



## **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.