURE COMPLIMENTS

Compliment your entree selection with the following options

JUMBO SHRIMP basted with butter, barbecue sauce,
honey mustard glaze, honey chipotle-bourbon glaze or
blackened with OutWest tomato salsa. 6.5

CAJUN FRIED SHRIMP with vodka spiced cocktail sauce. 6.5

Three **BLUE LUMP CRAB AND CHORIZO SAUSAGE
STUFFED SHRIMP** with melted monterey jack cheese. 6.5

Panko crusted **JUMBO LUMP CRAB CAKES**
with warm three mustard sauce and spicy red pepper relish. 6.5

BABY BACK PORK RIBS basted with
house-made barbecue sauce. 8

Boneless **CHICKEN BREAST** served plain,
barbecued, blackened, honey chipotle-bourbon glazed
or honey mustard glazed. 3.5

COMBINATIONS

FILET AND STUFFED SHRIMP, seven ounce filet mignon and three jumbo shrimp stuffed with
blue lump crabmeat, chorizo sausage, red bell peppers and melted monterey jack cheese. 28.5

RIBEYE AND RIBS, ten ounce ribeye and a half rack of baby back pork ribs. 28

SIRLOIN AND SALMON, nine ounce center cut top sirloin with grilled filet of salmon and orange curry sauce. 22

FILET AND CRABCAKE, seven ounce filet mignon and a single panko crusted jumbo lump crabcake with
warm mustard sauce and spicy red pepper relish. 28.5

RIBS AND CHICKEN, half rack of baby back pork ribs and a single breast of barbecued or blackened chicken. 19

BEEF TEMPERATURES

RARE:
cool, red center,
red from edge to edge

MEDIUM-RARE:
warm, red center,
slightly grey edges

MEDIUM:
hot, pink center,
grey edges

MEDIUM-WELL:
hot grey center,
trace of pink

WELL:
hot, grey center
(not recommended)

Served with half house salad or half Caesar salad and choice of one side item. Add bacon, cheese, chives or
all to your baked potato for .40 each topping. Additional charges may apply for select sauces and toppings.

CONSUMING RAW OR UNDERCOOKED PROTEINS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS



SEAFOOD SELECTIONS

Medium **SHRIMP**, cajun-dipped and fried, served with vodka-spiced cocktail sauce, fresh cut fries and jicama slaw 15

Blackened **YELLOWFIN TUNA** loin (served medium) with avocado cream and Cilantro Vinaigrette served with Out West rice, sautéed broccoli and red bell peppers 22.5

Grilled **FILET OF SALMON** with orange curry sauce, Out West rice and grilled asparagus 18

Oven-roasted **FILET OF BLACK GROUPER** with a parmesan crust, sautéed medium shrimp, grape tomatoes, capers, garlic, lemon chardonnay cream and grilled asparagus 22

Panko crusted **JUMBO LUMP CRAB CAKES** with warm three mustard sauce and spicy red pepper relish. Served with fresh cut fries and jicama slaw 18.5

Ten jumbo **GRILLED SHRIMP**, basted with honey mustard glaze. Served with Out West rice and sautéed broccoli and red bell peppers. 20

Six jumbo **STUFFED SHRIMP**, with blue lump crab-meat, chorizo sausage, red bell peppers and melted monterey jack cheese. Served with fresh cut fries and jicama slaw 20

Brown sugar-chile crusted **FILET OF MAHI-MAHI** with sun-dried tomato garlic lime sauce. Served with Out West rice and sautéed spinach 21

CHEF SELECTIONS

A full rack of slow cooked **BABY BACK PORK RIBS** basted with house-made barbecue sauce. Served with fresh cut fries and jicama slaw 20

Grilled and sliced **PORK TENDERLOIN** with honey chipotle-bourbon glaze and mango red pepper mint marmalade. Served with pork belly beans and sautéed broccoli and red bell peppers. 18

Panko crusted **STUFFED CHICKEN BREAST** with spinach, sun-dried tomato, smoked gouda cheese and tasso ham veloute. Served with Out West rice and grilled asparagus. 18

Two grilled boneless **CHICKEN BREASTS** served plain, barbecued, blackened, honey chipotle-bourbon glazed or honey mustard glazed. Served with pork belly beans and Out West rice. 14

Two peppercorn-cumin crusted **OUT WEST STYLE CHICKEN BREASTS** with roasted garlic, shiitake mushrooms and lemon-marsala cream sauce. Served with buttermilk mashed potatoes and herb roasted tomatoes stuffed with creamed spinach 15.5

FETTUCCHINE noodles tossed with sliced blackened chicken. Served in a creamy alfredo sauce 14
Substitute shrimp for chicken 2

PENNE PASTA sautéed with tasso ham, peas, red bell peppers and smoked gouda cheese sauce 11

BURGERS AND CHICKEN GRILLS

Your choice of a half-pound of house ground beef or a five ounce chicken breast served open faced on a Kaiser roll with lettuce, tomato, onion and fresh cut fries.

THE QUESO

with your choice of cheddar, habanero cheddar, American, monterey jack or pepper jack cheese 8.5

BBC

with extra sharp cheddar cheese, hickory smoked bacon and our house-made barbecue sauce 9.5

BLACKENED

with monterey jack cheese, sour cream and mild house-made tomato salsa 9.5

SIDE ITEMS

Sautéed Garlic Red Onions • Pork Belly Beans • Jicama Slaw 2.5

Baked Potato • Baked Sweet Potato • Buttermilk Mashed Potatoes • Fresh Cut Fries 3

Out West Rice • Grilled Asparagus • Sautéed Burgundy Mushrooms

Sautéed Broccoli And Red Bell Peppers • Herb Roasted Tomatoes Stuffed with Creamed Spinach 4

BEVERAGES

Coke • Diet Coke • Sprite • Mr. Pibb • Mello Yello • Hi-C Fruit Punch
Fresh brewed iced tea • Coffee (decaf or regular) 2

Le Bleu (twenty ounce non-sparkling domestic) 1.75

Panna (sixteen ounce; non-sparkling imported) • San Pellegrino (sixteen ounce; sparkling imported) 2.75

Abita Root Beer (twelve ounce bottle) 3



HOUSE-MADE DESSERTS & ICE CREAM

Desserts made from scratch daily

Brown sugar-pecan crusted **APPLE COBBLER** tossed with cinnamon, sugar and apple jack brandy topped with cinnamon ice cream 5.5

A warm, miniature **CHOCOLATE BUNDT CAKE** filled with hot fudge and topped with vanilla ice cream and fresh whipped cream 6

Warm slices of house-made rum **POUND CAKE**, topped with vanilla ice cream and drizzled with an orange reduction 5

A twist from the traditional **KEY LIME PIE**, we use real lime juice, baked in a graham cracker crust and topped with a torched meringue 5.5

Ask your server about today's **CHEESECAKE OF THE DAY** 6

A giant slice of **GERMAN CHOCOLATE CAKE** with coconut pecan frosting 6

Chocolate-truffled **OREO COOKIE BASH** cheesecake with white and dark chocolate mousse 6

A moist cinnamon raisin **CARROT CAKE** with pecans and honey butter glaze 7

rich vanilla bean **CRÈME BRULEE** with a caramelized sugar crust 5

Your choice of vanilla, chocolate, strawberry, caramel fudge brownie swirl, cookies & cream, cinnamon or butter pecan **HOUSE-MADE ICE CREAM** 3

SPECIALTY COFFEES

Baileys Irish cream liqueur and whipped cream 6

Kahlua and whipped cream 6

Vodka, Kahlua and whipped cream 6

Bushmills Irish whiskey, Crème de Menthe and whipped cream 7.5

Grand Marnier, Frangelico, Baileys Irish cream, Kahlua and whipped cream 7.75

DESSERT WINES AND PORTS

Montevina Terra D'Oro Zinfandel Port, Amador County, NV 7

Leacock 10 Year Bual, Madiera, NV 8

M. Chiarlo "Nivole" Moscato D'Asti, Piedmont, Italy, 2010 8

Taylor Fladgate 20 Year Old Tawny Port, Portugal, NV 12

Dow's Vintage Port, Portugal, 2007 18

Chateau Morrisette Sweet Mountain Laurel White, Meadows of Dan, Virginia, NV 5 / 19

Chateau Morrisette Sweet Mountain Laurel Red, Meadows of Dan, Virginia, NV 5 / 19

We accept Master Card, Visa, Discover and American Express. No personal checks please.

Semi private dining room available for larger parties.

All items are available for takeout.

Gratuity of 18% will be added on parties of 8 or more.

Gift certificates available. Please see your server.

