

★
REPUBLIC
of Fredonia
 STEAKHOUSE

== **APPETIZERS** ==

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| <p>AHI TUNA TARTARE - RICE VINEGAR, HOISIN SAUCE, 11 JALAPENO, SRIRACHA, SESAME CRACKER</p> <p>SHRIMP COCKTAIL - ATOMIC COCKTAIL SAUCE, LEMON 9</p> <p>FRIED CALAMARI - SOY, SWEET CHILI SAUCE, 14 SZECHUAN PEPPERS, RICE NOODLES</p> | <p>NEW ORLEANS' BBQ SHRIMP - GRILLED BAGUETTE 16</p> <p>JUMBO LUMP CRAB CAKE - GULF COAST CRAB, 13 LEMON BUTTER, ASIAN SLAW, SESAME OIL</p> <p>OYSTERS REPUBLIC - FRIED OYSTERS, CHORIZO, 14 CREAMED GREENS, SAFFRON AIOLI</p> |
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== **SOUP & SALADS** ==

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| LOBSTER BISQUE - CREAM SHERRY, MAINE LOBSTER | 8/12 |
| REPUBLIC SALAD - FIELD GREENS, CANDIED PECANS, GRAPE TOMATO, GOAT CHEESE CROUTON, DIJON VINAIGRETTE, APPLES | 8 |
| CAESAR - GRILLED ROMAINE, SHAVED PARMESAN, CORNBREAD CROUTONS, CAESAR DRESSING | 8 |
| BLT CHOPPED - ICEBERG, TOMATO, CRISP BACON, BOILED EGG, CHEDDAR CHEESE, FRIED ONIONS, CREAMY RANCH DRESSING | 9 |
| STEAKHOUSE WEDGE - CHOPPED BACON, GRAPE TOMATO. RED ONION, BLEU CHEESE DRESSING, BALSAMIC GLAZE | 9 |

== **STEAKS** ==

OUR BEEF IS ANTIBIOTIC & STEROID FREE AS WELL AS BRED, BORN, RAISED AND HARVESTED FROM TEXAS RANCHES.

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| CENTER CUT FILET - 8 OZ, BEEMAN FAMILY RANCH AKAUSHI, FLATONIA, TEXAS | 38 |
| BARREL CUT FILET - 12 OZ, BEEMAN FAMILY RANCH AKAUSHI, FLATONIA, TEXAS | 44 |
| NEW YORK STRIP - 18 OZ, 44 FARMS BLACK ANGUS, CAMERON, TEXAS | 44 |
| BONE-IN RIB EYE - 24 OZ, 44 FARMS BLACK ANGUS, CAMERON, TEXAS | 58 |
| RIB EYE - 16 OZ, 44 FARMS BLACK ANGUS, CAMERON, TEXAS | 44 |

STEAK ADDITIONS

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| BLUE CHEESE-BACON BUTTER 4 | OSCAR TOPPING 10 | BÉARNAISE SAUCE 6 |
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== **ENTRÉES** ==

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| BUTTER POACHED SHRIMP - ANGEL HAIR PASTA, SUN-DRIED TOMATO, CAPERS, LEMON BUTTER SAUCE | 27 |
| "SOUTHERN FRIED" CHICKEN DINNER - "A MODERN TAKE ON AN OLD CLASSIC", CAULIFLOWER PUREE, CREAMED GREENS, FRIED CORNBREAD, PORT DEMI-GLACE | 24 |
| CHILEAN SEA BASS - SOUS VIDE SEA BASS, BEURRE BLANC, CHARRED BROCCOLINI | 40 |
| IRON SEARED SALMON - SAFFRON INFUSED HOLLANDAISE SAUCE, STEAMED ASPARAGUS | 30 |
| MAINE LOBSTER TAIL - CLARIFIED BUTTER, ASPARAGUS | 39 |

== **SIDES** ==

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| SEASONAL RISOTTO 9 | LOBSTER MACARONI 14 | STEAMED ASPARAGUS 9 |
| AU GRATIN POTATOES 9 | BRUSSELS & BACON 8 | BAKED POTATO 8 |
| CREAMED SPINACH 8 | FOUR CHEESE MACARONI 9 | BURGUNDY MUSHROOMS 8 |