

# REPUBLIC

*of Fredonia*

## STEAKHOUSE

### == APPETIZERS ==

<b>AHI TUNA TARTARE</b> - RICE VINEGAR, HOISIN SAUCE, ..... 15 JALAPENO, SRIRACHA, SESAME CRACKER	<b>NEW ORLEANS' BBQ SHRIMP</b> - GULF SHRIMP, ..... 19 FRENCH-CREOLE STYLE REDUCTION, GRILLED BAGUETTE
<b>SHRIMP COCKTAIL</b> - GULF SHRIMP, ATOMIC COCKTAIL ..... 12 SAUCE, LEMON	<b>JUMBO LUMP CRAB CAKE</b> GULF COAST CRAB, LEMON ..... 18 BUTTER SAUCE, ASIAN SLAW, SESAME OIL
<b>FRIED CALAMARI</b> SOY, SWEET CHILI SAUCE, SZECHUAN ..... 17 PEPPERS, RICE NOODLES	<b>OYSTERS REPUBLIC</b> - FRIED OYSTERS, CHORIZO, CREAMED .... 18 GREENS, SAFFRON AIOLI
<b>BURRATA BRUSCHETTA</b> GRILLED BAGUETTE, BURRATA, ..... 15 BALSAMIC GLAZE, SUGO, ROASTED TOMATOES	

### == SOUP & SALADS ==

<b>FRENCH ONION SOUP</b> ONIONS CARAMELIZED TO SYRUPY PERFECTION, CHICKEN STOCK, FRENCH BAGUETTE, GRUYERE CHEESE ..... 11
<b>LOBSTER BISQUE</b> CREAM SHERRY, MAINE LOBSTER ..... 13
<b>REPUBLIC SALAD</b> FIELD GREENS, CANDIED PECANS, GRAPE TOMATOES, GOAT CHEESE CROUTON, DIJON VINAIGRETTE, TOPPED WITH GREEN APPLES ..... 10
<b>CAESAR</b> - ROMAINE, PARMESAN TUILE, CORNBREAD CROUTONS, CAESAR DRESSING ..... 10
<b>BLT CHOPPED</b> - ICEBERG, TOMATO, CRISP BACON, BOILED EGG, CHEDDAR CHEESE, FRIED ONIONS, CREAMY RANCH DRESSING ..... 10
<b>STEAKHOUSE WEDGE</b> - CHOPPED BACON, GRAPE TOMATO. RED ONION, BLEU CHEESE DRESSING, BALSAMIC GLAZE ..... 10

### == STEAKS ==

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

<b>CENTER CUT FILET</b> - 8 OZ, BEEMAN FAMILY RANCH AKAUSHI, FLATONIA, TEXAS ..... 49
<b>BARREL CUT FILET</b> - 12 OZ, BEEMAN FAMILY RANCH AKAUSHI, FLATONIA, TEXAS ..... 59
<b>STEAK FLIGHT</b> 8 OZ, BEEMAN FAMILY RANCH AKAUSHI, FLATONIA, TEXAS, ..... 60
<b>NEW YORK STRIP</b> - 18 OZ, 44 FARMS BLACK ANGUS, CAMERON, TEXAS ..... 59
<b>RIB EYE</b> - 16 OZ, 44 FARMS BLACK ANGUS, CAMERON, TEXAS ..... 58

### STEAK ADDITIONS

<b>6 OZ LOBSTER TAIL</b> 30	<b>OSCAR TOPPING</b> 15	<b>BÉARNAISE SAUCE</b> 6
<b>GRILLED SHRIMP</b> 15	<b>CRISPY ONION STRINGS</b> 5	<b>MUSHROOM DEMI</b> 6
<b>FRIED SHRIMP</b> 15	<b>BLEU CHEESE BACON BUTTER</b> 8	<b>CHIMICHURRI</b> 5

### == ENTRÉES ==

<b>BUTTER POACHED SHRIMP</b> - ANGEL HAIR PASTA, SUN-DRIED TOMATO, CAPERS, LEMON BUTTER SAUCE ..... 35
<b>GINGER SEABASS</b> SOUS VIDE, BED OF VEGETABLES, CUCUMBER SLAW, GINGER BROTH ..... 49
<b>STUFFED FLOUNDER</b> - LIGHTLY BREADED CRAB STUFFED FLOUNDER FILETS, GRILLED ASPARAGUS ..... 44
<b>IRON SEARED SALMON</b> - SAFFRON INFUSED HOLLANDAISE SAUCE, GRILLED ASPARAGUS ..... 36
<b>MAINE LOBSTER TAIL</b> - CLARIFIED BUTTER, GRILLED ASPARAGUS ..... 46

### == SIDES ==

<b>GREEN CHILI CORN BRULEE</b> 13	<b>LOBSTER GRITS</b> 21	<b>BURGUNDY MUSHROOMS</b> 12
<b>TRUFFLE PARMESAN FRIES</b> 9	<b>LOBSTER MACARONI</b> 21	<b>AU GRATIN POTATOES</b> 12
<b>GRILLED ASPARAGUS</b> 12	<b>FOUR CHEESE MACARONI</b> 12	<b>BRUSSELS &amp; BACON</b> 12
<b>CREAMED SPINACH</b> 12		<b>BAKED POTATO</b> 9