ACES

DINNER

BOTANICAL GREENS

chicken 10 | salmon* 12*

CAESAR* 17
Hearts of Romaine
Grana Padano | White Anchovies
Traditional Caesar Dressing
Grilled Focaccia

GF LONE STAR COBB 19 GF
Hearts of Romaine | Black Beans
Charred Corn | Tomato | Cilantro
Avocado| Long Horn Cheddar
Smoked Turkey | Chipotle Ranch|
Cheddar Cheese

FAJITA SALAD* 21
Charred Hanger Steak | Peppers
Roasted Onion | Avocado
Long Horn Cheddar | Flour Tortilla Bowl
Cilantro Lime Vinaigrette

WINTER GREEENS 17 GF|VN
Broccoli | Kale | Cabbage | Pepitas
Brussel Sprouts | Quinoa
Cranberries | Poppyseed Vinaigrette

FOR THE TABLE

RANGER NACHOS* 21
House Smoked Brisket | Queso |Pickled Jalapenos
Mexican Crema | Guacamole | Pico de Gallo
Corn Tortilla Chips

FRITTO MISTO DI MARE* 22
Gulf Shrimp | Calamari
Cherry Peppers | Cracked Chili Marinara

HOUSE SMOKED CHICKEN WINGS* 20 GF
Texas Dry Rub | Buffalo | Lemon Pepper
Ranch or Blue Cheese Dressing
Celery & Carrots
all flats|drumettes +2

CHIPS & DIPS 15 V
Tortilla Chips | 'Plain Ole' Salsa
Guacamole | Queso

BUFFALO CAULIFLOWER WINGS 17 V
Ranch or Blue Cheese Dressing
Celery & Carrots

CHEF'S DAILY SOUP SELECTION 6 | 10

VEGAN CHILI 17 GF | VN
Tortilla Chips | Chili Lime Aioli | Meatless Chili
Kidney Beans | Corn
**contains cashews

SPINACH AND ARTICHOKE DIP 18 V
Monterey Cheese Gratin
Tortilla and Pita Chips

STOCKYARDS

served with choice of side

MESQUITE SMOKED BONE IN KUROBUTA PORK CHOP* 33 GF
10 oz chop | Bishop Arts Crisp Apple Cider Compote

MESQUITE SMOKED 44 FARMS BLACK ANGUS PRIME RIB* 46
12oz Prime Rib | Au Jus | Horseradish Sauce

ROSEWOOD WAGYU SKIRT STEAK* 38 GF
10oz Cut | Caramelized Onions | Chimichurri

44 FARMS BLACK ANGUS TENDERLOIN* 53 GF
10oz Tenderloin | Caramelized Onions | Garlic Butter

Add 6oz Lobster Tail $MP

SIDES

Loaded Sweet Potato 10 GF
Brown Sugar Bacon | Butter | Scallion

Country Style Macaroni & Cheese 12 V

Wild Mushrooms with Truffle Butter 12 GF | V

Creamed Spinach 10 V

Fried Crispy Brussel Sprouts 11 GF | V

Potato Puree 11 GF | V

DOWNTOWN INSPIRED

CAPRESE BUCCATINI PASTA 18 V
Oven Dried Tomato | Basil | Pesto | Fresh Mozzarella Gratin
Grilled Focaccia Bread

SMOKED BRISKET QUESADILLA* 26
House Smoked Beef | Monterey Cheese | Cheddar Cheese
Guacamole | Sour Cream | Tortilla Chips | Plain Ole Salsa

CRISPY CHICKEN BLT TACOS* 22
Crispy Chicken Tenders | Lettuce | Bacon
Chipotle Ranch | Pico | Flour Tortillas | Plain Ole Salsa

CHICKEN TENDER BASKET* 23
Honey Mustard or Ranch | Poppyseed Marinated Cole Slaw
Seasoned Fries

SMOTHERED TX REDFISH & GRITS* 39
Blackened Red Fish
Waco TX Homestead Gristmill Stone Ground Grits
Shrimp Crawfish and Lobster Creole Sauce

LOBSTER RAVIOLI 32
Crawfish Cheese Sauce | Spicy Italian Sausage
Arugula | Grilled Focaccia Bread

CHICKPEA CRUSTED CAULIFLOWER 26 VN|GF
Saffron Cauliflower Puree | Cannellini Bean Chow Chow
Roasted Mushrooms

ROASTED SALMON PICATTA* 26 GF
Lemon Butter Cream Sauce | Garlic Spinach

LOCAL FLARE

All sandwiches include pickles & choice of :
seasoned fries | seasonal fruit | soup of the day

B/E/L/T * 18
Thick Cut Bacon | Farmers Market Egg
Lettuce | Tomato | Garlic Mayo
Texas Toast

WAGYU BEEF HOT DOG* 18
Rosewood Wagyu 4oz Hot Dog
Brioche Bun | Texas Chili
Long Horn Cheddar | Creole Mustard

CHOPPED BRISKET SANDWICH* 20
Roasted Onions | BBQ Sauce
Long Horn Cheddar | Texas Toast

FRIED SHRIMP PO' BOY* 20
Tempura Fried Shrimp | Creole Remoulade
Lettuce | Tomato | Onion
Sourdough

BEYOND BURGER™ LETTUCE WRAP 21 GF | VN
Poblano Peppers | Caramelized Onions
Tomato | Pickle Chili Lime Aioli
**contains cashews

PRIME RIB CHEESESTEAK* 21
Roasted Onions | Peppers
House Made Cheez Whiz | Sourdough
Roasted Garlic Aioli

THE BURGER* 24
8 Ounce Black Angus Certified Beef
Aged Cheddar | Thick Cut Bacon
Iceberg | Tomato | Onion | Brioche Bun

GF – GLUTEN FREE V – VEGETARIAN VN – VEGAN

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

18% SERVICE CHARGE INCLUDED FOR PARTIES OF 6 OR MORE