

Caviar Service

w/ traditional accoutrements

- The Ranch Reserve* • \$165
- Petrossian Classic Daurenki* • \$145
- Petrossian Royal Ossetra* • \$185
- Petrossian Royal Sevruga* • \$200

Starters

- Sizzling Thick Cut Bacon** | applewood smoked • \$20
- Chef Tommy's Bacon** | crumbled blue cheese w/ truffle-infused honey • \$28
- Whipped Ricotta** | w/ basil oil, Sicilian oregano & grilled pita • \$16
- Crispy Calamari & Peppers** | red & green jalapeño peppers • \$22
- Jumbo Lump Crab Cake** | whole grain mustard cream sauce • \$42
- Tuna Tartare*** | avocado, cucumbers, ponzu & wakame salad • \$28
- The Annie Tortilla Soup** | w/ avocado relish & queso fresco • \$16
- Crab Tostadas** | w/ avocado salsa, cabbage slaw & fresno chile • \$42
- Bacon Wrapped Quail** | w/ jalapeño & spicy ranch • \$32
- Tempura Lobster Tail** | w/ Asian slaw & yuzo chili sauce • \$54

Shellfish

- Seafood Tower*** | shrimp, oysters, lobster tail, tuna tartare & crab cocktail • \$165
- King Crab Cocktail** | 1lb w/ cocktail sauce & drawn butter • \$118
- Shrimp Cocktail** | 4 pieces w/ cocktail sauce & remoulade • \$32
- Oysters*** | 1 dz w/ cocktail sauce & mignonette • \$48

Salads

- The Ranch Salad** | romaine, corn, black beans, avocado, red onion, grape tomatoes & Southwestern ranch dressing • \$22
- The B&B "Steak" House Salad** | filet mignon, 3 onion jam, tomatoes, crumbled blue cheese & balsamic vinaigrette • \$28
- Mr. G's Classic Caesar** | parmesan croutons • \$18
- Iceberg Wedge** | crumbled blue cheese • \$18
- R.H. Clay Salad** | jumbo shrimp, blue crab, young lettuces, cucumber, hearts of palm, tomatoes w/ lemon vinaigrette • \$38



Classics

- Filet Mignon*** 8oz • \$68
- Prime Rib*** 16oz • \$78
- Yorkshire pudding & creamy horseradish
- Butcher's Butter*** 8oz • \$88
- Snake River Farms Wagyu, American Falls, ID
- Surf & Turf*** Maine lobster tail, 6oz, Wagyu Butcher's Butter, 4oz • \$118
-  **RC Fork & Knife Steak Sandwich** | open-faced steak sandwich, chipotle aioli, chimichurri, pickled red onion • \$32

USDA Prime

- NY STRIP** • 14oz \$68
- Porterhouse*** for 2, 40oz • \$148
- Bone-In NY*** 18oz • \$72
- Bone-In Ribeye*** 22oz • \$78
- Bone-In Filet*** 16oz • \$98

Wagyu

AMERICAN

- Filet*** 8oz • \$98
- Ribeye*** 20oz • \$108
- Wagyu Skirt Steak*** • \$54

JAPANESE

- 28-Day Dry-Aged A5 Japanese Wagyu Ribeye*** 12oz • \$275
- Kobe, Hyogo Prefecture, Japan
- 100% Tajima cattle, the rarest & most exclusive beef in the world:
- Tenderloin/New York Strip/Ribeye*** 4oz • \$250
- Kobe Butcher's Butter*** 4oz • \$250

Toppings

- Béarnaise** • \$6 | **Truffle Butter** • \$8 | **Au Poivre** • \$8 | **Oscar Style** • \$22
- Blue Cheese Crusted** • \$6 | **Lobster Scampi** • \$36

Suggestions

- Snake River Farms Pork Chop** | house smoked, pineapple BBQ sauce & glazed Granny Smiths • \$52
- Bone-In Chicken Shank** | natural juices, grilled lemon, Cipollini onions • \$39
- Mushroom Rigatoni** | homemade pasta w/ vegetarian bolognese & ricotta • \$28
-  **RC Wagyu Braised Short Rib** | Potato puree, Asparagus, Red Wine Jus • \$32

Ocean

- Wasabi Crusted Tuna*** | coriander, wakame & shiitake salad w/ ponzu & miso vinaigrette • \$58
- Pan-Seared Salmon*** | wild mushrooms, snow peas & kale w/ citrus beurre blanc • \$46
- Jumbo Lump Crab Cakes (2)** | whole grain mustard cream sauce • \$78
- Roasted Alaskan King Crab Legs** | 1lb w/ french fries & garlic butter • \$125
- Lobster Tail** | 6oz w/ drawn butter • \$54

Sides

- B&B Fully Loaded Mashed Potatoes** • \$20
- Brussels Sprouts** w/ bacon & garlic chili • \$20
- French Fries** • \$12
- Grilled Asparagus** • \$18
- Classic Creamed Spinach** • \$18
- Corn Soufflé** w/ rajas • \$18
- Sautéed Spinach** • \$16
- B&B Classic Mac & Cheese** • \$20
- Bacon Mac & Cheese** • \$24
- Lobster Mac & Cheese** • \$52
- Bacon & Lobster Mac & Cheese** • \$48
- The Ranch Mac & Cheese** w/ smoked sausage & BBQ sauce • \$26

Cocktails on Tap

Washington Mule

Skyy Vodka, Fresh Lime Juice, Fever Tree Ginger Beer • \$19

The Annie Margarita

Patrón Silver Tequila, Cointreau, Italicus, Fresh Lime Juice, Monin Agave • \$19

Ben's Old Fashioned

Bulleit Bourbon, Angostura Bitters, Simple Syrup • \$19

Kat's Ranch Water

Maestro Dobel Cristalino Tequila, Fresh Lime, Fever Tree Club Soda • \$19

Espresso Martini

Ketel One Vodka, Mr. Black Coffee Liqueur, Simple Syrup • \$19

Beer

IMPORTS

Dos Equis Lager, Mexico • \$12

Heineken, Netherlands • \$12

Heineken (N.A.), Netherlands • \$12

DOMESTIC

Miller Lite, Wisconsin • \$10

Blue Moon, Denver • \$10

Coors Banquet, Colorado • \$10

Topo Chico Hard Seltzer - Strawberry Guava, Arizona • \$10

Bud Light, Texas • \$10

Michelob Ultra, Saint Louis • \$10

MADE IN TEXAS

6666 Amber Lager, Texas • \$10

6666 Pilsner, Texas • \$10

6666 Hazy Session IPA, Texas • \$10

BUCKET OF 5

Mix & Match any beers and/or Red Bull • \$50

RED BULL / SUGAR FREE RED BULL • \$10

Cocktails

Just How Ben Likes It | Jameson Irish Whiskey • \$15

Aperol Spritz | Aperol, Gambino Prosecco, Fever Tree Club Soda • \$19

B&B Manhattan | Wild Turkey 101 Bourbon, Cinzano Sweet Vermouth, Angostura Bitters • \$19

Haymaker | Tullamore Dew Irish Whiskey, Angostura Bitters, Orange Bitters • \$19

Angels Envy Gold Rush | Angels Envy, Monin Honey, Fresh Lemon Juice • \$19

B&B Martini | Bombay Sapphire Gin, Grey Goose Vodka, Lillet Blanc • \$19

Negroni | The Botanist Gin, Campari, Cinzano Sweet Vermouth • \$19

Paloma | Don Julio Blanco Tequila, Fever Tree Sparkling Pink Grapefruit • \$19

Carl's Rum Punch | Mount Gay Rum, Cointreau, Pineapple Juice, Cranberry Juice • \$19

French 75 | Citadelle Gin, Champagne Telmont 'Brut Reserve' • \$22

Texas Old Fashioned | Longbranch Bourbon, Walnut Bitters, Simple Syrup • \$19

Crown Smash | Crown Royal Whiskey, Lemon, Fresh Mint, Fever Tree Club Soda • \$19

Whiskey Sour | TX Bourbon, Simple Syrup, Fresh Lemon Juice • \$19

Vodka Collins | Reyka Vodka, Simple Syrup, Fever Tree Sparkling Lime Yuzu • \$19

Wine By The Glass

BUBBLES

Nicolas Feuillatte 'Rosé' Brut, Champagne, Chouilly N.V. • \$28

Telmont 'Réserve Brut', Champagne, Épernay N.V. • \$24

Gambino, Prosecco, Extra Dry, Treviso N.V. • \$15

WHITES & ROSÉ

Cambria "Katherine's Vineyard", Chardonnay, Santa Barbara 2021 • \$16

Patz & Hall, Chardonnay, Sonoma Coast 2018 • \$20

Matanzas Creek, Sauvignon Blanc, Sonoma County 2021 • \$16

Château Ste. Michelle "Eroica" Riesling, Columbia Valley 2021 • \$16

Il Masso, Pinot Grigio, Friuli 2021 • \$15

Hampton Water, Rosé, Languedoc-Roussillon 2022 • \$16

REDS

Davis Bynum, Pinot Noir, Russian River Valley 2019 • \$19

Drumheller, Merlot, Columbia Valley 2020 • \$16

Conn Creek, Cabernet Sauvignon, Napa Valley 2019 • \$25

Groth, Cabernet Sauvignon, Oakville 2018 • \$36

Robert Mondavi, Cabernet Sauvignon, Napa Valley 2019 • \$22

Silver Palm, Cabernet Sauvignon, North Coast 2020 • \$18

Bootleg, Red Blend, Napa Valley 2017 • \$23

Antinori 'Pèppoli', Chianti Classico, Tuscany 2020 • \$17

Ontañón, Crianza, Rioja 2019 • \$20

Warre's Warrior Port NA • \$14