



M O R N I N G S T A R S T E A K H O U S E

Being the last visible star in the morning sky, the morning star is regarded by the Kiowas as a symbol of longevity and good fortune. To be able to view the morning star portends an unclouded, favorable day ahead.

Broad variations of the morning star design can be found on Kiowa painted tipi covers, rawhide carrying cases, articles of clothing, personal adornment, and even painted on favored horses. The morning star is often incorporated in the beaded covers of Kiowa cradleboards, or baby carriers, as predictors of a long and prosperous life for the child inside.

Appetizers

RIB TOWER

Twice-cooked ribs with a choice of sauce

JALAPEÑO CHICKEN POPPERS

Stuffed with chicken and cheese, wrapped in bacon, served with ranch & orange marmalade

CALAMARI

Crispy calamari served with house-made remoulade & lemons

BUFFALO CALAMARI

Crispy calamari tossed in wing sauce, topped with bleu cheese crumbles, served with ranch

CRAB BITES

Miniature crab cakes served with house-made remoulade & lemons

SHRIMP COCKTAIL

Jumbo shrimp served with zesty cocktail sauce & lemons

Soups & Salads

FRENCH ONION SOUP

With sliced baguettes & bubbling provolone cheese

ROASTED POBLANO SOUP

Topped with shredded cheese and chives

LOBSTER BISQUE SOUP

Classic smooth and velvety seafood soup

HOUSE SALAD

Mixed greens, bacon, mixed cheese, cucumbers, onions, carrots, grape tomatoes & croutons

ADD GRILLED CHICKEN

CAESAR SALAD

Fresh-cut romaine tossed in a tangy Caesar dressing topped with parmesan & croutons

ADD GRILLED CHICKEN

WEDGE SALAD

Iceberg wedge topped with bacon, bleu cheese crumbles, cherry tomatoes & ranch

Accompaniments

CREAMY RISOTTO

GRILLED ASPARAGUS

LOADED BAKED POTATO

BAKED SWEET POTATO

MASHED POTATOES & GRAVY

SAUTÉED VEGGIES

SAUTÉED CREAMED SPINACH

STEAK FRITES *(Regular or Sweet)*

Morning Star Seafood

Served with choice of accompaniment

CEDAR PLANK SALMON

Seasoned and grilled on a cedar plank with lemon

LOBSTER TAIL DINNER

Twin 6 oz. rock lobster tails steamed, broiled or grilled with drawn butter and lemon

SHRIMP DINNER

Jumbo shrimp, fried or grilled with drawn butter, cocktail sauce, tartar sauce and lemon

COCONUT SHRIMP

Breaded jumbo shrimp with cherry sauce and orange marmalade

Morning Star Steaks

Our steaks are hand-cut upper 2/3 Black Angus or Prime

Served with choice of accompaniment

16 OZ KIOWA PRIME NEW YORK STRIP

8 OZ FILET

44 OZ TOMAHAWK

Friday & Saturday Only

14 OZ PRIME RIB WITH GRILLED SHRIMP

14 OZ RIB-EYE

Steak Toppers

SAUTÉED ONIONS & MUSHROOMS

BLEU CHEESE CRUMBLES

SAUTÉED SHRIMP (6)

LOBSTER TAIL *(Steamed, Broiled or Grilled)*

CHIMICHURRI

Entrée Specials

CHICKEN FRIED RIB-EYE

Hand-breaded ribeye with black pepper gravy, served with a choice of accompaniment

CHICKEN FRIED CHICKEN

Hand-breaded chicken breast with black pepper gravy, served with a choice of accompaniment

TOMAHAWK PORK CHOP

Marinated with lemon and rosemary, grilled to perfection, served with a choice of accompaniment

FETTUCCINI ALFREDO

Classic pasta in a creamy parmesan cheese sauce, also available in Cajun style

ADD GRILLED CHICKEN

ADD GRILLED SHRIMP

FILET STROGANOFF

Classic pasta in a mushroom cream sauce

Sweet Endings

KIOWA CARROT CAKE

CHOCOLATE CAKE

NEW YORK-STYLE CHEESECAKE

CRÈME BRULÉE

20% gratuity for parties of 6 or more.

The consumption of raw or undercooked food increases the risk of foodborne illnesses.

Red Wine

Glass/Bottle

TERRAZAS DE LOS ANDES

Malbec \$8/\$29

14 HANDS

Red Blend \$8/\$29

THE PRISONER

Red Blend \$90

PREDATOR

Zinfandel \$10/\$37

SALDO

Zinfandel \$80

J. LOHR

Merlot \$10/\$37

DECOY

Merlot \$14/\$53

STAGS' LEAP

Merlot \$90

JOSH

Cabernet Sauvignon \$9/\$33

J. LOHR

Cabernet Sauvignon \$10/\$37

JOEL GOTT

Cabernet Sauvignon \$12/\$45

THE PRISONER

Cabernet Sauvignon \$90

SILVER OAK

Cabernet Sauvignon \$120

CAYMUS

Cabernet Sauvignon \$140

White Wine

Glass/Bottle

BERINGER WHITE

Zinfandel \$8/\$29

CHATEAU STE. MICHELLE

Riesling \$8/\$29

OYSTER BAY

Pinot Grigio \$8/\$29

LA MARCA

Prosecco \$9/\$33

SARACCO

Moscato \$9/\$33

KIM CRAWFORD

Sauvignon Blanc \$9/\$33

JOSH CELLARS

Rosé \$9/\$33

CUPCAKE

Chardonnay \$8/\$29

KENDALL JACKSON

Chardonnay \$9/\$33

LA CREMA

Chardonnay \$12/\$45

CAKEBREAD

Chardonnay \$90

FAR NIENTE

Chardonnay \$110

Beverages

TEA, SODA, COFFEE \$3

20% gratuity for parties of 6 or more.

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