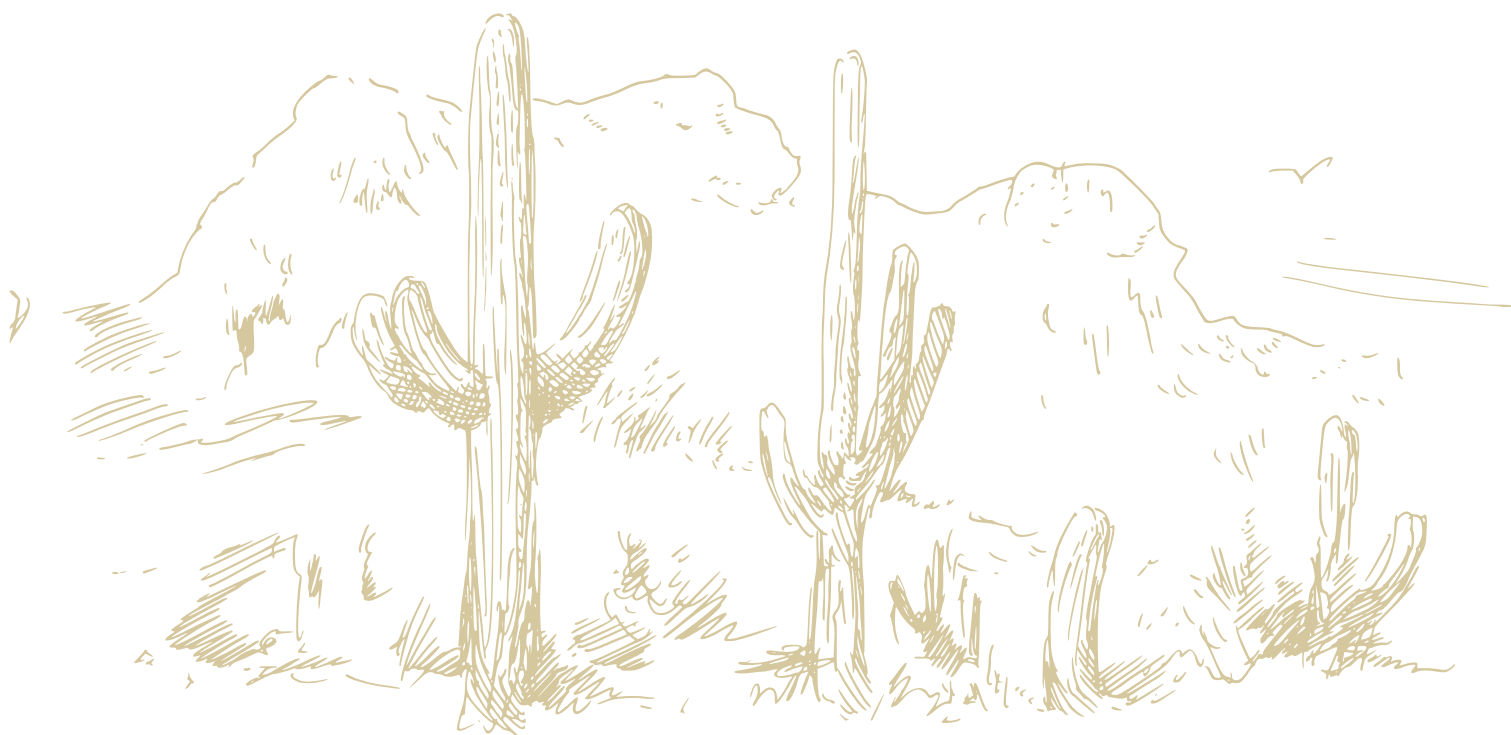

TEJAS



STEAKHOUSE & SALOON



★ MEAT YOUR FRIENDS HERE ★

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 **Quail on a Wire**
 Bacon Wrapped Quail, Jalapeño, Pepper Jack Cheese, and Smoky BBQ Sauce 12

Fried Pickles & Jalapeños
 Beer Battered, served with Ranch Dressing 11

 **Cowboy Steak Nachos**
 KC Style 44 Farms Steak, Refried Beans, Cheddar Cheese or Queso Blanco, Pico de Gallo, and Jalapeños. 12

STARTERS



House Salad - Caesar Salad - Wedge Salad
 Ranch, Garlic Ranch, Bleu Cheese, 1000 Island, Honey Mustard, or Lite Italian . . . 6

 **Tejas Grilled Salad**
 Romaine, Iceberg, Bacon, Tomato, Egg, and Avocado
 w/ 44 Farms KC Style Steak . . . 16 - w/ Chicken . . . 15 - w/ Salmon 17

 **Tejas Cowboy Chili**
 Chunks of Tender 44 Farms Ground Beef and Beans in a Hearty Broth . . . 7

Salads & Chili

STEAKS

All steaks are handcut and aged in-house topped with house made herb butter. All steaks and entrees are served with your choice of 2 sides or 1 side and a side salad.



Ribeye

44 Farms Texas Black Angus 12 oz . . . 29


Add The Surf:

4 oz. of Salmon Medallions w/ Lemon Dill Sauce . . . 9



KC STYLE STEAKS

Our KC Steaks - Made Famous in West Texas - Made Legendary at Tejas Steakhouse & Saloon.

 Featuring 44 Farms Texas Black Angus Beef. Served in 2 oz. Medallions.

KC for 1 10 oz. 28

KC for 2 20 oz. 52

KC for 3 30 oz. 72

KC Family for 5 56 oz. 128



An 18% Service Fee will be added to all parties of 8 or more.

★ MEAT YOUR FRIENDS HERE ★

All Chef's Specialties served with your choice of 2 sides or 1 side and a side salad.

SPECIALTIES
CHEF'S

 **Chicken Fried Steak**

Buttermilk Battered and Golden Fried.
Topped with Creamy Gravy.

44 Farms Cutlet Steak. 14
Chicken. 14

 **Cowboy Pepper Steak**

44 Farms Black Angus Beef stuffed with
Monterey Jack Cheese, and Jalapeños

..... 15

Yardbird Sandwich

Crispy or Grilled, with Pickles, Lettuce, Onions, and
Tomatoes. Served with Steak Fries

..... 10

 **Tejas Burger**

44 Farms Black Angus Beef, Pickles, Lettuce,
Onions, and Tomatoes. Served with Steak Fries.

..... 11

★ SANDWICHES ★

Build Your Own Burger/Bird

Add any of the following for \$1 each to make the Tejas Burger or Yardbird your own!

Bacon, Monterey Jack Cheese, Pepper Jack Cheese, American Cheese, Cheddar Cheese, Bleu Cheese, Grilled Mushrooms, Grilled Onions, Grilled
Jalapeños, Pickled Jalapeños, Pico de Gallo, Sliced Avocado, or Guacamole. Add BBQ Sauce, Garlic Ranch, or Chipotle Creme for \$.50

★ Things We Don't Rope ★

Each item served with your choice of 2 sides

Pollo de Cibolo

Grilled Chicken Breast, Pepper Jack Cheese,
Avocado, and Pico de Gallo.
..... 15

KC Style Salmon Medallions

(4) 2 oz. Medallions, seared with OUR Famous KC
Rub, topped with Lemon Dill Sauce
..... 19

★ SIDES ★

Steak Fries

Sweet Potato Fries

Green Chili Mac

Baked Potato

Extra Sides 4

Whipped Potatoes

Green Beans

Sautéed Broccoli

Grilled Asparagus

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TEJAS

☆☆☆
STEAKHOUSE & SALOON

“For years we served steaks out of our outdoor smokehouse during the rodeos. Popular because of the rich flavor, special rub and choice cuts, opening a steakhouse was a natural progression as the Tejas Rodeo Company grew. As our vision took shape for the design, we wanted to make sure that the result was a quality steakhouse where visitors would have a true Texas experience.

To start, we consulted culinary experts, but most importantly, we hit the road. From Alpine to Fort Worth, we crossed the state of Texas visiting the very best independent steakhouses. These well-known establishments offered quality food and unique atmospheres. We wanted to learn from the best and it was pretty tasty research! As our vision began to take shape, we decided the dining room would be a mini-museum allowing guests a glimpse into the Old West. Along with the original pieces of Western Art, we added photographs dating from the late 1800’s and turn of the century Texas Rangers in full gear, famous Wild West Shows, and Rodeos.

The saddles, chaps, spurs, rifles, pistols and everything displayed are real and date back to the late 1800’s to early 1900’s. The oldest piece, and one of the most unique of the Winchester rifles, is the model 1866 Winchester. Manufactured in 1870 and nicknamed the ‘Yellow Boy,’ it hangs in a place of honor behind the bar right above the Judge Roy Bean oil painting.

You may have noticed some of the icons on the front side of our menu. Just as Tejas Steakhouse is a local Texas operation, we do our best to support local Texas grown products. The  signifies our commitment to using fresh, local, and sustainable products. We proudly serve 44 Farms Texas Black Angus Beef.

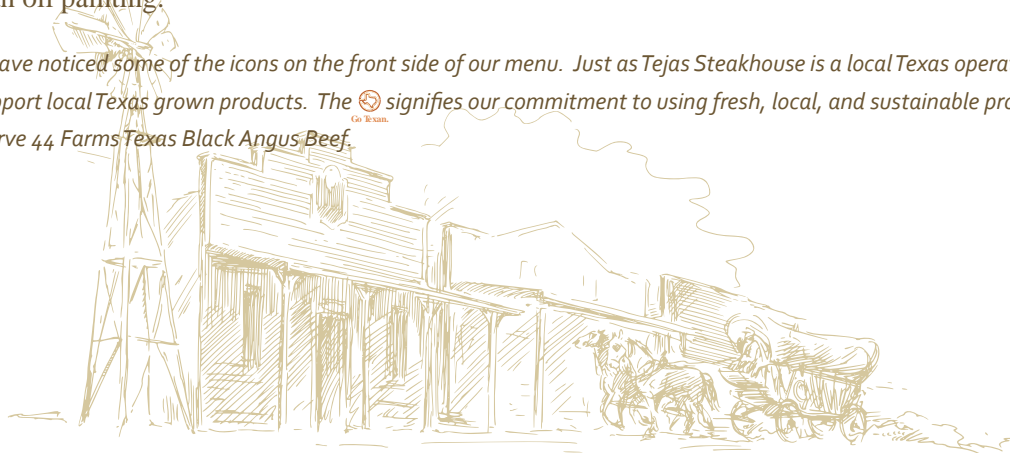
Along with the authentic atmosphere we wanted to serve genuine cowboy dishes. Using old family recipes and cowboy cookbooks, all our food is scratch-made daily and will please the most discriminating palates.

Our signature menu item is the KC pan-seared steak. This type of steak may be well-known in West Texas, but no other steakhouse in Texas serves the KC steak like we do. We start by hand-cutting two ounce medallions of Premium Black Angus Beef from 44 Farms. Next, it’s generously seasoned with our Tejas rub, pan-seared, and served in generous portions. This steak has so much flavor it melts in your mouth and has become our most popular item.

Tejas Steakhouse and Saloon has received many accolades over the years. The delicious menu selections and unique Texas experience we offer have even earned us the title of “The Best Steakhouse in San Antonio.”

We want to thank you for dining with us at Tejas Steakhouse and Saloon. Whether you’re local or passing through, we welcome you and hope you enjoy an authentic taste of Texas that is uniquely, Tejas.”

Trey Martin
Co-owner



TEJAS STEAKHOUSE PROUDLY SERVES 44 FARMS BLACK ANGUS BEEF.

