OP 76 STEAKROOM

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

PEPPERCORN SAUCE
CHIMICHURRI MARINADE
HORSERADISH 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 $20 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 *36*
Mesquite seared, Sesame Crusted Ahi Tuna over a bed of bone marrow stir-fried 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

SOUTHERN FAVORITES

CHICKEN FRIED RIBEYE *42*
A 12 oz. Wagyu ribeye steak, hand-breaded and fried to a crispy finish, served smothered in rich, peppered cream gravy.

THE H76 FRIED CHICKEN POT PIE *19*
Our famous classic with veggies and chunks of fried chicken under a flaky crust topped with a jumbo fried chicken tender. Served with a side dinner salad.

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

HOUSE SALAD *7*
Greens, tomato, croutons

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

CLASSIC CAESAR *9*
Crispy romaine lettuce dressed with pecorino romano cheese

SWEET ENDINGS

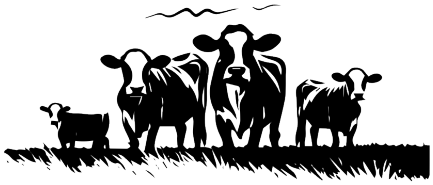
PECAN SCONE A LA MODE *15*
A shareable, warm pecan scone topped with homemade vanilla ice cream and maple caramel

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

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

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

Outpost 76 Meats



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.