



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

Round-Up Menu

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 23% 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 23% 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

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