

TEXAS

T-BONE

PREMIUM STEAKS

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
- TEXAS BEEF BRISKET \$7
- WHIZ BANG SHRIMP \$7
- STEAK SKEWERS \$12



LARGE SIDES \$6

- Famous Fries

Wilbur Beans

Baked Potato

Peach Cobbler

Sweet Corn

Potato Salad
- Sweet Potato

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

T-BONE STEAKS

- 18 oz.* \$47
- 22 oz. Porterhouse* +\$6
- 26 oz. Porterhouse* +\$10

RIBEYE STEAKS

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

NEW YORK STRIP

- 15 oz. Boneless* \$46
- 20 oz. Boneless* +\$8

BACON-WRAPPED
FILET

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

PRIME RIB

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

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.

Add ★ *Sauteed 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

Choose two of the following:

- T-BONE* (18oz.)

RIBEYE* (15oz.)

HICKORY SMOKED PRIME RIB* (14oz.)
- NEW YORK STRIP* (15oz.)

BACON-WRAPPED FILET* (8oz.)

Our Best Value!

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.) \$37

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

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.

Maximum of 4 alcoholic beverages per person. Groups of 6 or more add 18% suggested tip. No more than 4 split checks per group.
All weights are approximate before cooking. *Thoroughly cooking foods of animal origins such as beef, eggs, lamb, pork, poultry or shellfish reduces the risk of foodborne illnesses.
Individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked. Consult your physician or public health official for further information.
Menu items may contain soy, wheat, eggs, milk, peanuts, tree nuts, fish, or shellfish. Please notify your server of any allergies.





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.



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 rémoulade sauce.

FRIED PICKLES (1510 Cal) \$14

Served with rémoulade 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 rémoulade 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** **DEVIL'S SPIT®**
WILBUR'S REVENGE®

SMOKED WINGS (880-1010 Cal) \$18

DRY RUB, MILD

WHISKEY HEAT GLAZE

WHISKEY SWEET GLAZE



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) \$11

TWO FOR YOU \$16.50

Served with a Corn Bread Muffin (260 Cal).

Choose two from below:

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

Stuffed Baked Potatoes:

Served with 2 sides (120-1280 Cal) and a Corn Bread Muffin (260 Cal). All loaded with cheddar cheese, sour cream and whipped butter

BROCCOLI & CHEESE (760 Cal) \$16.50

DAVE'S AWARD-WINNING CHILI (810 Cal) \$17.50

BBQ (790-860 Cal) \$18.50

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

**MONDAY
THROUGH FRIDAY
11AM - 4PM**

LUNCH AND EARLY DINE IN SPECIALS

Que Combos
Choose from the
Que Combo Meat Choices

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
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**

Stuffed Baked Potatoes

Served with choice
of 1 side and a Muffin.

- BROCCOLI & CHEESE (760 Cal) \$13.50**
- DAVE'S AWARD-WINNING CHILI (810 Cal) \$14.50**
- BBQ (790-860 Cal) \$15.50**

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

'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)

Side Choices

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

- 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 rémoulade sauce.

Side DISHES

- 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)

\$4.50 EACH

★ 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)

Additional \$1.50 each when included as side choices:

- 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)

Maximum of 4 alcoholic beverages per person. Groups of 6 or more add 18% suggested tip. No more than 4 split checks per group.

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request. *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, especially if you have certain medical conditions. Menu items may contain soy, wheat, eggs, milk, peanuts, tree nuts, fish, or shellfish. Please notify your server of any allergies.

Prices and menu items subject to change. 7/2026