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

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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.

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## *Appetizers*

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### 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 CAKES

3 house-made crab cakes served with house-made remoulade & lemons

### SHRIMP COCKTAIL

Jumbo shrimp served with zesty cocktail sauce & lemons

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## *Soups & Salads*

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### 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

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## *Accompaniments*

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### CREAMY RISOTTO

### GRILLED ASPARAGUS

### LOADED BAKED POTATO

### BAKED SWEET POTATO

### MASHED POTATOES & GRAVY

### SAUTÉED VEGGIES

### SAUTÉED CREAMED SPINACH

### STEAK FRITES *(Regular or Sweet)*

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## Morning Star Seafood

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*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

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## Morning Star Steaks

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

*Served with choice of accompaniment*

### 14 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

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## Steak Toppers

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### SAUTÉED ONIONS & MUSHROOMS

### BLEU CHEESE CRUMBLES

### SAUTÉED SHRIMP (6)

### LOBSTER TAIL *(Steamed, Broiled or Grilled)*

### CHIMICHURRI

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## Entrée Specials

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### 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

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## Sweet Endings

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### 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.

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## Red Wine

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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

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## White Wine

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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

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## Beverages

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TEA, SODA, COFFEE ..... \$3

20% gratuity for parties of 6 or more.

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