



APPETIZERS

QUAIL LEGS

tossed in republic sweet heat sauce 20

SEARED DIVER SCALLOPS

applewood-smoked bacon • toasted brioche bread
onion compote 30

CARNITAS

deep-fried beef tenderloin tips • sautéed onions
red chili sauce 20

AHI TUNA TARTARE*

spicy mango purée • cucumber • jalapeño pepper
crispy wontons 24

JUMBO LUMP CRAB CAKE

lobster & cognac cream • asian coleslaw 26

CRAB FONDUE

gruyère cheese • blue crab claw meat • crostini 18

ESCARGOT*

traditional escargot de bourgogne
butter • shallot • garlic • parsley • pernod 17

OYSTERS REPUBLIC*

six oysters • shiitake mushrooms
capers • spinach • brandy cream reduction 22

SHRIMP COCKTAIL

five jumbo shrimp • english cucumber
white onion • don julio tequila cocktail sauce 24

SOUP & SALADS

LOBSTER BISQUE 12

CAESAR SALAD

traditional dressing • white anchovies
croutons • parmesan 13

WEDGE SALAD

iceberg wedge • blue cheese dressing
crumbled danish blue cheese
applewood-smoked bacon • radish
red onion • grape tomato 14

BEEFSTEAK TOMATO NAPOLEON


fresh buffalo mozzarella • red onion • basil pesto 14

HOUSE SALAD

seasonal greens • applewood-smoked bacon
sliced eggs • roma & grape tomatoes
choice of dressings 12

ACCOMPANIMENTS

asparagus or broccolini   13

roasted garlic
mashed potatoes   11

creamed spinach   13

sautéed mushrooms  13

vegetable medley  12

baked idaho potato  12

brussels sprouts &
pork belly   13

au gratin potatoes 12

hatch pepper mac & cheese  12

ENTRÉE ADDITIONS 3

cumberland sauce • port wine reduction • jack daniel's green peppercorn sauce • béarnaise sauce
horseradish cream sauce



OSCAR-STYLE

lump crabmeat • jumbo shrimp 18
jumbo lump crabmeat - market price



Gluten-friendly bread available upon request

18% gratuity will be added for parties of six or more. No separate checks.

 gluten-friendly  vegetarian  vegan  dairy-free

*Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions. Please notify us of any food allergy.



STEAKS & CHOPS

PRIME 12oz. NEW YORK STRIP* 55

PRIME 24oz. BONE-IN RIBEYE* 81

FIVE-STAR PEPPER 8oz. LOIN*
grilled tenderloin medallions • five-peppercorn blend
jack daniel's demi-glace 52

FILET MIGNON*
8oz. 48 • 12oz. 62

PRIME BONE-IN 16oz. KANSAS CITY STRIP* 60

PRIME 12oz. RIBEYE* 55

DOUBLE-CUT 18oz. PORK CHOP
bone-in white marble farm chop
granny smith apple gastrique 40

RACK OF LAMB
port wine reduction 56

CHATEAUBRIAND* (FOR TWO)
farm-fresh vegetables • chef's potatoes
béarnaise sauce 107

**PRIME CÔTE DE BOEUF
BONE-IN RIBEYE* (FOR TWO)**
rosemary & garlic potatoes • baby carrots • shallots
asparagus • sautéed mushrooms 104

RARE
red,
cool center

MEDIUM- RARE
red warm
center

MEDIUM
pink center

MEDIUM-WELL
slightly pink
center

WELL-DONE
broiled
throughout,
no pink



FROM THE RANCH

BROKEN ARROW RANCH VENISON
grilled 10oz. loin • cumberland sauce 48

HERB-ROASTED HALF CHICKEN
garlic & herb-rubbed all-natural chicken
lemon & thyme jus • vegetable medley 34

TEXAS BOBWHITE QUAIL
roasted garlic & rosemary pan sauce 36

BUFFALO CAST IRON-SEARED 14oz. RIBEYE*
chef's signature • roasted garlic & rosemary
marrow crust 57

SEAFOOD

AHI TUNA*
green curry cream • sweet soy reduction 49

SEAFOOD PESCATORE PASTA
shrimp • fish; lump crabmeat • roasted tomato
caper & green olives marinara
fresh fettuccine • basil 44

SALMON*
asparagus • creole mustard & dill hollandaise 39

PAN-SEARED FRESH FISH*
freshest catch available • beurre blanc sauce
lump crabmeat • vegetable medley 50

SHRIMP REPUBLIC
sautéed jumbo shrimp
white wine scampi sauce • texmati rice 38

COLD WATER LOBSTER TAIL
(ask your server for available sizes)
11 per ounce