

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)

BUFFALO KABOB - Skewer of buffalo brochettes with yellow and red bell peppers, onions and cherry tomatoes mesquite grilled.

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.

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 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 STRIPLAIN.

FILET THE MOST TENDER CUT - 9 oz. OR 6 oz.

PEPPER STEAK - 12 oz. - FLAT IRON

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 CENTER

***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 HOME-MADE COCKTAIL SAUCE.

BLACKENED TILAPIA - PAN SEARED BLACKENED FILET WITH CAJUN CRAWFISH CREAM SAUCE OVER TOP.

PECAN CRUSTED TILAPIA - OUR TEXAS PECAN CRUSTED TILAPIA SERVED OVER LEMON BUTTER PICKAPEPPER SAUCE.

Entree Accompaniments Only

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