

# REPUBLIC OF TEXAS BAR & GRILL

## STEAKS & CHOPS

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

Ten Ounce Cut  
\$38

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

Sixteen Ounces  
\$46

### **FILET MIGNON**

Eight Ounce Cut \$36  
Twelve Ounce Cut \$45

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

Twelve Ounce Cut  
\$46

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

Eighteen Ounce Bone-In White Marble Farms Chop,  
Granny Smith Apple Gastrique  
\$30

### **FIVE STAR PEPPERLOIN**

Eight Ounce Grilled Tenderloin  
Medallions topped with Five Blend  
Peppercorns, Jack Daniel's Demi Glace  
\$39

### **RACK OF LAMB**

Sixteen Ounces,  
Port Wine Reduction  
\$48

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

Farm Fresh Vegetables, Chef's Potatoes with Hollandaise and Béarnaise Sauces \$95

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

Rosemary Garlic Potato, Baby Carrots, Shallots, Asparagus, Sauté Mushrooms \$90

## FROM THE RANCH

### **BROKEN ARROW RANCH**

#### **VENISON**

Grilled Ten Ounce Loin Cut,  
Brandy and Green Peppercorn Reduction  
\$39

### **TEXAS BOB WHITE QUAIL**

Roasted Garlic and Rosemary Pan Sauce  
\$30

### **HERB ROASTED HALF CHICKEN**

Garlic and Herb Rubbed All Natural  
Chicken, Lemon Thyme Jus and  
Vegetable Medley \$28

## SEAFOOD

### **SAUTEED JUMBO SHRIMP**

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

### **GRILLED ATLANTIC SALMON**

Asparagus, Creole Mustard  
and Dill Hollandaise  
\$29

### **AHI TUNA**

Green Curry Cream, Sweet Soy Reduction  
\$35

### **PAN SEARED FRESH FISH**

Freshest Catch Available,  
Beurre Blanc Sauce, Jumbo Lump Blue  
Crab meat and Vegetable Medley  
\$32

### **SHRIMP REPUBLIC**

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

### **IMPORTED LOBSTER TAIL**

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

~ **RARE** Red, Cool Center ~ **MEDIUM RARE** Red Warm Center ~ **MEDIUM** Pink Center

~ **MEDIUM WELL** Slightly Pink Center ~ **WELL DONE** Broiled Throughout. No Pink

Enhance your dining experience with an additional sauce or cheese... Ask your server for details.

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## APPETIZERS

### **QUAIL LEGS**

One Half Pound Tossed in our  
Tommy's Sweet Heat Sauce  
\$12

### **JUMBO LUMP CRAB CAKE**

Lobster-Cognac Cream, Asian Cole Slaw  
\$16

### **SHRIMP COCKTAIL**

Three Jumbo Shrimp, Cocktail Sauce  
\$14

### **FRENCH HELIX ESCARGOT**

White Wine, Pesto Butter Crostini  
\$12

### **CRAB FONDUE**

Asadero Cheese,  
Blue Crab Claw Meat and Crostini  
\$14

### **CARNITAS**

Marinated Tenderloin Cuts,  
Sautéed Onions, Red Chili Sauce  
\$12

### **AHI TUNA TARTARE**

Spicy Mango Puree, Cucumber,  
Jalapeno Pepper, Crispy Wontons  
\$14

### **OYSTERS REPUBLIC**

Six Oysters Topped with Shiitake Mushrooms,  
Capers, Spinach, Brandy Cream Reduction  
\$15

## SOUPS & SALADS

### **SHRIMP BISQUE**

Topped with Chives  
\$9

### **NEW ENGLAND CLAM CHOWDER**

Baby Clams, Parsley  
\$9

### **CAESAR SALAD**

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

### **BEEFSTEAK TOMATO NAPOLEON**

Fresh Mozzarella, Red Onion, Tomato,  
Danish Blue Cheese, Pesto  
\$10

### **WILTED SPINACH SALAD**

Tossed in Hot Bacon Dressing  
\$9

### **WEDGE SALAD**

Iceberg Wedge, Blue Cheese Dressing,  
Crumbled Danish Blue, Bacon, Radish,  
Red Onion, Grape Tomato  
\$8

### **HOUSE SALAD**

Seasonal Greens Topped with Bacon,  
Sliced Eggs, Roma and Grape Tomatoes  
Choice of Our House made Dressings  
\$7

## EXTRAS

### **ASPARAGUS OR BROCCOLI**

Hollandaise Sauce  
\$10

### **CREAMED OR SAUTEED SPINACH**

\$10

### **GREEN CHILI MACARONI**

\$10

### **IDAHO HASH BROWNS**

\$10

### **BAKED IDAHO POTATO**

\$10

### **SAUTEED MUSHROOMS**

\$10

### **AU GRATIN POTATOES**

\$10

### **ROASTED GARLIC MASHED POTATOES**

\$8

### **WILD RICE PILAF**

\$8

## **ENTREE ADDITIONS**

### **OSCAR STYLE, JUMBO LUMP CRAB MEAT OR JUMBO SHRIMP**

\$14

**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 food borne illness, especially if you have certain medical conditions.