



STARTERS

WAGYU STUFFED JALAPENOS 17

Fresh Jalapeno | Grateful Ranch Wagyu Brisket
Applewood Bacon | Cheddar Cheese

ROASTED BRUSSEL SPROUTS 12

Orange Ginger Glaze | Sriracha Aioli
Crispy Fried Onions

PRIME RIB EGGROLLS 18

Shaved Prime Rib | Cabbage & Peppers
Spicy Garlic Chili Jus

TUNA WONTON TOSTADAS 16

Ahi Tuna | Kale Slaw | Salsa Verde Crema

CHEF’S QUESO 8

Homemade Queso Blanco with Pico de Gallo
Add House Smoked brisket \$6

SMOKED REDFISH DIP 17

Smoked Redfish | Herbed Cream Cheese
Served warm with toasted crostinis

SALADS & SOUP

CAESAR SALAD 9

Hearts of Romaine | Croutons | Caesar Dressing
Aged Parmesan Cheese
Add protein of your choice:
Chicken \$6 | Salmon \$8 | Shrimp \$7 | Steak \$9

CHEF’S SALAD 21

True Harvest Greens | Grilled Chicken
Vital Farm Egg | Hass Avocado | Tomato
Applewood Bacon | Red Onions
Blue Cheese Crumbles | Buttermilk Ranch

SEARED AHI TUNA SALAD 17

Mixed Greens | Edamame | Carrots | Queso Fresco
Mandarin Oranges | Wonton Crisps | Cucumber
Sesame Ginger Dressing

SOUTHWEST SHRIMP SALAD 18

Artisanal Greens | Roasted Corn | Black Beans
Pepper Jack Cheese | Hass Avocado
Pico de Gallo | Tortilla Strips | Chipotle Ranch

TORTILLA SOUP 8/12

Avocado | Cheddar | Tortilla Strips | Pico

CHEF’S SELECTIONS

WAGYU CHICKEN FRIED STEAK 28

Grateful Ranch Wagyu | Kerrygold Mashed Potatoes
House-Made Peppercorn Country Gravy

FISH & CHIPS 22

Tempura Beer Battered White Fish
House Tartar Sauce | Fries

GULF COAST SHRIMP PASTA 18

Capellini Pasta | Valley Lemon Sauce | Capers
Grilled Sourdough | Aged Parmesan

REDFISH PONTCHARTRAIN 24

Blackened Palacios Redfish
Cajun Crawfish Cream | San Manuel Dirty Rice

STEAK FRITES 23

Sliced Teres Major | Pommes Frites
Cilantro Chimichurri

ATLANTIC SALMON 24

Brussel Sprouts | Rice | Citrus Sauce

HANDHELDS

B.L.A.T. 18

Applewood Bacon | Lettuce | Tomato
Avocado | Toasted Sourdough Bread

GRATEFUL RANCH WAGYU PATTY MELT 22

Caramelized Onions Chiptole Dressing
Applewood Bacon | Monterrey Jack Cheese
Sourdough Bread

KICK’N CHICKEN SANDWICH 17

Buttermilk Fried Chicken | Kale Slaw
Chef’s Sauce | Dill Pickles | Brioche Bun

PINNACLE BURGER 18

8oz Flame Grilled Black Angus Patty
Lettuce | Tomato | Onion | Pickle
Choice of Cheese | Brioche Bun

COMANCHE CLUB SANDWICH 18

Smoked Turkey | Black Forest Ham
Applewood Bacon | Tomato | Lettuce | Mayo
Sourdough Bread

FRENCH DIP 20

Shaved Prime Rib | Provolone Cheese
Buttered Hoagie Roll | Horseradish Cream
Garlic Jus

TURKEY CLUB WRAP 18

House Smoked Turkey | Bacon Lardon | Swiss
Avocado | Heirloom Tomato | Pesto Aioli

HOT HAM & CHEDDAR 16

In-House Cut Ham | Aged Cheddar
Garlic Aioli | Grilled Sourdough

GRATEFUL RANCH WAGYU ALL AMERICAN BURGER 24

American Cheese | Fried Egg | Applewood Bacon | Chef’s Sauce | Lettuce | Tomato

Grateful Ranch produces premium American Wagyu beef, raised on our Liberty Hill ranch without antibiotics or added hormones. Our cattle are pasture-raised and fed locally sourced hay and grain, producing exceptionally tender, flavorful, well-marbled beef.

**Consuming raw, cooked to order or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please advise your server if there are any dietary requirements or food allergies.
20% Auto Gratuity is applied to each bill.*