

## REPUBLIC OF TEXAS BAR & GRILL

### STEAKS & CHOPS

#### **U.S.D.A. PRIME NEW YORK STRIP**

Twelve Ounce Cut  
\$44

#### **U.S.D.A. PRIME "BONE-IN"**

**KANSAS CITY STRIP**  
Sixteen Ounces  
\$49

#### **U.S.D.A. PRIME BONE-IN RIBEYE**

Twenty Four Ounces  
\$67

#### **U.S.D.A. PRIME RIBEYE**

Twelve Ounce Cut  
\$49

#### **FILET MIGNON**

Eight Ounce Cut \$43  
Twelve Ounce Cut \$55

#### **DOUBLE-CUT PORK RIB CHOP**

Eighteen Ounce Bone-In White Marble Farms Chop  
Granny Smith Apple Gastrique  
\$32

#### **FIVE STAR PEPPERLOIN**

Eight Ounce Grilled Tenderloin  
Medallions topped with Five Blend  
Peppercorns, Jack Daniel's Demi Glace  
\$43

#### **RACK OF LAMB**

Sixteen Ounces,  
Port Wine Reduction  
\$49

#### **FILET CHATEAUBRIAND** (For two)

Farm Fresh Vegetables, Chef's Potatoes with Hollandaise and Béarnaise Sauce \$98

#### **PRIME "COTE DE BOEUF" BONE-IN RIBEYE** (For two)

Rosemary Garlic Potato, Baby Carrots, Shallots, Asparagus, Sauteed Mushrooms \$97

### FROM THE RANCH

#### **BROKEN ARROW RANCH**

##### **VENISON**

Grilled Ten Ounce Loin Cut,  
Cumberland Sauce  
\$42

#### **TEXAS BOB WHITE QUAIL**

Roasted Garlic and Rosemary Pan Sauce  
\$32

#### **HERB ROASTED HALF CHICKEN**

Garlic and Herb Rubbed All Natural  
Chicken, Lemon Thyme Au Jus and Vegetable Medley  
\$31

#### **CAST-IRON SEARED BUFFALO RIBEYE**

Chef's Signature- Fourteen Ounce Buffalo Ribeye  
Roasted Garlic-Rosemary Marrow Crust  
\$54

### SEAFOOD

#### **AHI TUNA**

Green Curry Cream, Sweet Soy Reduction  
\$38

#### **WILD CAUGHT SALMON**

Asparagus, Creole Mustard  
and Dill Hollandaise  
\$37

#### **SAUTEED JUMBO SHRIMP**

Shallot, Tomato, Caper and Green Olive Ragout  
Fresh Fettuccine, Crumbled Feta  
\$32

#### **PAN SEARED FRESH FISH**

Freshest Catch Available,  
Beurre Blanc Sauce, Jumbo Lump Blue  
Crab Meat and Vegetable Medley  
\$39

#### **SHRIMP REPUBLIC**

Sautéed Jumbo Shrimp,  
White Wine Scampi Sauce,  
Texmati Rice  
\$32

#### **IMPORTED LOBSTER TAIL**

Cold Water Lobster Tails  
(Ask your Server for Available Sizes)  
\$9 per ounce

**CHEF'S VEGETARIAN FEATURE OF THE DAY \$25**

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

## **REPUBLIC OF TEXAS BAR & GRILL**

### **APPETIZERS**

#### **QUAIL LEGS**

*One Half Pound Tossed in our  
Republic Sweet Heat Sauce*  
\$14

#### **JUMBO LUMP CRAB CAKE**

*Lobster-Cognac Cream, Asian Cole Slaw*  
\$18

#### **SHRIMP COCKTAIL**

*Five Jumbo Shrimp, English Cucumber, White Onion, Don Julio Tequila Cocktail Sauce*  
\$20

#### **DIVER SCALLOPS**

*Seared, Topped with Smoked Bacon  
Toasted Brioche Bread, Onion Compote*  
\$22

#### **CRAB FONDUE**

*Gruyere Cheese,  
Blue Crab Claw Meat and Crostini*  
\$15

#### **CARNITAS**

*Deep Fried Beef Tenderloin Cuts,  
Sautéed Onions, Red Chili Sauce*  
\$18

#### **ESCARGOT**

*Traditional Escargot Bourguignonne  
Butter, Shallot, Garlic, Parsley, and Pernod*  
\$14

#### **AHI TUNA TARTARE**

*Spicy Mango Puree, Cucumber,  
Jalapeno Pepper, Crispy Wontons*  
\$16

#### **OYSTERS REPUBLIC**

*Six Oysters Topped with Shiitake Mushrooms,  
Capers, Spinach, Brandy Cream Reduction*  
\$16

### **SOUPS & SALADS**

#### **SHRIMP BISQUE**

*Topped with Basil*  
\$10

#### **NEW ENGLAND CLAM CHOWDER**

\$10

#### **CAESAR SALAD**

*Traditional Dressing,  
White Anchovies, Croutons, Parmesan*  
\$9

#### **BEEFSTEAK TOMATO NAPOLEON**

*Fresh Buffalo Mozzarella, Red Onion,  
Basil Pesto*  
\$12

#### **WEDGE SALAD**

*Iceberg Wedge, Blue Cheese Dressing,  
Crumbled Danish Blue, Bacon, Radish,  
Red Onion, Grape Tomato*  
\$10

#### **HOUSE SALAD**

*Seasonal Greens Topped with Bacon,  
Sliced Eggs, Roma and Grape Tomatoes  
Choice of Our House Made Dressings*  
\$9

### **ACCOMPANIMENTS**

**ASPARAGUS OR BROCCOLINI - \$12**

**VEGETABLE MEDLEY - \$10**

**ROASTED GARLIC MASHED POTATOES- \$10**

**BAKED IDAHO POTATO - \$10**

**CREAMED SPINACH- \$12**

**JUMBO LUMP CRAB & HATCH  
PEPPERS MAC&CHEESE- \$16**

**SAUTEED MUSHROOMS- \$10**

**AU GRATIN POTATOES- \$12**

**BRUSSEL SPROUTS & PORK BELLY- \$12**

#### **ENTREE ADDITIONS**

**CUMBERLAND SAUCE \* PORT WINE REDUCTION \* JACK DANIEL'S GREEN  
PEPPERCORN SAUCE \* BEARNAISE SAUCE \* HORSERADISH CREAM SAUCE \*-  
EACH \$3**

**OSCAR STYLE, JUMBO LUMP CRAB MEAT OR JUMBO SHRIMP - \$15**

**An 18% Gratuity Will Be Added to Parties of Six or More. No Separate Checks.**  
Consuming raw or undercooked Meats, Poultry, Seafood, Shellfish or Eggs may increase your risk for  
Foodborne illness, especially if you have certain medical conditions

