# 97 WEST

## KITCHEN & BAR

*BEST OF TEXAS DINING, STOCKYARDS STYLE*

*CONTINUING THE STOCKYARDS PIONEERING SPIRIT, WE EXPLORE ADVENTUROUS TAKES ON AMERICAN CLASSICS TO BRING FORT WORTH A NEW CULINARY DESTINATION BY FEATURING A BROAD OFFERING OF CONTEMPORARY TEXAS FARE, ELEVATED RANCH CLASSICS AND REIMAGINED SOUTHERN COMFORT FOODS.*

## APPETIZERS

SHISHITO PEPPER CRAB DIP 22
*lump crab, roasted mushrooms, crispy flour tortillas*

BLT DEVILED EGGS 16
*smoked pork belly burnt ends, bacon jam, baby heirloom tomato, microgreens*

EL CLASSICO 19
*queso blanco, smoked tomato salsa, avocado smash, blue corn tortilla chips*

MEAT & CHEESE BOARD 26
*house-made & locally sourced charcuterie, local cheeses, pickled vegetables, candied pecans, grilled rustic sourdough bread, honeycomb*

CATCH-OF-THE-DAY CEVICHE 22
*redfish, crab, shrimp, pickled Fresno chiles, pickled red onions, avocado smash, cilantro microgreens, lime, blue corn tortilla chips*

CHICKEN-FRIED TEXAS OYSTERS 22
*five oysters, chipotle butter, pickled mango pico, cumin crema, cilantro microgreens*

FRIED GREEN TOMATOES 17
*sweet tea-marinated, chow-chow relish, Texas kicked ranch sauce, cilantro microgreens*

PORK BELLY TOSTONES 21
*spicy sticky demi-glace, pineapple chimichurri, cumin aioli, cilantro microgreens*

## SOUP & SALADS

CREAMY SPICED CAULIFLOWER SOUP 11
*chives, chile crema*

FARM STAND SALAD 16
*artisanal mixed greens, candied pecans, tomatoes, red onions, choice of dressing*
*add salmon 11 - add chicken 9*

WOOD-GRILLED CAESAR SALAD 17
*grilled romaine, shaved parmesan, brioche croutons, pink peppercorns, Caesar dressing*
*add salmon 11 - add chicken 9*

LITTLE GEM WEDGE 18
*chives, crispy pork belly, Texas blue cheese, red tomatoes, house-made ranch dressing*

BURRATA & HEIRLOOM TOMATO 20
*burrata cheese, dressed arugula, white balsamic, fried capers, balsamic reduction, crostini, basil oil*

COWBOY COBB 22
*artisanal mixed greens, grilled chicken, chopped egg, avocado, black pepper bacon, local white cheddar cheese, crispy blue corn tortilla chips, ancho bbq vinaigrette*

*A service charge of 20% will be added for all parties of 6 or more.We will gladly assist with split checks up to 4 per party.*
*Please inform your server of any allergies or dietary restrictions. Our kitchen handles common allergens, and while precautions are taken, cross-contamination may occur. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

# ENTRÉES

97 WEST BURGER — 24
*wood fire-grilled house-ground burger, pimento cheese, black pepper bacon, house-made pickles, pickled red onions, little gem lettuce, vine-ripened tomato, black pepper aioli, brioche bun, house-cut french fries*

CAST IRON-SEARED REDFISH — 42
*white bean ragout, Texas olive oil, adobo butter, arugula salad, creole vinaigrette*

PECAN SMOKED SALMON — 42
*purple sweet potato purée, local seasonal vegetables, hot honey chile butter*

JUMBO SHRIMP BUCATINI — 35
*bucatini, lemon basil pesto, sun-dried tomatoes, broccolini, spinach, crispy garlic chips, pecorino cheese, freeze-dried corn*

CHICKEN-FRIED NEW YORK STRIP STEAK — 38
*buttery herb mashed potatoes, smoked sausage gravy, local seasonal vegetables*

BRICK-ROASTED HALF CHICKEN — 36
*local mushrooms, cipollini onions, fingerling potato hash, brown butter pan sauce*

STOCKYARD-STYLE RIBS — HALF 30 FULL 37
*Texas spiced slow-smoked bbq pork ribs, Texas honey bbq sauce, three-cheese mac & cheese, house slaw, pickles*

HERB-CRUSTED RACK OF LAMB — 58
*spoon bread soufflé, pecan wood-smoked onion mustard sauce, microgreens salad*

# HAND-CUT STEAKS

*SELECT WOOD FIRE-GRILLED STEAKS, SERVED WITH RED POTATO HASH*

7oz CENTER-CUT FILET — 58

18oz PRIME COWBOY-CUT RIBEYE — 78
*bone marrow butter*

BROKEN ARROW RANCH ANTELOPE — 50
*goat cheese grits, elderberry marmalade*

12oz TEXAS AKAUSHI NEW YORK STRIP — 62

36oz ROSEWOOD RANCH WAGYU TOMAHAWK — 180

7oz FILET CARPETBAGGER STEAK — 64

14oz BONELESS RIBEYE — 56

16oz SMOKED PRIME RIB — 52
*limited availability*

WOOD-GRILLED BISON TENDERLOIN — 59
*roasted vegetable hash, roasted garlic butter demi-glace*

*OUR STEAKS ARE THOUGHTFULLY SOURCED FROM TEXAS RANCHES - BROKEN ARROW RANCH, ROSEWOOD RANCH AND HEART BRAND RANCH - AND PREPARED OVER A GRILL FUELED BY NATIVE TEXAS WOOD.*

## FAMILY-STYLE
# FIXINS

LOADED CRISPY FINGERLING POTATO — 16
*crispy pork belly, blue cheese, peppercorn demi-glace, fried egg, chives*

BUTTERY HERB MASHED POTATOES — 13

LOCAL SEASONAL VEGETABLES — 13

THREE-CHEESE MAC & CHEESE — 13

CREAMY TEXAS GOAT CHEESE GRITS — 13

WOOD-GRILLED CAULIFLOWER STEAK — 16
*tricolor cauliflower, salsa verde, pepitas, queso fresco, lime wedge*

FRIED BRUSSELS SPROUTS — 16
*crispy smoked pork belly burnt ends, red chili crema, apple cider vinaigrette*

# SAUCES & ADD-ONS

TEXAS HOT SAUCE HOLLANDAISE — 5

ROASTED GARLIC DEMI-GLACE — 5

CHIMICHURRI — 5

CARPETBAGGER — 12
*three fried oysters, roasted garlic jus, Texas hot sauce hollandaise*

ROASTED GARLIC DEMI-GLACE MUSHROOMS — 8

TEXAS LUMP CRAB — 14
*garlic butter*

BONE MARROW BUTTER — 5

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