Appetizers

STEAKHOUSE POTATO SKINS ............... $10
Four large Idaho skins stuffed with Jim Riscky’s special chili topped with cheddar cheese, chives and served with sour cream.

BARBECUE GRILLED SHRIMP ............. $12
Six Gulf shrimp marinated in Jim Riscky’s own BBQ sauce and grilled to perfection.

RISCKY’S FAMOUS PORK RIBS .......... $11
Slow roasted pork ribs served with our signature BBQ sauce.

FRIED CHEESE ......................... $10
Hand wrapped provolone cheese sticks served with marinara sauce.

CALF FRIES ............................ Full $15
1/2 $10
Our house specialty served with homemade gravy.

FRIED GREEN BEANS .................. $9
Fresh crisp green beans battered and deep-fried. Served with Ranch dressing.

FRIED CORN ............................ $9
Plump sweet corn battered deep fried golden brown served with Ranch dressing.

BLAZING BUFFALO CHICKEN TENDERS .... $10
Boneless Chicken tenders lightly breaded tossed in Buffalo wing sauce. Served with a side of ranch.

HAND BREADED JALAPEÑO CHEESE CURDS ................. Full $12
Wisconsin finest cheese lightly and breaded and fried to perfection. Served with Ranch dressing.

SHRIMP COCKTAIL .................. $11
Six large boiled gulf shrimp served with our homemade spicy cocktail sauce.

ESCARGOT ............................. $12
Sautéed in garlic butter, in mushroom caps and topped with melted Parmesan cheese.

STUFFED SHRIMP JALAPEÑO POPPERS ...... $10
Gulf stuffed with cream cheese, red peppers and deep-fried. Served with Ranch dressing.

RISCKY’S SAMPLER PLATTER ........... $26
A sample of our most popular appetizers, grilled shrimp, pork ribs, fried cheese and calf fries.

BROCCOLI BITES ....................... $9
Broccoli, cheddar cheese, tiny bits of bacon, battered and deep-fried golden brown. Served with Ranch dressing.

FRIED PICKLES ....................... $9
Battered, deep fried and served with Ranch dressing.

FRIED MUSHROOMS .................... $10
Whole mushrooms hand battered, deep fried to a golden brown, served with Ranch dressing.

Soups & Salads

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

SOUP & SALAD COMBO ................ $13
A dinner salad with a bowl of homemade soup or our famous Kapusta soup.

DINNER SALAD ....................... $7

CAESAR SALAD ....................... $8

SOUP OF THE DAY ..................... Cup $5
Bowl $7

OUR FAMOUS KAPUSTA SOUP ............ Cup $5
Bowl $6
Served here since 1920, sauerkraut soup brought to Texas from Poland. An olde world delight.

STEAK SALAD ......................... $18
6 oz. Flat Iron steak served on a bed of lettuce, onions, tomatoes and peppers with house dressing.

CHICKEN CAESAR SALAD ............... $17
Romaine lettuce with Caesar dressing topped with grilled chicken breast and Parmesan cheese.

House Sides

RED BEANS ......................... $5

STEAK FRIES ......................... $5

FRESH CUT FRIES ..................... $5

GARLIC MASHED POTATOES ........... $5

BROCCOLI ......................... $5

FRESH SEASONED GREEN BEANS ....... $5

BROCCOLI AND CAULIFLOWER ....... $5

MASHED POTATOES ................... $5

Specialty Sides

BAKED POTATO ....................... $7

TWICE BAKED POTATO ............... $8

SOUTHWESTERN ROASTED CORN ....... $7

ZUCCHINI AND SQUASH ............. $6

STOCKYARD MUSHROOMS .............. $6

ASPARAGUS ......................... $7

CREAM SPINACH ..................... $7

HONEY GLAZED PECAN CARROTS ....... $7

SWEET POTATO (when available) .... $7

Cocktails, Premium Wines, Draft and Bottle Beer Available.
**Chef Specialties**

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

| PRIME RIBEYE | **$99**
|--------------|-----------
| 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! |

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

| BONE-IN FILET | **$65**
|---------------|-----------
| 12 oz. center cut Certified Angus Beef, wet aged for 21 days with the bone in. |

| BONE-IN NEW YORK | **$50**
|------------------|-----------
| 16 oz. center cut Certified Angus Beef, wet aged for 21 days with the bone in. |

| COWBOY BONE IN RIBEYE | **$58**
|------------------------|-----------
| Riscky's Signature Steak. 18 oz. Jim Riscky's Favorite. |

<table>
<thead>
<tr>
<th>STEAK &amp; LOBSTER</th>
<th>Market Price</th>
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<table>
<thead>
<tr>
<th>FILET</th>
<th>Market Price</th>
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<tbody>
<tr>
<td>One of the most tender cuts.</td>
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</table>

| 9 oz. | **$54** |
| 6 oz. | **$44** |

| STOCKYARDS SPECIAL | **$80**
|--------------------|-----------
| Sautéed mushrooms, onions and garlic blended in burgundy wine, served over a Flat Iron. |

| TEXAS T-BONE | **$45**
|--------------|-----------
| Combines the rich flavor of a strip with the tenderness of a filet. |

| RIB EYE | **$50**
|---------|-----------
| Well marbled for peak flavor, delicious and juicy! |

| NEW YORK STRIP | **$49**
|----------------|-----------
| Cut from the center most tender part of the Striploin. |

| TOP SIRLOIN | **$39**
|-------------|-----------
| "Center Cut" aged to perfection. |

| FLAT IRON STEAK | **$30**
|-----------------|-----------
| Our Ranchers favorite, savory lean cut with excellent flavor! |

| BUFFALO RIBEYE | **$45**
|----------------|-----------
| For the best flavor we suggest medium rare to medium. |

| BUFFALO SIRLOIN | **$29**
|-----------------|-----------
| For the best flavor we suggest medium rare to medium. |

<table>
<thead>
<tr>
<th>HOW DO YOU LIKE YOUR STEAK?</th>
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<tbody>
<tr>
<td>RARE • Red Cool Center</td>
</tr>
<tr>
<td>MEDIUM • Warm Pink Center</td>
</tr>
<tr>
<td>MEDIUM RARE • Red Warm Center</td>
</tr>
<tr>
<td>MEDIUM WELL • Slightly Pink</td>
</tr>
<tr>
<td>WELL DONE • Charred Outside, Broiled Throughout*</td>
</tr>
</tbody>
</table>

*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.
### House Specialties

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

<table>
<thead>
<tr>
<th>Entree</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>CALF FRIES</strong></td>
<td>$19</td>
</tr>
<tr>
<td>The original western delicacy, served with homemade gravy.</td>
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<tr>
<td><strong>CHICKEN FRIED STEAK</strong></td>
<td>$21</td>
</tr>
<tr>
<td>8 oz. served with homemade gravy. A real cowboy favorite.</td>
<td></td>
</tr>
<tr>
<td><strong>CHICKEN FRIED CHICKEN</strong></td>
<td>$21</td>
</tr>
<tr>
<td>Chicken breast dipped in buttermilk and our specially seasoned breading, deep fried and served with homemade gravy.</td>
<td></td>
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<tr>
<td><strong>CENTER CUT PORK CHOP</strong></td>
<td>$32</td>
</tr>
<tr>
<td>Two 8 oz. bone-in pork chops charbroiled to juicy perfection.</td>
<td></td>
</tr>
<tr>
<td><strong>COWBOY CHICKEN</strong></td>
<td>$26</td>
</tr>
<tr>
<td>Mesquite grilled chicken breast topped with bacon, sautéed mushrooms, onions and Swiss cheese.</td>
<td></td>
</tr>
<tr>
<td><strong>ST. LOUIS STYLE GLAZED PORK RIBS</strong></td>
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<tr>
<td>FULL RACK $31</td>
<td></td>
</tr>
<tr>
<td>HALF RACK $26</td>
<td></td>
</tr>
<tr>
<td>St Louis Style Ribs, glazed with Riscky’s barbeque sauce, seasoned with “Riscky Dust”, and smoked slowly over a wood fire until tender.</td>
<td></td>
</tr>
<tr>
<td><strong>GRILLED CHICKEN</strong></td>
<td>$22</td>
</tr>
<tr>
<td>Boneless chicken breast spiced with special seasoning, grilled and topped with sautéed mushrooms and onions in a peppered burgundy wine sauce.</td>
<td></td>
</tr>
<tr>
<td><strong>HAMBURGER</strong></td>
<td>$19</td>
</tr>
<tr>
<td>8 oz. patty served open face with lettuce, tomato, onion and pickle.</td>
<td></td>
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</tbody>
</table>

### Seafood

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

<table>
<thead>
<tr>
<th>Item</th>
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</tr>
</thead>
<tbody>
<tr>
<td><strong>LOBSTER TAIL</strong></td>
<td>Market Price</td>
</tr>
<tr>
<td>10 oz. lobster tail, served with drawn butter.</td>
<td></td>
</tr>
<tr>
<td><strong>SMOKED CATFISH</strong></td>
<td>$26</td>
</tr>
<tr>
<td>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.</td>
<td></td>
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<tr>
<td><strong>FRIED CATFISH</strong></td>
<td>$26</td>
</tr>
<tr>
<td>Two farm raised filets, dipped in our special batter and deep-fried. Served with homemade tarter sauce.</td>
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<tr>
<td><strong>SALMON</strong></td>
<td>$35</td>
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<tr>
<td>Grilled Atlantic salmon filet, served with garlic butter.</td>
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<tr>
<td><strong>SHRIMP, GRILLED OR FRIED</strong></td>
<td>$26</td>
</tr>
<tr>
<td>Eight grilled gulf shrimp marinated in Jim Riscky’s own BBQ sauce and grilled to perfection. Or eight gulf shrimp lightly battered and deep-fried. Served with homemade cocktail sauce.</td>
<td></td>
</tr>
<tr>
<td><strong>BLACKENED TILAPIA</strong></td>
<td>$29</td>
</tr>
<tr>
<td>Pan seared blackened filet with Cajun crawfish cream sauce over the top.</td>
<td></td>
</tr>
<tr>
<td><strong>LEMON GLAZED TILAPIA</strong></td>
<td>$29</td>
</tr>
<tr>
<td>Fresh lemon glazed tilapia grilled to perfection served with lemon butter.</td>
<td></td>
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</table>

### Entree Accompaniments Only

<table>
<thead>
<tr>
<th>Accompaniment</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>3 GRILLED SHRIMP</td>
<td>$9</td>
</tr>
<tr>
<td>3 FRIED SHRIMP</td>
<td>$9</td>
</tr>
<tr>
<td>3 BARBECUE RIBS</td>
<td>$9</td>
</tr>
<tr>
<td>CALF FRIES</td>
<td>$7</td>
</tr>
<tr>
<td>SAUTÉED ONIONS</td>
<td>$6</td>
</tr>
<tr>
<td>STOCKYARDS MUSHROOMS</td>
<td>$6</td>
</tr>
<tr>
<td>10 OZ. LOBSTER TAIL</td>
<td>Market Price</td>
</tr>
</tbody>
</table>
CHOCOLATE ERUPTION CAKE. .......... $9
Served with Blue Bell Ice Cream.

CHOCOLATE TUXEDO MOUSSE DOME ................. $9
Absolutely Delicious!

PECAN PIE. ........................................ $9
With cream cheese filling.
$1.00 to add ice cream.

COLOSSAL CHOCOLATE MOUSSE CAKE. ........... $12
Layered Dark & White Mousse Cake finished with Ganache.

COBBLER. ................................. $8
$1.00 to add 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 gram crackers.

RISCKY’S FAMOUS BREAD PUDDING. .......................... $9
Homemade bread pudding served with a bourbon sauce.
$1.00 to add ice cream.