

REPUBLIC OF TEXAS BAR & GRILL

APPETIZERS

QUAIL LEGS

Tossed in Republic Sweet Heat Sauce
20

SEARED DIVER SCALLOPS

Topped with Smoked Bacon
Toasted Brioche Bread, Onion Compote
30

"CARNITAS"

Deep Fried Beef Tenderloin Tips,
Sautéed Onions, Red Chili Sauce
20

AHI TUNA TARTARE

Spicy Mango Puree, Cucumber,
Jalapeno Pepper, Crispy Wontons
24

JUMBO LUMP CRAB CAKE

Lobster-Cognac Cream, Asian Cole Slow
26

CRAB FONDUE

Gruyere Cheese,
Blue Crab Claw Meat and Crostini
18

ESCARGOT

Traditional Escargot Bourguignonne
Butter, Shallot, Garlic, Parsley, and Pernod
17

OYSTERS REPUBLIC

Six Oysters Topped with Shiitake Mushrooms
Capers, Spinach, Brandy Cream Reduction
22

SHRIMP COCKTAIL

Five Jumbo Shrimp, English Cucumber, White Onion, Don Julio Tequila Cocktail Sauce
24

SOUP & SALADS

LOBSTER BISQUE

12

CAESAR SALAD

Traditional Dressing
White Anchovies, Croutons, Parmesan
13

BEEFSTEAK TOMATO NAPOLEON

Fresh Buffalo Mozzarella, Red Onion,
Basil Pesto
14

WEDGE SALAD

Iceberg Wedge, Blue Cheese Dressing,
Crumbled Danish Blue Cheese, Bacon, Radish,
Red Onion, Grape Tomato
14

HOUSE SALAD

Seasonal Greens, Bacon,
Sliced Eggs, Roma and Grape Tomatoes
Choice of House Made Dressings
12

ACCOMPANIMENTS

Asparagus or Broccolini 13

Vegetable Medley 12

Roasted Garlic Mashed Potatoes 11

Baked Idaho Potato 12

Creamed Spinach 13

Brussel Sprouts & Pork Belly 13

Sautéed Mushrooms 13

Au Gratin Potatoes 12

Hatch Peppers Mac & Cheese 12

ENTRÉE ADDITIONS

Cumberland Sauce • Port Wine Reduction • Jack Daniel's Green Peppercorn Sauce •
Bèarnaise Sauce • Horseradish Cream Sauce
Each 3

Oscar Style, Lump Crab Meat or Jumbo Shrimp 18
Jumbo Lump Crab Meat - Market Price

An 18% Gratuity will be added to parties of six or more. No separate checks.

REPUBLIC OF TEXAS BAR & GRILL

STEAKS & CHOPS

12OZ. PRIME NEW YORK STRIP
55

16OZ. PRIME "BONE-IN" KANSAS CITY STRIP
60

24OZ. PRIME BONE-IN RIBEYE
81

12OZ. PRIME RIBEYE
55

8OZ. FIVE STAR PEPPERLOIN
Grilled Tenderloin Medallions
Five Blend Peppercorns, Jack Daniel's Demi-
Glace
52

18OZ. DOUBLE-CUT PORK CHOP
Bone-In White Marble Farms Chop,
Granny Smith Apple Gastrique
40

FILET MIGNON
8oz. 48
12oz. 62

RACK OF LAMB
Port Wine Reduction
56

FILET CHATEAUBRIAND (for two)
Farm Fresh Vegetables, Chef's Potatoes with Bearnaise Sauce 107

PRIME "COTE DE BOEUF" BONE-IN RIBEYE (for two)
Rosemary Garlic Potato, Baby Carrots, Shallots, Asparagus, Sauteed Mushrooms 104

FROM THE RANCH

BROKEN ARROW RANCH VENISON
10oz. Grilled Loin, Cumberland Sauce
48

TEXAS BOB WHITE QUAIL
Roasted Garlic and Rosemary Pan Sauce
36

HERB ROASTED HALF CHICKEN
Garlic and Herb Rubbed All-Natural Chicken,
Lemon Thyme Au Jus and Vegetable Medley
34

14OZ. CAST-IRON SEARED BISON RIBEYE
Chef's Signature,
Roasted Garlic-Rosemary Marrow Crust
57

SEAFOOD

AHI TUNA
Green Curry Cream, Sweet Soy Reduction
49

WILD CAUGHT SALMON
Asparagus, Creole Mustard
and Dill Hollandaise
39

SEAFOOD PESCATORE PASTA
Shrimp, Fish, Lump Crab Meat
Roasted Tomato, Caper and Green Olive
Marinara
Fresh Fettuccine-Basil
44

PAN SEARED FRESH FISH
Freshest Catch Available,
Beurre Blanc Sauce, Lump Crab Meat and
Vegetable Medley
50

SHRIMP REPUBLIC
Sauteed Jumbo Shrimp, White Wine Scampi
Sauce, Texmati Rice
38

COLD WATER LOBSTER TAIL
(Ask your Server for Available Sizes)
11 per ounce

CHEF'S VEGETARIAN FEATURE OF THE DAY 26

~**RARE** Red, Cool Center ~ **MEDIUM RARE** Red Warm Center ~ **MEDIUM** Pink Center
~**MEDIUM WELL** Slightly Pink Center ~ **WELL DONE** Broiled Throughout, No Pink

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.

