APPETIZERS

JK'S AHI TUNA TOSTADA *19*
Sushi grade tuna, cilantro, jalapeno, and spicy mayo on a tallow fried corn tortilla

AVOCADO TOAST W/ SALMON *15*
Two slices of house-made white toast smothered with seasoned chunky avocado and topped with cold smoked salmon, hickory smoked bacon, and fire roasted tomato

BACON WRAPPED GRILLED SHRIMP *18*
Six large mesquite grilled shrimp stuffed with mozzarella cheese and jalapeno then wrapped with bacon

WAGYU CARPACCIO *17*
Seared red thin sliced tenderloin served with capers, blood orange, cherry tomatoes, balsamic glaze, shaved pecorino romano, and served with toast baguette

TALLOW CANDLE *10*
Wagyu tallow infused with seasonal herbs and roasted garlic

STEAKS & FISH

FILET MIGNON *57*
F1 A3 graded Wagyu. 8oz. Mesquite grilled

WAGYU RIBEYE *69*
F1 A3 graded Wagyu. 16oz. Mesquite grilled

WAGYU STRIP *54*
F1 A3 graded Wagyu. 14oz. Mesquite grilled

STEAK ENHANCEMENTS $6
- PEPPERCORN SAUCE
- CHIMICHURRI MARINADE
- HORSERADDISH DIP

BUTCHER'S CUT FROM 'THE MARKET AT OUTPOST'
Choose your steak from our own meat market and we'll cook it to perfection over Mesquite wood. Add a $25 cook charge.

GRILLED PORK RIBEYE *37*
A 10oz. thick cut, boneless pork ribeye grilled over Mesquite wood. Served with smoked applesauce.

CHILEAN SEA BASS *59*
10oz. grilled and glazed with a black tea and mint almibar served with a roasted corn pico de gallo and romesco puree

GRILLED TUNA *34*
Mesquite seared, Sesame Crusted Ahi Tuna over a bed of Wild Rice, Mushrooms and Lump Crab Meat.

SHARABLE SIDES $12
- DEEP FRIED BRUSSEL SPROUTS
- BEEF TALLOW FRIES
- MAC N' CHEESE
- MASHED POTATOES
- BROCCOLINI
- GRILLED ASPARAGUS
- BAKED POTATO
- ELOTE CON CREMA
- ONION RINGS
- PINTO BEANS

HORIZON76 SOUTHERN FAVORITES

CHICKEN FRIED FILET *25*
An breaded beef tenderloin topped with our sausage peppered country cream gravy. Comes with one side.

AVOCADO CILANTRO CHICKEN *19*
A wood fired chicken breast smothered with cilantro cream sauce and topped with avocado. Comes with one side.

FRIED CHICKEN POT PIE *15*
Our famous classic with veggies and chunks of fried chicken under a flaky crust topped with a jumbo fried chicken tender.

PRIME ANGUS POT ROAST *17*
Traditional slow cooked Prime Angus pot roast w/ carrots and green beans served over house-made mashed potatoes.

THE HORIZON BURGER *17*
A ½ pound burger crafted from prime brisket and ground beef topped with cheddar cheese. Sided with lettuce, tomato, onion & pickles on a toasted sweet sourdough bun. Served with tallow fries.

+3 TO ADD BACON , MAC N' CHEESE , CHILI , OR ANGRY SAUCE W/ JALAPENOS

SALADS & CHILI

CHEF DWIGHT'S BEEF TENDERLOIN CHILI *16*
A cast iron kettle of small batched chili consisting of thirty two different spices, filet mignon, and beans.

GRILLED ROMAINE *15*
Grilled Romaine with roasted corn and avocado

HOUSE SALAD *7*
Greens, tomato, croutons

CLASSIC WEDGE *14*
Quartered Iceburg, blue cheese, bacon, tomatoes

SWEET ENDINGS

BONE MARROW CREME BRULEE *15*
Orange citrus creme brulee served with fresh berries and graham crackers

APPLE PIE A LA MODE *13*
A classic of apple pie topped with a buttered bourbon sauce and Henry's homemade ice cream. Served on a warm skillet.

HENRY'S HOMEMADE ICE CREAM *7*
Two scoops of Henry's Homemade ice cream. Mexican Vanilla, Dutch Chocolate, or flavor of the month.

CLASSIC CHEESECAKE *12*
A classic slice of cheesecake. Plain or strawberry

THE STORY OF OUTPOST 76 CATTLE RANCH

In the rolling pastures of Sulphur Springs, Texas, Outpost 76 Cattle Ranch was built on a vision rooted in tradition and driven by a desire to do things differently. Our commitment is to produce beef that stands apart in **quality, flavor, and integrity** honoring the heritage of Texas ranching while embracing the future of premium beef. That's why we chose to breed full-blood Wagyu with Black Angus- bringing together the legendary marbling and tenderness of Wagyu with the strength, adaptability, and bold flavor of Angus.

Our name carries meaning. **"Outpost"** represents the Texas frontier spirit, a place where hard work meets opportunity. **"76"** is a nod to freedom, resilience, and the pioneering determination that built this land.
From our pastures in East Texas to your plate, our goal is simple: to provide beef raised with integrity, passion, and Texas pride.

Welcome to Outpost 76 Cattle Ranch – Where tradition meets excellence.