



Our Steaks

The Double Nickel Steak House specializes in steaks and traditional steak house fare. Our Best of Texas award winning, hand-selected steaks are prepared in our 1,800-degree broiler.

Ribeye Steak - 12 oz or 16 oz

New York Strip - 16 oz

Filet Mignon - 8 oz or 12 oz

Steak Au Poivre - 12 oz

Bone-in Ribeye - 20 oz

New York Strip for Two - 22 oz

Chicken Fried Tenderloin

Châteaubriand For Two

Served West Texas style with peppercorn sauce & château potatoes

Young Australian Rack of Lamb

This Australian Rack of Lamb is sure to please even the most discriminating taste!

Other Choices

Boneless Chicken With Chardonnay Caper Sauce

Chicken slow roasted to enhance the tenderness.

Stuffed Chicken Medallions

Chicken stuffed with blue cheese, spinach, bacon & mushrooms, lightly breaded and baked.

Crusted Tenderloin Beef Tips

Filet Mignon seared and served with our red wine reduction sauce.

Beef Tenderloin Medallions

Filet Mignon blistered quickly in our 1,800-degree broiler and served with our red wine reduction sauce..

Filet Kabob

Skewered with filet mignon, green & red pepper, onion and drizzled with our red wine reduction sauce.

Chopped Beef Steak

Our filet mignon ground fresh and cooked to perfection.