



Est. 1885

THE FORT WORTH CLUB



Our Culinary Team is proud to feature Heartbrand, Texas-raised Akaushi Beef.

Akaushi Beef is all-natural, hormone and antibiotic free, nourishing and good for cardiovascular health. It is significantly lower in saturated fat while higher in monosaturated fat and Omega 3 than other red meat.

All steaks are hand-cut in-house, seasoned with a custom spice blend and grilled to your liking.

Each entrée is served with choice of starch and sauce, and includes Chef's unlimited salad and dessert buffet.

# STEAK NIGHT

## STEAKS & CHOPS

*All steaks are served with Maitre d'Butter*

TWO 8 OZ. LAMB LOIN CHOPS <i>Accompanied by our house-made rosemary lamb demi</i>	36
12 OZ. AKAUSHI RIB EYE* <i>For a true steak lover</i>	38
22-24 OZ. BONE-IN RIB EYE* <i>Please allow at least 30 minutes for cooking</i>	52
12 OZ. AKAUSHI STRIP STEAK* <i>Chefs favorite, extremely juicy</i>	39
8 OZ. AKAUSHI FILET* <i>Highly marbled and extremely tender</i>	40
8 OZ. AKAUSHI CHICKEN FRIED STEAK <i>Crispy tenderloin roulade with fresh herbs, cream gravy</i>	24

## SAUCES *(Choose one)*

HOUSE-MADE WINE MERCHANT	BÉARNAISE*
CHIMICHURRI*	SPICY HORSERADISH*
TX WHISKEY PEPPERCORN	

## STARCHES *(Choose one)*

BAKED POTATO*	HORSERADISH WHIPPED POTATOES*
BAKED SWEET POTATO*	MINNESOTA WILD RICE

## ADDITIONS

ARTISAN BLUE CHEESE CRUST	3
SAUTÉED MUSHROOMS, CARAMELIZED ONIONS	4
6 OZ. CHARRED MAINE LOBSTER TAIL*	11

## SHARABLES

HAND BREADED CRISPY ONION RINGS	6
ROASTED BEETS, GOAT CHEESE, SEA SALT, OLIVE OIL*	8
LOBSTER AND CAULIFLOWER GRATIN	8
SMASHED BUTTERED ROOT VEGETABLES, TOASTED ALMONDS*	6
NIGHTLY SEASONAL VEGETABLES*	6
8 OZ. STEAMED ALASKAN KING CRAB, DRAWN BUTTER*	20

\*GLUTEN FREE *Additional menu items may be customized to meet a gluten-free requirement.*

TIMOTHY PREFONTAINE, CEC | Executive Chef

JOEL SCHAA, CCC | Chef de Cuisine