



The Cattle Exchange

STEAKS • MESQUITE GRILL • BAR-B-Q

2ND & MAIN • 323-6755

Appetizers

Chips and Salsa

\$4.99

An endless basket of made fresh daily tortilla chips and our famous fire roasted salsa

Chips and Queso

\$5.99

An endless basket of made fresh daily tortilla chips along with a blend of garden fresh vegetables in a white cheese blend

Country Fried Mountain Oysters @14oz

\$11.99

A generous portion of fresh calf fries battered and fried golden brown and served with a side of country gravy.

Brisket Quesadilla

\$10.99

Two fresh grilled flour tortillas stuffed with chopped brisket, Monterey Jack and cheddar cheese and a splash of bbq sauce.

House-made Smoked Sausage @14oz

\$9.99

Lean cuts of pork and beef, hand ground with our famous garlic spice blend and smoked over hard wood.

BBQ Quail 4 servings

\$16.99

Farm raised quail breast stuffed with jalapeno, wrapped in bacon, grilled over hardwood and basted in bbq sauce.

Legendary Steaks USDA Choice or higher, aged a minimum of 21 days and cut daily from our in house butcher shop. R-cool red center MR-warm red center M-warm pink center MW-slight pinkish W-cooked through no juice

Rib Eye Steak

\$45.99

Well marbled, tender and juicy. Hand cut approximately 1" thick, seasoned with a 5 spice rub and grilled over a hot wood fire.

Strip Loin Steak

\$29.99

The rancher's choice, thick cut approximately 1.25" thick, seasoned with five spice rub and grilled over a blend of hardwoods. More lean than the Rib eye but still has lots of flavor and bite.

Beef Medallions

\$24.99

Two hand cut beef medallions, cut approximately 1.25" and wrapped in hickory smoked bacon seasoned with a five spice blend and grilled over a hardwood fire. Our leanest cut of beef, hence the wrapped bacon for more flavor!

Chicken Fried Rib Eye@ 8oz

\$22.99

This is a USDA choice rib eye steak, hand cut ½-¾" thick, hand tenderized and hand breaded, deep fried golden brown served on a bed of homemade cream gravy. Remember it is a choice rib eye and will have fat marbling and exterior fat even though we trim it as much as possible, but I promise it will be one of the best tasting most tender chicken fry you'll put in your mouth.

Ends and Pieces (when available) @8oz

\$21.99

Select trimmings from our butcher shop weighed out, seasoned and grilled over hardwood.

Rib Eye Relleno @8oz

\$24.99

These are the same USDA choice rib eye steaks that we use for our fried rib eyes. They are hand cut ½-¾" thick, hand tenderized, stuffed with cheese and roasted poblano pepper, seasoned with a 5 spice blend and grilled over a hardwood fire. Served sliced and covered with creamy queso and melted cheddar jack cheese. Created and made world famous right here at Cattle Exchange.

All the above menu items are served with a choice of 2 sides, hot bread and our famous bread pudding with whiskey sauce

Steak Ala Carte- Want a thicker cut steak? Or just want to pick out your own? Pick out your favorite cut from our case. We will season it and cook it up for you. Pay the price on the label, just add sides and drinks of your choice for a small additional charge. Customize your meal your way!

Side Choices

HOUSE SALAD	LOADED BAKED POTATO	FRENCH FRIES	RANCH HOUSE BEANS
POTATO SALAD	DIRTY RICE	GRILLED SQUASH	GREEN BEANS

Legendary Entrees

Grilled Pork Chop **\$19.99**

A center cut boneless loin chop cut 1.25" thick and seasoned with a 5 spice rub, and grilled over a hot fire

Smoked Brisket Plate **\$15.99**

A generous portion of tender smoked brisket slow smoked in our giant rotisserie pit

Smoked Sausage Plate **\$12.99**

Select cuts of lean pork and beef ground in our in-house meat market and smoked to perfection

Grilled Chicken Breast **\$12.99**

Two 5oz boneless, skinless, chicken breasts with a 5 spice rub and grilled over hot wood fire.

Fried Shrimp **\$18.99**

Texas gulf shrimp, hand battered and deep fried golden brown

Country Fried Fish **\$14.99**

Farm raised filets of white fish dusted in stone ground corn and special seasonings and deep fried golden brown

All the above menu items are served with a choice of 2 sides, hot bread and our famous bread pudding with whiskey sauce

Legendary Specialties

Brisket Stuffed Potato **\$10.99**

A jumbo baked potato stuffed with chopped brisket, butter, sour cream, bacon bits, cheese, and chives. Served with a side of bbq sauce.

Large Garden Salad **\$6.99**

A blend of garden fresh lettuce leaves, ripe cherry tomatoes, crisp cucumber slices, sweet purple onion, shredded carrots, and cheddar jack cheese.

Grilled Steak Salad **\$20.99**

Our large garden salad topped with 8oz of grilled ends and pieces

Crispy Chicken Salad or Grilled Chicken Salad **\$10.99**

Our large garden salad topped with crispy fried chicken pieces or wood grilled chicken breast

Chicken Caesar Salad **\$12.99**

Crispy blend of garden greens, grilled chicken pieces, parmesan cheese, tangy Caesar dressing and toasted croutons

Hand Crafted Burger **\$13.99**

A half-pound of daily ground beef, crisp butter leaf lettuce, red tomatoes, purple onion, dill pickle, melted cheddar jack cheese, mustard and mayo on a home baked white or wheat bun. Served with fresh cut fries

Combo Sandwich **\$13.99**

Chopped brisket, sliced smoked sausage on a toasted white or wheat bun with bbq sauce, pickles, and onions. Served with fries.

Kids Meals (10 and under please)

Kids Popcorn Chicken **\$5.99**

5oz of crispy chicken, French fries and homemade gravy.

Kids Quesadilla **\$4.59**

A crispy grilled flour tortilla folded in half and stuffed with melted cheese.

Kid's Mac N Cheese- An individual portion of creamy mac n cheese **\$4.99**

