



Round-Up Menu

Texas Cattle Company

Our Beef

No Hormones Added · No Antibiotics

Our Seafood

Sustainable · Flown In Daily

Our Chicken

Certified Humane

Our Produce

Market Fresh · Locally Grown

Enhancements

Additional fee will apply

Wood-Fired Asparagus

Sautéed Mushrooms

Wood-Fired Garlic Broccoli

Texas Fries

Truffle Butter

Appetizers

- Served Family Style -

Dang Bang Shrimp

Cajun Fried Mushrooms

Salad

Served with Garlic-Cheese Butter Bread

Texas Cattle Company's "Signature" House Salad

Entrée Selections

*Choice Below Served with
Red Skin Mashed Potatoes (Served Family Style)*

Filet Mignon

Single Pork Chop

Double Cut, Heritage

Grilled Atlantic Salmon

Parmesan Crispy Chicken

Dessert Selections

- Served Family Style -

Chef's Dessert Platter

\$46 Per Person

*Soft Drinks, Tea, Coffee & Two Glasses of Wine
(Sommelier's Selection) Included*

Additional 20% Service Charge & Applicable Sales Tax

-Beverage Packages- 2 1/2 Hours

Package 1: Beer & Wine Package \$10 Per Person

Red & White Wine (Sommelier Selection)
Imported & Domestic Beer

Package 2: Premium Package \$15 Per Person

Cruzan Light
Gordon's London Dry
Svedka
Old Forester's
J&B
El Jimador

Dekuyper Selections
Imported & Domestic Beer Selections
Chardonnay, Merlot
Cabernet Sauvignon, White Zinfandel

Package 3: Ultra Premium Package \$20 Per Person

Cruzan Light & Captain Morgan
Bombay Sapphire & Tanqueray 10
Grey Goose & Absolut
Woodford Reserve
Jack Daniels & Crown Royal
Johnnie Walker Black
Herradura & Patron
Dekuyper Selections, Baileys, Frangelico,
Kahlua, Amaretto Disaronno
Imported & Domestic Beer Selections
Chardonnay, Pinot Grigio, Pinot Noir,
Merlot, Cabernet Sauvignon,
White Zinfandel

*Bartender fee will apply for
groups of 40 or more*



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Wood-Fired Asparagus

Sautéed Mushrooms

Wood-Fired Garlic Broccoli

Texas Fries

Truffle Butter

Rodeo Menu

Appetizers

- Served Family Style -

Dang Bang Shrimp

Cajun Fried Mushrooms

Crispy Florida Gator

Salad

Served with Garlic-Cheese Butter Bread

Texas Cattle Company's "Signature" House Salad

Entrée Selections

*Choice Below Served with
Red Skin Mashed Potatoes (Served Family Style)*

Surf & Turf

Filet Mignon & Broiled Lobster Tail

Cowgirl T-Bone

Double Pork Chops
Double Cut, Heritage

Grilled Atlantic Salmon
Cedar Plank, Parmesan Aioli

Parmesan Crispy Chicken

Dessert Selections

- Served Family Style -

Chef's Dessert Platter

\$55 Per Person

*Soft Drinks, Tea, Coffee & Two Glasses of Wine
(Sommelier's Selection) Included*

Additional 20% Service Charge & Applicable Sales Tax

-Beverage Packages-

2 1/2 Hours

Package 1: Beer & Wine Package

\$10 Per Person

Red & White Wine (Sommelier Selection)
Imported & Domestic Beer

Package 2: Premium Package

\$15 Per Person

Cruzan Light
Gordon's London Dry
Svedka
Old Forester's
J&B
El Jimador
Dekuyper Selections
Imported & Domestic Beer Selections
Chardonnay, Merlot
Cabernet Sauvignon, White Zinfandel

Package 3: Ultra Premium Package

\$20 Per Person

Cruzan Light & Captain Morgan
Bombay Sapphire & Tanqueray 10
Grey Goose & Absolut
Woodford Reserve
Jack Daniels & Crown Royal
Johnnie Walker Black
Herradura & Patron
Dekuyper Selections, Baileys, Frangelico,
Kahlua, Amaretto Disaronno
Imported & Domestic Beer Selections
Chardonnay, Pinot Grigio, Pinot Noir,
Merlot, Cabernet Sauvignon,
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