



Call: 719-434-4771

## Smokin' APPS

### BURNT ENDS & FRIES (940 Cal) \$19

Served with Famous Fries, jalapeño pickled red onions and spicy Hell-Fire Pickles.

### SOUTHSIDE RIB TIPS & FRIES (1540 Cal) \$17

Memphis-Style, dry-rubbed Rib Tips, jalapeño pickled red onions, spicy Hell-Fire Pickles and our Southside BBQ sauce.

### WISCONSIN CHEESE CURDS (1260 Cal) \$15.50

Ellsworth Cooperative Creamery® Cheese Curds, served with our house-made buttermilk ranch dressing.

### ONION STRINGS (1510 Cal) \$12

Lightly breaded and flash-fried, served with remoulade sauce.

### FRIED PICKLES (1510 Cal) \$14

Served with remoulade sauce.

### FRIED MUSHROOMS (360 Cal) \$14.50

Texas-Sized whole mushrooms, lightly breaded and flash-fried, served with ranch.

### SWEETWATER CATFISH FINGERS (720 Cal) \$16.50

Lightly breaded with Cajun-seasoned cornmeal and flash-fried, served with remoulade sauce.

### SOUTHERN POTATO SKINS (490 Cal) \$14.50

Crispy fried potato skins loaded with melted cheese, bacon bits, fresh chives, and served with sour cream.

### WHIZ BANG SHRIMP (442 Cal) \$15.50

20 fresh fried shrimp, coated in our sassy and spicy Thai sauce, served on a crisp bed of lettuce with a lemon wedge.

### SIGNATURE SAMPLER PLATTER: (2720-2790 Cal) \$27.50

Southside Rib Tips, Onion Strings, Fried Pickles, Catfish Fingers, and Traditional Wings.

### TRADITIONAL WINGS (880-1010 Cal) \$18

RICH & SASSY® BUFFALO FLAMES DEVIL'S SPIT® FLAMES  
WILBUR'S REVENGE® FLAMES

### SMOKED WINGS (880-1010 Cal) \$18

DRY RUB, MILD FLAMES WHISKEY HEAT GLAZE FLAMES WHISKEY SWEET GLAZE FLAMES



## Local FAVORITES

### CEDAR PLANK SALMON \$26.50

6 oz. salmon fillet, caramelized with pineapple BBQ glaze, then grilled on a smoldering cedar plank. Served with 2 sides and a Corn Bread Muffin.

### DAVE'S AWARD-WINNING CHILI (380 Cal) \$10.50

### TWO FOR YOU \$15.50

Served with a Corn Bread Muffin (260 Cal).

Choose two from below:

- Dave's Award-Winning Chili (380 Cal)
- Fresh Garden (320 Cal)
- Caesar Salad (290 Cal)
- Today's Soup Creation (410 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) \$13.50

### DAVE'S AWARD-WINNING CHILI (810 Cal) \$14.50

### BBAQ (790-860 Cal) \$15.50

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

## LUNCH AND EARLY DINE IN SPECIALS

MONDAY  
THROUGH FRIDAY  
11AM - 4PM

### Platter Combos

Served with choice of 1 side and a Muffin.

#### 1 MEAT PLATTER (330-680 Cal) \$17

#### 2 MEAT PLATTER (620-1350 Cal) \$19

#### 3 MEAT PLATTER (620-1350 Cal) \$21

### Signature Sandwiches

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

- TEXAS BEEF BRISKET (570 Cal) \$15
- GEORGIA CHOPPED PORK (610 Cal) \$13.50
- BBQ PULLED CHICKEN (510 Cal) \$14.50
- DAVE'S FAVORITE BURGER\* (1100 Cal) \$15
- IRIS' COMEBACK CHICKEN SANDWICH (620 Cal) \$15
- CAJUN CHICKEN SANDWICH (1250 Cal) \$15

## Family TO GO

### TRADITIONAL WINGS PARTY PLATTER (4830-4890 Cal) \$66

### ST. LOUIS-STYLE SPARERIBS (150 Cal per bone)

6 BONES \$25.00 | 3/4 SLAB \$30 | BIG SLAB \$35

### SIDE DISHES (Pint) (270-770 Cal) \$8.50

### SIDE DISHES (Quart) (550-1540 Cal) \$16.00

### CORN BREAD MUFFINS (1/2 Dozen) (260 Cal Each) \$10.50

### CORN BREAD MUFFINS (Dozen) (260 Cal Each) \$18.75

### GALLON OF ICED TEA, SWEET TEA OR LEMONADE (0-1440 Cal) \$9.75

## All-American BBQ FEAST

SERVES 2-3 (7480/7520 CAL) \$68

SERVES 4-6 (14960/15040 CAL) \$110

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 a trash can lid.



## 'Que COMBOS

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

### ★ PICK 1 MEAT \$24

### ★ PICK 2 MEAT \$28

### ★ PICK 3 MEAT \$32

### Meat Choices

- Georgia Chopped Pork (430-790 Cal)
- Texas Beef Brisket (400-470 Cal) +\$2
- St. Louis-Style Spareribs (320-640 Cal) +\$3
- 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) +\$2
- Traditional Wings (780-910 Cal)
- Smoked Wings (780-910 Cal)

ADD AN EXTRA MEAT (330-680 CAL) FOR \$6.00

### Side Choices

- Wilbur Beans (180 Cal)
- Sweet Corn (130 Cal)
- Garlic Red-Skin Mashed Potatoes (100 Cal)
- Fresh Steamed Broccoli (70 Cal)

- Creamy Coleslaw (200 Cal)
- Famous Fries (350 Cal)
- Potato Salad (130 Cal)
- Green Beans with Bacon and Onion (100 Cal)

## Award-Winning RIBS

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

### ST. LOUIS-STYLE SPARERIBS

- 6 BONES (930 Cal) \$30
- 9 BONES (1410 Cal) \$35
- THE BIG SLAB (1880 Cal) \$40

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



## Burgers & SIGNATURE SANDWICHES

Served with choice of 1 side (60-640 Cal) and spicy Hell-Fire Pickles. Substitute Gluten Free Bun +\$1.50



### Build Your Own Burger!\*

\$17 Use the sheet provided on the table to pick your toppings

### DAVE'S FAVORITE BURGER\* (1100 Cal) \$18

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

### GEORGIA CHOPPED PORK (690 Cal) \$16.50

Slow-smoked chopped pork topped with Rich & Sassy®.

### TEXAS BEEF BRISKET (640 Cal.) \$18.50

Piled high with hand-seasoned, hickory smoked Texas Beef Brisket.

### BBQ PULLED CHICKEN (640 Cal.) \$17.50

Roasted, pulled chicken tossed in Rich & Sassy® and topped with melted Monterey Jack cheese.

### IRIS' COMEBACK CHICKEN SANDWICH (620 Cal.) \$18

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

### CAJUN CHICKEN SANDWICH (1250 Cal.) \$18

Grilled chicken breast with Pepper-Jack cheese and fried Onion Strings, topped with remoulade sauce.

## 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) \$9.50

### KID'S RIB DINNER (320 Cal) \$9.50

### KID'S MACARONI & CHEESE (330 Cal) \$9.50

### KID'S CHEESEBURGER (430 Cal) \$9.50

## DESSERTS

### DAVE'S AWARD-WINNING BREAD PUDDING (1390 Cal) \$9.50

Served with vanilla ice cream.

### PEACH COBBLER (1100 Cal) \$9.50

### DOWN HOME BANANA PUDDING (470 Cal) \$9.50

Rich and creamy homemade banana pudding.

### HOT FUDGE BROWNIE (950 Cal) \$9.50

Served with vanilla ice cream.

## Side DISHES

\$4.50 EACH

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

### ★ Premium Sides:

Additional \$1 each when included as side choices:

- Dave's Mac n Cheese with Jalapeños and Corn (150 Cal)
- Peach Cobbler (560 Cal)
- Side Salad: Fresh Garden (320 Cal) or Caesar (290 Cal)
- Baked Potato (575 Cal)
- Sweet Potato (700 Cal)

Additional \$3 each when included as side choice(s):

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

### BURNT ENDS (1190 Cal)

### GEORGIA CHOPPED PORK (1380 Cal)

### TEXAS BEEF BRISKET (1300 Cal)

### SOUTHSIDE RIB TIPS (1450 Cal)

### BBQ PULLED CHICKEN (720 Cal)

### BBQ CHICKEN (Whole) (1410 Cal)

### COUNTRY-ROASTED CHICKEN (Whole) (1300 Cal)

### SMOKED JALAPEÑO CHEDDAR SAUSAGE 6oz LINK (420 CAL)

Full LB. \$35.00

\$20.00

\$32.00

\$17.50

\$22.50

\$21.00

\$21.00

\$7.75 Link \$21.75 3 Links

# TEXAS T-BONE PREMIUM STEAKS

Call: 719-434-4771

## CREATE YOUR OWN SALAD



**CREATE YOUR OWN LARGE SALAD**  
with 5 throw-ins: 1 cheese and 1 dressing \$17.50

**CREATE YOUR OWN LIGHT SALAD**  
with 3 throw-ins: 1 cheese and 1 dressing \$13

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

When ordering a "Create Your Own Salad" as a meal, add one of the following:  
**DICED GRILLED CHICKEN BREAST** \$6  
**DICED BREADED CHICKEN** \$6  
**GEORGIA CHOPPED PORK** \$6  
**BBAQ PULLED CHICKEN** \$6  
**TEXAS BEEF BRISKET** \$7  
**WHIZ BANG SHRIMP** \$7

## LARGE SIDES \$6

- Famous Fries
- Sweet Corn
- Wilbur Beans
- Potato Salad
- Baked Potato
- Sweet Potato
- Peach Cobbler
- Fresh Steamed Broccoli
- Garlic Red-Skin Mashed Potatoes
- Green Beans with Bacon and Onions
- Dave's Mac n Cheese with jalapeños and corn

Load your baked potato with cheese, bacon, and chives for only \$2

## LUNCH AND EARLY DINE IN SPECIALS

Monday - Friday  
11am to 4pm

- \$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



*Now This Is What  
We Are Known For!*

ALL STEAKS ARE PREMIUM,  
HAND-CUT DAILY, AND BRUSHED  
WITH OUR SIGNATURE  
HOUSE-MADE CHEF'S BUTTER

## NEW YORK STRIP

15 oz. Boneless\* \$45  
20 oz. Boneless\* +\$8

## BACON-WRAPPED FILET

10 oz.\* \$49  
14 oz.\* +\$10

## T-BONE STEAKS

18 oz.\* \$46  
22 oz. Porterhouse\* +\$6  
26 oz. Porterhouse\* +\$10

## RIBEYE STEAKS

15 oz. Boneless\* \$48  
20 oz. Boneless\* +\$9

## PRIME RIB

Slowly smoked for 4 hours over hickory wood and finished flame grilled to order.  
14 oz. Hickory Smoked Prime Rib\* \$45.

Add ★ Sautéed Onions & Mushrooms \$4  
★ Burgundy Mushroom Sauce \$3 ★ Bearnaise Sauce \$3

### 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

## DINNER FOR 2 SPECIAL

*Our Best Value!*

Choose two of the following:

- **T-BONE\*** (18oz.) • **RIBEYE\*** (15oz.) • **NEW YORK STRIP\*** (15oz.) • **BACON-WRAPPED FILET\*** (8oz.)
- **HICKORY SMOKED PRIME RIB\*** (14oz.)

Served with onion strings, your choice of soup or a large "Create Your Own Salad" and one large side, or your choice of two large sides. \$42 per person

## LIGHT PREMIUM STEAKS

- **NEW YORK STRIP\*** (10oz.) \$36
- **RIBEYE\*** (10oz.) \$38
- **BACON-WRAPPED FILET\*** (8oz.) \$40

Served with onion strings, your choice of soup or a light "Create Your Own Salad" and one large side, or your choice of two large sides.

## ★ MAKE ANY STEAK A COMBO ★

Add one of the following

- **TEXAS BEEF BRISKET** +\$8
- **6oz. CHICKEN BREAST** +\$7  
WITH CHOICE OF BBQ SAUCE,  
PINEAPPLE GLAZE  
OR LEMON PEPPER RUB
- **FRIED SHRIMP** +\$7
- **WHIZ BANG SHRIMP** +\$7
- **BURNT ENDS** +\$9
- **3 ST. LOUIS STYLE RIBS** +\$10

- **6 oz. LOBSTER TAIL\*** +\$10

Dine-in Only



*Best Deal In Town!*

*Our Story*  **STEAKS AND SALADS DONE RIGHT**

At Texas T-Bone Steakhouse, we have been proudly serving premium hand-cut, flame-grilled steaks for over 30 years. As a second-generation, family owned and operated restaurant, we first opened our doors in Colorado Springs in 1994 and have been serving the community ever since.

We serve only the finest cuts, including T-Bones, Ribeyes, New York Strips, and Bacon-Wrapped Filets—never lower-quality cuts like Top Sirloin, Flat Iron, or Tri-Tip. Our reputation is built on our generous portions, from our large, premium steaks to our signature "Create Your Own Salad" and hearty sides.

Our vision is to be the go-to destination where guests feel like family, enjoying the best of exceptional food and warm service. We strive to foster community connections, making every visit an experience of great flavors and great company. At Texas T-Bone Steakhouse, we are committed to quality and hospitality.