

Appetizers

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| <p>STEAKHOUSE POTATO SKINS \$10
Four large Idaho skins stuffed with Jim Risky's special chili topped with cheddar cheese, chives and served with sour cream.</p> <p>BARBEQUE GRILLED SHRIMP \$14
Six Gulf shrimp marinated in Jim Risky's own BBQ sauce and grilled to perfection.</p> <p>RISKY'S FAMOUS PORK RIBS \$12
Slow roasted pork ribs served with our signature BBQ sauce.</p> <p>FRIED CHEESE \$11
Hand wrapped provolone cheese sticks. Served with marinara sauce.</p> <p>★ CALF FRIES Full \$15
Our house specialty served with homemade gravy. 1/2 \$10</p> <p>FRIED GREEN BEANS \$10
Fresh crisp green beans battered and deep-fried. Served with Ranch dressing.</p> <p>FRIED CORN \$10
Plump sweet corn battered deep fried golden brown. Served with Ranch dressing.</p> <p>BLAZING BUFFALO CHICKEN TENDERS \$11
Boneless Chicken tenders lightly breaded tossed in Buffalo wing sauce. Served with Ranch dressing.</p> | <p>HAND BREADED JALAPEÑO CHEESE CURDS Full \$16
Wisconsin finest cheese lightly and breaded 1/2 \$12 and fried to perfection. Served with Ranch dressing.</p> <p>SHRIMP COCKTAIL \$12
Six large boiled gulf shrimp served with our homemade spicy cocktail sauce.</p> <p>ESCARGOT \$14
Sautéed in garlic butter, in mushroom caps and topped with melted Parmesan cheese.</p> <p>STUFFED SHRIMP JALAPEÑO POPPERS \$11
Gulf shrimp stuffed with cream cheese, red peppers and deep-fried. Served with Ranch dressing.</p> <p>BROCCOLI BITES \$10
Broccoli, cheddar cheese, tiny bits of bacon, battered and deep-fried golden brown. Served with Ranch dressing.</p> <p>FRIED PICKLES \$9
Battered and deep fried. Served with Ranch dressing.</p> <p>FRIED MUSHROOMS \$11
Whole mushrooms hand battered, deep fried to a golden brown. Served with Ranch dressing.</p> <p>★ RISKY'S SAMPLER PLATTER \$26
A sample of our most popular appetizers, calf fries, fried mushrooms, 1/2 cheese curds, fried pickles, and fried corn.</p> |
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Soups & Salads

House Italian, Blue Cheese, Ranch, Honey Mustard, Thousand Island, Catalina, Chipotle Ranch and Raspberry, Mango or Balsamic Vinaigrette.

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| <p>SOUP & SALAD COMBO \$14
A dinner salad with a bowl of homemade soup or our famous Kapusta soup.</p> <p>DINNER SALAD \$7</p> <p>CAESAR SALAD \$8</p> <p>SOUP OF THE DAY Cup \$6
Bowl \$8</p> | <p>★ OUR FAMOUS KAPUSTA SOUP Cup \$6
Served here since 1920, sauerkraut soup brought to Texas from Poland. Bowl \$8
An olde world delight.</p> <p>STEAK SALAD \$19
6 oz. Flat Iron steak served on a bed of lettuce, onions, tomatoes and peppers with house dressing.</p> <p>CHICKEN CAESAR SALAD \$18
Romaine lettuce with Caesar dressing topped with grilled chicken breast and Parmesan cheese.</p> |
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House Sides

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| <p>RED BEANS \$5</p> <p>SWEET POTATO FRIES \$5</p> <p>FRESH CUT FRIES \$5</p> <p>GARLIC MASHED POTATOES \$5</p> | <p>BROCCOLI \$5</p> <p>FRESH SEASONED GREEN BEANS \$5</p> <p>BROCCOLI AND CAULIFLOWER \$5</p> <p>MASHED POTATOES \$5</p> |
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Specialty Sides

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| <p>CRAWFISH MACARONI & CHEESE \$10
A blend of cheeses and crawfish with a golden, crunchy topping.</p> <p>TWICE BAKED POTATO \$8</p> <p>BAKED POTATO \$8</p> <p>SOUTHWESTERN ROASTED CORN \$8</p> | <p>ASPARAGUS \$7</p> <p>CREAM SPINACH \$7</p> <p>HONEY GLAZED PECAN CARROTS \$7</p> <p>SWEET POTATO (when available) \$7</p> <p>ZUCCHINI AND SQUASH \$6</p> <p>STOCKYARD MUSHROOMS \$6</p> |
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Cocktails, Premium Wines, Draft and Bottle Beer Available.

★ *Risky's Favorite*

House Specialties

Served with your choice of house side, dinner salad or soup, substitute specialty side for an additional charge.

- ★ **CALF FRIES**..... \$19
The original western delicacy, served with homemade gravy.
- ★ **CHICKEN FRIED STEAK**..... \$23
8 oz. served with homemade gravy. A real cowboy favorite.
- CHICKEN FRIED CHICKEN**..... \$23
Chicken breast dipped in buttermilk and our specially seasoned breading, deep fried and served with homemade gravy.
- CENTER CUT PORK CHOP**..... \$34
Two 8 oz. bone-in pork chops charbroiled to juicy perfection.
- COWBOY CHICKEN**..... \$27
Mesquite grilled chicken breast topped with bacon, sautéed mushrooms, onions and Swiss cheese.
- ST. LOUIS STYLE GLAZED PORK RIBS**..... **FULL RACK \$32** **HALF RACK \$27**
St Louis Style Ribs, glazed with Risky's barbeque sauce, seasoned with "Risky Dust", and smoked slowly over a wood fire until tender.
- GRILLED CHICKEN**..... \$23
Boneless chicken breast spiced with special seasoning, grilled and topped with sautéed mushrooms and onions in a peppered burgundy wine sauce.
- HAMBURGER**..... \$19
8 oz. patty served open face with lettuce, tomato, onion and pickle.

Seafood

Served with your choice of house side, dinner salad or soup, substitute specialty side for an additional charge.

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| <ul style="list-style-type: none"> LOBSTER TAIL Market Price
10 oz. lobster tail, served with drawn butter. SMOKED CATFISH \$28
Two grain fed catfish seasoned with special seasoning and smoked over a wood fire. A taste sensation so unique you'll hardly believe its fish. Served with Honey Mustard dressing. FRIED CATFISH \$28
Two farm raised filets, dipped in our special batter and deep-fried. Served with homemade tarter sauce. ★ SALMON \$38
Grilled Atlantic salmon filet, served with garlic butter. | <ul style="list-style-type: none"> JUMBO SHRIMP, GRILLED OR FRIED . . \$28
Eight grilled gulf shrimp marinated in Jim Risky's own BBQ sauce and grilled to perfection.
Or eight gulf shrimp lightly battered and deep-fried. Served with homemade cocktail sauce. BLACKENED TILAPIA \$29
Pan seared blackened filet with Cajun crawfish cream sauce over the top. ★ CHILEAN SEA BASS \$45
Pan seared filet with a mild and sweet flavor that melts in your mouth. Topped with a roasted garlic sauce. |
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Entree Accompaniments Only

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| <ul style="list-style-type: none"> 3 GRILLED SHRIMP \$9 3 FRIED SHRIMP \$9 3 BARBEQUE RIBS \$9 10 OZ. LOBSTER TAIL Market Price | <ul style="list-style-type: none"> OSCAR STYLE..... \$8 SAUTEED ONIONS..... \$8 CALF FRIES \$7 STOCKYARDS MUSHROOMS..... \$6 |
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★ Risky's Favorite

Chef Specialties

Served with your choice of house side, dinner salad or soup, substitute specialty side for an additional charge.

PRIME RIBEYE
 16 ounce USDA Prime Certified Angus Beef, wet aged for 21 days. Less than 1.5% of beef gets certified, so this means high quality. Guaranteed to be tender and juicy!
\$69

8OZ PRIME TENDERLOIN FILET
 Prime 8 oz. Tenderloin Filet wet aged for 21 days. The most tender and flavorful cut.
\$70

BONE-IN TENDERLOIN FILET
 12 oz. center cut Certified Angus Beef, wet aged for 21 days with the bone in.
\$70

BONE-IN NEW YORK STRIP STEAK
 16 oz. center cut Certified Angus Beef, wet aged for 21 days with the bone in.
\$55

SLOW SMOKED PRIME RIB
 Certified Angus Prime Rib, seasoned, slowly smoked to perfection. Served with au jus and horseradish. When available.
\$55

TEXAS TWOSOME
 A complete dinner for two, includes Calf Fries Appetizer, a 6 oz. Filet and 18 oz. Bone-in Ribeye.
\$99

★	COWBOY BONE-IN RIBEYE	\$59
	<i>Risky's Signature Steak. 18 oz. Jim Risky's Favorite.</i>	
	STEAK & LOBSTER	\$75
	<i>7 oz. Bacon Wrapped Tenderloin Filet and a 10 oz. Lobster Tail. Chef's Specialty.</i>	
	TENDERLOIN FILET	\$59
	One of the most tender cuts.	9 oz. \$59
		6 oz. \$49
	STOCKYARDS SPECIAL	\$36
	<i>Sautéed mushrooms, onions and garlic blended in burgundy wine, served over a Flat Iron.</i>	
	TEXAS T-BONE	\$49
	<i>Combines the rich flavor of a strip with the tenderness of a filet.</i>	
	RIBEYE	\$54
	<i>Well marbled for peak flavor, delicious and juicy!</i>	
	NEW YORK STRIP	\$53
	<i>Cut from the center most tender part of the Striploin.</i>	
	TOP SIRLOIN	\$39
	<i>"Center Cut" aged to perfection.</i>	
	FLAT IRON STEAK	\$31
	<i>Our Rancher's favorite, savory lean cut with excellent flavor!</i>	
	BUFFALO RIBEYE	\$49
	<i>For the best flavor we suggest medium rare to medium.</i>	
	BUFFALO SIRLOIN	\$34
	<i>For the best flavor we suggest medium rare to medium.</i>	

HOW DO YOU LIKE YOUR STEAK?

RARE • Red Cool Center	MEDIUM RARE • Red Warm Center
MEDIUM • Warm Pink Center	MEDIUM WELL • Slightly Pink
WELL DONE • Charred Outside, Broiled Throughout* <i>*Not recommended for superior quality, aged beef.</i>	

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

★ *Risky's Favorite*

Chef Specialties

Served with your choice of house side, dinner salad, substitute specialty side for an additional charge.

COWBOY BONE IN RIBEYE **RISKY'S SIGNATURE STEAK** 18 oz. Jim Risky's Favorite

STEAK & LOBSTER - 7 oz. Bacon Wrapped Filet and a 10 oz. Lobster Tail. Chef's specialty.

NEW YORK STRIP - 10 oz. - Cut from the center most tender part of the Striploin.

FILET The most tender cut - 9 oz. or 6 oz.

STOCKYARDS SPECIAL - 12 oz. - Sautéed mushrooms, onions and garlic blended in burgundy wine, served over a Flat Iron.

TEXAS T-BONE - 18 oz. - Combines the rich flavor of a strip with the tenderness of a filet.

RIB EYE - 14 oz. - Well marbled for peak flavor, delicious and juicy!

TOP SIRLOIN - 10 oz. - "Center Cut" aged to perfection.

FLAT IRON STEAK - 12 oz. - Our ranchers favorite.

BUFFALO RIBEYE - 12 oz. - For the best flavor we suggest medium rare to medium.

BUFFALO SIRLOIN - 8 oz. - For the best flavor we suggest medium rare to medium.

HOW DO YOU LIKE YOUR STEAK?

RARE • Red Cool Center

MEDIUM • Warm Pink Center

MEDIUM RARE • Red Warm Center

MEDIUM WELL • Slightly Pink

WELL DONE • Charred Outside, Broiled Throughout*

*Not recommended for superior quality, aged beef.

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

Seafood

Served with your choice of house side, dinner salad, substitute specialty side for an additional charge.

LOBSTER TAIL - 10 oz. lobster tail, served with drawn butter.

SMOKED CATFISH - Grain fed catfish seasoned with special seasoning and smoked over a wood fire. A taste sensation so unique you'll hardly believe its fish. Served with Honey Mustard dressing.

SALMON - Grilled Atlantic salmon filet, served with garlic butter.

GRILLED SHRIMP - Eight grilled gulf shrimp marinated in Jim Risky's own BBQ sauce and grilled to perfection. Served with homemade cocktail sauce.

BLACKENED TILAPIA - Pan seared blackened filet with Cajun crawfish cream sauce over top.

CHILEAN SEA BASS - Pan seared filet with a mild and sweet flavor that melts in your mouth. Topped with a roasted garlic sauce.

Entree Accompaniments Only

3 GRILLED SHRIMP - 3 BARBEQUE RIBS - SAUTÉED ONIONS - STOCKYARDS MUSHROOMS
10 OZ. LOBSTER TAIL



Desserts



CHOCOLATE ERUPTION CAKE. \$11
Served with Blue Bell Vanilla Ice Cream.

PECAN PIE. \$9
With cream cheese filling.
\$1.00 to add Blue Bell Vanilla Ice Cream.

**COLOSSAL CHOCOLATE
MOUSSE CAKE. \$12**
Layered Dark & White Mousse Cake
finished with Ganache.
\$1.00 to add Blue Bell Vanilla Ice Cream.

COBBLER. \$9
\$1.00 to add Blue Bell Vanilla Ice Cream.

NEW YORK STYLE CHEESECAKE. \$12
Cheesecake topped with a drizzle of
strawberry or chocolate topping.

LIMONCELLO CAKE. \$9
Lite creamy lemon glazed cake.

KEY LIME PIE. \$9
Gourmet Key Lime Pie
served with crushed graham crackers.

**RISKY'S FAMOUS
BREAD PUDDING \$10**
Homemade bread pudding served with
a bourbon sauce.
\$1.00 to add Blue Bell Vanilla Ice Cream.

GLUTEN FREE MENU

In 1927, **Mary and Joe Risky** moved from Poland and opened a grocery store in the historic stockyards area of Fort Worth, Texas. Little did they realize that they were starting what was to become a Texas dining legend.

Just prior to that time in the early 1920's **The Saddle and Sirloin Inn** opened at 120 East Exchange Avenue. The Saddle and Sirloin Inn soon became a historic legend in its own right, known for its excellent steaks, calf fries and Kapusta.

Originally frequented by visiting ranchers, cowboys, and cattlemen involved with the stockyards and livestock business, the clientele soon grew to include bankers, businessmen, presidents, dignitaries and celebrities. A trip to Fort Worth was not complete without stopping by **The Saddle and Sirloin Inn**.

Great care has been taken in preserving the original style and decor. Many of the original items have been combined with outstanding favorites of the Risky family to once again provide Fort Worth with a dining tradition at **Risky's Sirloin Inn** on Exchange Avenue.

Appetizers

BARBEQUE GRILLED SHRIMP - Six gulf shrimp marinated in Jim Risky's own BBQ sauce and grilled to perfection.

RISKY'S FAMOUS PORK RIBS - Slow roasted pork ribs served with our signature BBQ sauce.

SHRIMP COCKTAIL - Six large boiled gulf shrimp served with our homemade spicy cocktail sauce.

ESCARGOT - Sautéed in garlic butter, in mushroom caps and topped with melted Parmesan cheese. (No Toast)

Salads

House Italian, Blue Cheese, Ranch, Honey Mustard, Thousand Island, Catalina, Chipotle Ranch and Raspberry, Mango or Balsamic Vinaigrette.

HOUSE SALAD

STEAK SALAD - 6 oz. lean steak served on a bed of lettuce, onions, tomatoes and peppers with house dressing.

CAESAR SALAD

CHICKEN CAESAR SALAD - Romaine lettuce with Caesar dressing topped with grilled chicken breast and Parmesan cheese.

House Sides

RED BEANS - BAKED POTATO - GARLIC MASHED POTATOES - BROCCOLI FRESH SEASONED GREEN BEANS - BROCCOLI AND CAULIFLOWER - MASHED POTATOES
(No Gravy)

Specialty Sides

TWICE BAKED POTATO - SOUTHWESTERN ROASTED CORN - ZUCCHINI AND SQUASH STOCKYARD MUSHROOMS - ASPARAGUS - CREAM SPINACH - HONEY GLAZED PECAN CARROTS SWEET POTATO (when available)

House Specialties

Served with your choice of house side, dinner salad, substitute specialty side for an additional charge.

CENTER CUT PORK CHOP - Two 8 oz. bone-in pork chops charbroiled to juicy perfection.

COWBOY CHICKEN - Mesquite grilled chicken breast topped with bacon, sautéed mushrooms, onions and Swiss cheese.

RISKY'S FAMOUS RACK OF RIBS - Full Rack or Half Rack, succulent pork ribs rubbed in our "Risky Dust" and slow smoked to perfection.

GRILLED CHICKEN - Boneless chicken breast spiced with special seasoning, grilled and topped with sautéed mushrooms and onions in a peppered burgundy wine sauce.

Cocktails, Premium Wines, Draft and Bottle Beer Available.