

### SMOKIN' APPS

TRADITIONAL WINGS (880-1010 Cal) 14

RICH & SASSY® ♠ BUFFALO 🔥 🔥

DEVIL'S SPIT® WILBUR'S REVENGE® 🔥 🔥 🔥

BURNT ENDS & FRIES (940 Cal) 14 SOUTHSIDE RIB TIPS & FRIES (1540 Cal) 13 CHEESE CURDS (1260 Cal) 13

ONION STRINGS (1510 Cal) 11

FRIED PICKLES (1510 Cal) 10

FRIED MUSHROOMS (360 Cal) 11

SWEETWATER CATFISH FINGERS (720 Cal) **13** 

### SALADS & MORE

Fresh Garden (120-340 Cal.) or Caesar (220 Cal)

DAVE'S AWARD-WINNING CHILI (380 Cal) 6

#### TWO FOR YOU 11

Served with a Corn Bread Muffin (260 Cal). Choose two from below:

- Dave's Award-Winning Chili (380 Cal)
- Today's Soup Creation (410 Cal)
- Fresh Garden (320 Cal) or Caesar Salad (290 Cal)
- Baked Potato (790 Cal)

#### Stuffed Baked Potatoes:

Served with 1 side (60-640 Cal) and a Corn Bread Muffin (260 Cal). All loaded with cheddar cheese, sour cream and whipped butter

BROCCOLI & CHEESE (760 Cal) 10 DAVE'S AWARD-WINNING CHILI (810 Cal) **11** 

BBQ (790-860 Cal) 12

Choose from: Georgia Chopped Pork. BBQ Pulled Chicken or Texas Beef Brisket

### **LUNCH SPECIALS**

MONDAY THROUGH FRIDAY

Platter Combos:

Served with choice of 1 side and a Muffin.

- **1 MEAT PLATTER** (330-680 Cal) **12**
- **2 MEAT PLATTER** (620-1350 Cal) **14**
- 3 MEAT PLATTER (620-1350 Cal) 16

#### Signature Sandwiches:

Served with choice of 1 side (60-640 Cal) and spicy Hell-Fire Pickles.

TEXAS BEEF BRISKET (570 Cal) 11 GEORGIA CHOPPED PORK (610 Cal) 9 BBQ PULLED CHICKEN (510 Cal) 10 DAVE'S FAMOUS BURGER (1100 Cal) 11 IRIS' COMEBACK

CHICKEN SANDWICH (620 Cal) 10

# **OUE COMBOS**

Served with choice of 2 sides (120-2280 Cal) and a Corn Bread Muffin (260 Cal).







#### ADD AN EXTRA MEAT (330-680 CAL) FOR \$4.50 **Meat Choices:**

- Georgia Chopped Pork (430-790 Cal)
- Texas Beef Brisket (400-470 Cal) +\$1
- St. Louis-Style Spareribs (320-640 Cal) +\$1
- Southside Rib Tips (640-1190 Cal)
- Country-Roasted or BBQ Chicken (450-580 Cal)
- BBQ Pulled Chicken (350-580 Cal)
- Hand-Breaded Chicken Strips (190-480 Cal)
- Sweetwater Catfish Fingers (470-750 Cal)
- Smoked Jalapeño Cheddar Sausage (420-840 Cal)
- Burnt Ends (920 Cal) +\$1

### AWARD-WINNING RBS

Served with choice of 2 sides (120-1280 Cal) and a Corn Bread Muffin (260 Cal).

#### ST. LOUIS-STYLE SPARERIBS

- 6 BONES (930 Cal) 22
- 9 BONES (1410 Cal) 27.50
- THE BIG SLAB (1880 Cal) 32.50

Like it un-sauced? Get 'em naked (minus 40-120 Cal)

## **BUILD YOUR OWN BURGERS & SANDWICHES**

Served with choice of 1 side (60-640 Cal.) and spicy Hell-Fire Pickles.

Fill out the form at your table and give it to your server.

#### 1. Choose:



**BURGER** (590 Cal) 12



GRILLED CHICKEN BREAST (380 Cal) 12

HAND-BREADED CHICKEN (490 Cal) 12

## **ALL-AMERICAN BBQ FEAST**

SERVES 2-3 (7480/7520 Cal) 50 SERVES 4-6 (14960/15040 Cal) 85

St. Louis Ribs, Country-Roasted Chicken, choice of Brisket or Pork, Creamy Coleslaw, Famous Fries, Wilbur Beans, Sweet Corn and Corn Bread Muffins.

As a kid growing up in Chicago, 'Famous" Dave turned a metal garbage can into his first smoker. To honor this, we continue to serve our feasts on

#### 2. Choose add-ons.

#### FREE ADDS:

Lettuce (0 Cal), Tomato (5 Cal), Red Onion (5 Cal), Jalapeños (0 Cal), Spicy Hell-Fire Pickles (25 Cal).

#### +\$0.50 EACH:

Cheese: American (130 Cal), Monterey Jack (210 Cal), Cheddar (230 Cal), Pepper-Jack (190 Cal).

Memphis-Style (40 Cal.), Dave's Cheesy Mac & Cheese (60 Cal) Bacon (160 Cal), Cheese Curds (400 Cal)

#### +\$2 EACH:

Texas Beef Brisket (160 Cal), Georgia Chopped Pork (170 Cal)

### SIGNATURE SANDWICHES

Served with choice of 1 side (60-640 Cal.) and spicy Hell-Fire Pickles.

GEORGIA CHOPPED PORK (690 Cal.) 12 TEXAS BEEF BRISKET (640 Cal.) 14 BBQ PULLED CHICKEN (640 Cal.) 13

#### DAVE'S FAVORITE BURGER

(1100 Cal) **14** 

Monterey Jack cheese, bacon and our Rich & Sassy® sauce.

#### IRIS' COMEBACK CHICKEN SANDWICH (620 Cal.) 13

Hand-breaded crispy chicken breast on a buttery toasted bun with pickles and drizzled with our secret Comeback Sauce.

### SIDE DISHES

- Wilbur Beans (180 Cal) • Sweet Corn (130 Cal)
- Garlic Red-Skin Mashed Potatoes (100 Cal)
- Potato Salad (130 Cal)
- Fresh Steamed Broccoli (70 Cal)
- Creamy Coleslaw (200 Cal)
- Famous Fries (350 Cal)

# KID'S MENU



For kids 10 and under, Includes choice of 1 side (60-640 Cal.) or celery with ranch dressing (240 Cal). plus Oreo® cookies (100 Cal.) and a kid's fountain beverage (0-180 Cal.) or milk (190/260 Cal.).

KID'S CHICKEN STRIPS (360 Cal) 8 KID'S RIB DINNER (320 Cal) 8 KID'S MACARONI & CHEESE (330 Cal) 8 KID'S CHEESEBURGER (430 Cal) 8

Additional \$1 each when included as side choices:

- Dave's Cheesy Mac & Cheese (150 Cal)
- Peach Cobbler (560 Cal)
- Side Salad: Fresh Garden (320 Cal) or Caesar (290 Cal)
- Baked Potato (640 Cal)

Additional \$2 each when included as side choice(s):

• Light Create Your Own Salad (340-560 Cal)

### DESSERTS

DAVE'S AWARD-WINNING BREAD **PUDDING** (1390 Cal) **9** 

Served with vanilla ice cream

PEACH COBBLER (1100 Cal) 9

APPLE CRISP (570 Cal) 8

Scratch-made with Granny Smith apples, served with vanilla

DOWN HOME BANANA PUDDING (470 Cal) 9

Rich and creamy home made banana pudding.



## **CREATE YOUR OWN SALAD**



#### **CREATE YOUR OWN LARGE SALAD**

with 5 throw-ins: 1 cheese and 1 dressing 14

#### **CREATE YOUR OWN LIGHT SALAD**

with 3 throw-ins: 1 cheese and 1 dressing 10

Fill out the form at your table and give it to your server

When ordering a "Create Your Own Salad" as a meal, add one of the following:

HAND-BREADED CHICKEN STRIPS\* \$3 **GRILLED CHICKEN BREAST STRIPS\* \$4 GEORGIA CHOPPED PORK\* \$4 BBQ PULLED CHICKEN\* \$4 TEXAS BEEF BRISKET\* \$5** 

*All entrees served with* fresh baked yeast rolls served with cinnamon honey butter and your choice of soup or large "Create Your Own Salad" and a large side dish.

### LARGE SIDES

- Famous Fries\*
- Mac and Cheese\*
- Wilbur Beans\*
- Sweet Corn\*
- **Baked Potato\***
- Fresh Steamed
- Peach Cobbler\*
- Brocolli\*
- Garlic Red-Skin Mashed Potatoes

Load your baked potato with cheese, bacon, and chives for only \$1.50

### **LUNCH SPECIALS**

Monday - Friday 11am to 3pm

- \$3 OFF CREATE YOUR OWN LIGHT SALAD
- \$4 OFF CREATE YOUR OWN LARGE SALAD
- \$5 OFF LIGHT PREMIUM STEAKS
- \$6 OFF PREMIUM STEAK COMBOS AND TEXAS SIZE PREMIUM STEAK DINNERS

# TEXAS SIZE PREMIUM STEAK DINNERS



Mow this is what we are known for!

**ALL STEAKS** ARE BRUSHED WITH **OUR CHEF BUTTER** MADE IN HOUSE

### **T-BONE STEAKS**

22 oz. Porterhouse\* +4 26 oz. Porterhouse\* +8

#### **RIBEYE STEAKS**

15 oz. Boneless\* 38 20 oz. Boneless\* +7

### **NEW YORK STRIP**

15 oz. Boneless\* 37 20 oz. Boneless\* +6

#### **BACON-WRAPPED FILET**

10 oz.\* 39 14 oz.\* +8

★ Add Sautéed Onions \$1 ★ Sautéed Mushrooms \$1.5

Steak Cooking Temperatures:

RARE: cool, red center | MEDIUM RARE: warm, red center | MEDIUM: hot, pink center Medium Well: slight pink center | WELL DONE: no pink center, no guarantees

All steaks come with your choice of sauce at no charge. Bearnaise, Peppercorn, Burgundy Mushroom

### **DINNER FOR 2 SPECIAL**



Choose two of the following:

T-BONE\* (18oz.), RIBEYE\* (15oz.), NEW YORK STRIP\* (15oz.), or BACON-WRAPPED FILET\* (8oz) with 2 of our large "Create Your Own Salads" and 1 large side each 33/person

#### PREMIUM STEAK COMBINATIONS

Combine one of our Light Premium Steaks with any of our meat choices below. Served with our large "Create Your Own Salad" and a large side dish.

NEW YORK STRIP\* (10oz.) 35 | RIBEYE\* (10oz.) 36 | BACON-WRAPPED FILET\* (8oz.) 37

GEORGIA CHOPPED PORK\* | SOUTHSIDE RIB TIPS\* | COUNTRY-ROASTED OR BBQ CHICKEN\* HAND-BREADED CHICKEN STRIPS\* | BBQ PULLED CHICKEN | FRIED SHRIMP\* SWEETWATER CATFISH FINGERS\* | SMOKED JALAPEÑO CHEDDAR SAUSAGE\* TEXAS BEEF BRISKET\* +\$1 | BURNT ENDS\* +\$1 | 3 ST. LOUIS STYLE RIBS\* +\$2

### LIGHT PREMIUM STEAKS

Served with Light "Create Your Own Salad" with three throw-ins and one large side dish of your choice.

NEW YORK STRIP\* (10oz.) 28.5 | RIBEYE\* (10oz.) 29.5 | BACON-WRAPPED FILET\* (8oz.) 30.5

### Our Story



#### STEAKS SALADS DONE RIGHT

At Texas T-Bone Steakhouse, we have been cutting all of our steaks in-house for over 30 years. We only serve high quality Premium steaks, like T-Bones, Ribeyes, New York Strips, and Bacon-Wrapped Filets. We don't serve lower quality cuts like Top Sirloin, Flat Iron or Tri-Tip.

We are known for our large premium steaks, large "Create Your Own Salad", and large sides. Our goal is o give you an upscale dining steak experience at a casual dining price point.

**Ask about our Private Party and Banquet Pricing!** 

Maximum of 4 alcoholic beverages per person. All weights are approximate before cooking. Parties of 6 or more add 18% gratuity. \*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

Prices and menu items subject to change.