

W E L C O M E T O T H E R A N C H



PERINI
EST. **RANCH** 1983
STEAKHOUSE

STEAKHOUSE HOURS

TUESDAY - THURSDAY

5:00 PM - 10:00 PM

FRIDAY - SUNDAY

11:00 AM - 10:00 PM

RESERVATIONS RECOMMENDED

325.572.3339



PERINIRANCH.COM

FACEBOOK & INSTAGRAM @PERINIRANCH

**JAMES
BEARD
FOUNDATION**

2014 AMERICA'S CLASSICS AWARD WINNER

PERINI RANCH HISTORY

- 1973** Tom Perini began catering ranch events across Texas
-
- 1983** Perini Ranch Steakhouse opened its doors to the public
-
- 1991** Tom and the chuck wagon made an international journey to Japan to promote US Beef
-
- 1995** Mesquite Smoked Peppered Beef Tenderloin was selected the mail order gift of the year by *The New York Times*.
-
- 1997** Perini Ranch Steakhouse was featured on the cover of *Texas Highways*
-
- 1998** Tom served as president of Texas Restaurant Association
-
- 1999** Tom appeared on Good Morning America live from Austin, TX.
-
- 2000** Our cookbook, "Texas Cowboy Cooking" was published
-
- 2001** September 11, 2001 was a historic day for our country and for us. We were in Washington, D.C. preparing to cater the Congressional Picnic at the White House
-
- 2002** Perini Ranch returned to Washington, D.C. and finally catered the Congressional Picnic at the White House
- Lisa and Tom traveled to Poland and Russia on behalf of the United States Meat Export Federation and the Texas Beef Council to promote US Beef
-
- 2005** The Buffalo Gap Wine & Food Summit was founded by Dr. Richard Becker, Fess Parker, and the Perini's as a non-profit with the mission to cultivate the appreciation of fine wine and food through education and industry
-
- 2007** Perini Ranch Guest Quarters began providing lodging on the ranch
- Perini Ranch Steakhouse was named the third best steakhouse in Texas by *Texas Monthly*
-
- 2009** The Ranch Burger won the Best Burger Trophy on the TODAY Show in NYC
- Tom was named one of the "24 Reasons Why We Love Texas" in *Saveur* magazine
-
- 2011** Tom was featured on the cover of *Texas Monthly*
- Lisa served as president of Texas Restaurant Association
- Jacques Pépin visited Buffalo Gap as a guest chef at the Buffalo Gap Wine & Food Summit
-
- 2013** Finally, air conditioning
-
- 2014** Perini Ranch Steakhouse named "America's Classic" by James Beard Foundation - equivalent to an Academy Award!
- "Tails of Perini Ranch" by Gus Perini is published
-
- 2016** Perini Ranch Country Market opened for business in Buffalo Gap
-
- 2017** The Supper Club by Perini Ranch, located in Buffalo Gap, opens for private events
-
- 2019** The Gap Cafe by Perini Ranch, debuts featuring Salty Roan Bakehouse and much more
-

PERINI RANCH GUEST QUARTERS

Ask for more information on Perini Ranch Guest Quarters. Lisa and Tom are pleased to extend that Perini hospitality to overnight guests. We have two houses available for rental. The Main House is a restored 1880's farmhouse with two bedrooms (each with a private bath), full size kitchen, living room, and outdoor deck. The Camp House is more intimate, perfect for one couple with a king size bed, kitchenette, and great porches. For more information, visit our web site - we think you'll love your relaxing visit to Perini Ranch Guest Quarters.



WINE LIST

ALL OF OUR WINES ARE HAND SELECTED BY LISA AND TOM PERINI.

The wines in each category are listed from the lightest to the most full-bodied

SPARKLING WINES

SPARKLING	🍷	🍷	CHAMPAGNE	🍷
Gruet, Blanc de Noirs <i>New Mexico</i>	8	30	Veuve Clicquot "Yellow Label" <i>Reims, France</i>	96

WHITE WINES

VIIGNIER	🍷	🍷		
Brennan Vineyards, 2017, <i>Texas</i>	9	34		

CHARDONNAY	🍷	🍷		🍷
Robert Hall Winery, 2017 <i>Paso Robles, California</i>	9	34	Fess Parker Winery, Ashley's Chardonney, 2015 <i>Sta. Rita Hills, California</i>	45

RED WINES

PINOT NOIR	🍷	🍷	RED BLENDS	🍷	🍷
Imagery Estate Winery, 2017 <i>California</i>	9	34	McPherson Cellars, 2017 Tre Colore <i>Texas</i>	8	30
			Becker Vineyards, 2016 Claret <i>Texas</i>		34
MERLOT			Cain Vineyard & Winery, 2014 Cain Five <i>Spring Mountain, CA</i>		175
Trinity Oaks Vineyards, 2017 <i>California</i>	9	34			
MALBEC			CABERNET SAUVIGNON		
Portillo, 2017 <i>Mendoza, Argentina</i>	9	34	Becker Vineyards, 2015 <i>Texas</i>	13	50
SYRAH			Truchard Vineyards, 2016 <i>Carneros, Napa Valley</i>		60
Fess Parker Winery, 2015 <i>Santa Barbara County, California</i>		40	Caymus Vineyards, 2017 <i>Napa Valley</i>		110

WINE ENTHUSIAST?
ASK FOR LISA'S LIST

STARTERS

QUAIL LEGS

Hearty Texas farm-raised quail legs, lightly breaded and fried. 8.50

JALAPEÑO BITES

Fresh jalapeños, stuffed with cream cheese, wrapped in bacon and cooked to crispy perfection. Served by the dozen. 8.95

Handmade with the help of Disability Resources, Inc.

STEAKS



We proudly serve Certified Angus Beef to achieve the highest level of quality and consistency. All of our steaks are seasoned with Perini Ranch Steak Rub and grilled over live mesquite fire. Served with a ranch salad and homemade rolls.

RIBEYE

Tom's choice. Well-marbled with lots of flavor. 37.95
16 oz

FILET

A center cut from the tenderloin. 36.95
Lean and tender. 8 oz

PRIME RIB

A whole ribeye roast, rubbed with our special seasoning and slowly pit-roasted over mesquite coals. Sliced and served with Perini's horseradish sauce. Double cut portion is available. 34.95
12 oz
Limited availability.

GREAT ADDITIONS

Add to any steak or entrée

Three Dusted Shrimp 6.00
Grilled Mushrooms and Onions 2.50
Chopped Blue Cheese Salad 4.00
Seasonal Salad 4.00
Blue Cheese Butter 2.00
Heritage Breed Pork Rib 2.75

COWBOY RIBEYE

A Bone-In "Cowboy" Ribeye. 49.95
The bone adds even more flavor. 22 oz

PEPPERED STRIP

A center cut strip crusted with cracked peppercorns. 32.95
12 oz

HAMBURGER STEAK

Half-pound of 100% ground chuck, seasoned, hand patted and grilled. 15.95
8 oz
With cheddar or provolone cheese and topped with grilled mushrooms, green chiles and onions.

BEEF GRILLING CHART

Rare - Cool red center
Medium-Rare - Warm red center
Medium - Hot pink center
Medium Well - Slightly pink center
Well-Done - No pink center
Not responsible for Well-Done steaks

VEGETABLES

We feature local produce when available.

GREEN CHILE HOMINY

White hominy with bacon, green chiles, and cheddar cheese. 4.00

COWBOY POTATOES

Skin-on red potatoes, seasoned, and roasted with butter and garlic. 4.00

ZUCCHINI PERINI

Sliced zucchini rounds baked in an Italian meat sauce and topped with shaved parmesan cheese. 4.00

VEGETABLE PLATE

Any three vegetable dishes 12.00

OLD FASHIONED GREEN BEANS

Green beans the way you remember. 4.00

TRADITIONAL RANCH SALAD

Mixed lettuce with fresh mushrooms, cherry tomatoes, red onions and homemade buttermilk ranch dressing. 4.00

CHOPPED BLUE CHEESE SALAD

Chopped lettuce with crispy bacon, blue cheese crumbles, tomatoes and creamy blue cheese dressing. 6.00

SEASONAL VEGETABLE SPECIAL

Ask your server.

ENTRÉES

Served with a ranch salad, choice of vegetable, and homemade rolls.

GRILLED CAJUN CATFISH

Three Mississippi farm-raised catfish filets 14.95
basted in butter and lime juice, then tossed
in Cajun seasoning. Grilled and spicy!

MESQUITE GRILLED CHICKEN BREAST

Seasoned and grilled over glowing 12.95
hot mesquite coals.

RIB DINNER

Four heritage pork ribs rubbed with 19.50
our signature Rib Rub.

FRIED CATFISH

Three Mississippi farm-raised catfish filets 14.95
rolled in seasoned cornmeal. Crisp, flaky and
served with homemade chunky tarter sauce.

DUSTED SHRIMP

Eight large shrimp lightly dusted 20.95
and fried to perfection.

BURGERS

BUILD YOUR OWN

Half-pound of 100% 11.50
ground chuck, seasoned,
hand patted and grilled.

GREAT ADDITIONS

Grilled Mushrooms, Onions,
Green Chiles, Jalapeños .50 each
Cheddar, Provolone \$1 each
Blue Cheese, Bacon \$2 each

TODAY SHOW AWARD WINNING

RANCH BURGER

Half-pound of 100% ground chuck, 13.50
seasoned, hand patted and grilled. With
cheddar cheese and topped with grilled
mushrooms, green chiles and onions
served with chips.

DESSERTS

PERINI RANCH BREAD PUDDING

With Maker's Mark Whiskey Sauce. 4.00
The secret is sourdough bread
and pecans.

TEXAS CHOCOLATE SHEET CAKE

The Texas tradition with a touch of 4.00
cinnamon and covered in chocolate pecan
frosting. A chocolate lovers dream.

STRAWBERRY SHORTCAKE

Just like Tom's great-grandmother 4.00
made. Homemade sugar biscuits
topped with warm strawberries.
Heavy cream served on the side.

JALAPENO CHEESECAKE

Sweet cheesecake drizzled with 4.00
savory jalapeno jelly. A great mix of
flavors – sweet, spicy, and rich!

KIDS

FRIED CATFISH

One filet with vegetable 5.95

GRILLED CHEESE

Served with chips 3.95
Add bacon 2.00

GUS'S FAVORITE DESSERT

Blue Bell Homemade Vanilla 1.00

BEVERAGES

DRINKS

Coke, Diet Coke, Dr. Pepper, Sprite 2.50
Lemonade, Sweet Tea, Iced Tea

BOTTLED SODA

Dublin Soda in assorted flavors, 3.50
Topo Chico

OLD FASHIONED SUNDAY LUNCH

SUNDAY LUNCH THE WAY GRANDMA FIXED IT!

Includes: Fried Chicken, Chicken Fried Steak, Smoked Ham, Plus all the trimmings!

Reservations strongly recommended.

LUNCH

STARTERS

QUAIL LEGS

Hearty Texas farm-raised quail legs, lightly breaded and fried

8.50

JALAPEÑO BITES

Fresh jalapeños, stuffed with cream cheese, wrapped in bacon and cooked to crispy perfection. Served by the dozen.

8.95

Handmade with the help of Disability Resources, Inc.

STEAKS



We proudly serve Certified Angus Beef to achieve the highest level of quality and consistency. All of our steaks are seasoned with Perini Ranch Steak Rub and grilled over live mesquite fire. Served with a ranch salad and homemade rolls.

RIBEYE

Tom's choice. Well-marbled with lots of flavor

37.95

16 oz

COWBOY RIBEYE

A Bone-In "Cowboy" Ribeye.

49.95

The bone adds even more flavor.

22 oz

FILET

A center cut from the tenderloin. Lean and tender.

36.95

8 oz

PEPPERED STRIP

A center cut strip crusted with cracked peppercorns.

32.95

12 oz

BEEF GRILLING CHART

Rare - Cool red center

Medium-Rare - Warm red center

Medium - Hot pink center

Medium Well - Slightly pink center

Well-Done - No pink center

Not responsible for Well-Done steaks

HAMBURGER STEAK

Half-pound of 100% ground chuck, seasoned, hand patted and grilled. With cheddar or provolone cheese and topped with grilled mushrooms, green chiles and onions.

15.95

8 oz

VEGETABLES

We feature local produce when available.

GREEN CHILE HOMINY

White hominy with bacon, green chiles, and cheddar cheese.

4.00

OLD FASHIONED GREEN BEANS

Green beans the way you remember.

4.00

COWBOY POTATOES

Skin-on red potatoes, seasoned, and roasted with butter and garlic.

4.00

TRADITIONAL RANCH SALAD

Mixed lettuce with fresh mushrooms, cherry tomatoes, red onions and homemade buttermilk ranch dressing.

4.00

ZUCCHINI PERINI

Sliced zucchini rounds baked in an Italian meat sauce and topped with shaved parmesan cheese.

4.00

CHOPPED BLUE CHEESE SALAD

Chopped lettuce with crispy bacon, blue cheese crumbles, tomatoes and creamy blue cheese dressing.

6.00

VEGETABLE PLATE

Any three vegetable dishes

12.00

SEASONAL VEGETABLE SPECIAL

Ask your server.

ENTRÉES

Served with a ranch salad, choice of vegetable, and homemade rolls.

GRILLED CAJUN CATFISH

Three Mississippi farm-raised catfish filets basted in butter, lime juice, tossed in Cajun seasoning. Grilled and spicy!

14.95

FRIED CATFISH

Three Mississippi farm-raised catfish filets rolled in seasoned cornmeal. Crisp, flaky and served with homemade chunky tarter sauce.

14.95

MESQUITE GRILLED CHICKEN BREAST

Seasoned and grilled over glowing hot mesquite coals.

12.95

DUSTED SHRIMP

Eight large shrimp lightly dusted and fried to perfection.

20.95

RIB DINNER

Four heritage pork ribs rubbed with a zesty blend of spices.

19.50

BURGERS

BUILD YOUR OWN

Half-pound of 100% ground chuck, seasoned, hand patted and grilled. 11.50

GREAT ADDITIONS

Grilled Mushrooms, Onions, Green Chiles, Jalapeños

.50 each

Cheddar, Provolone

\$1 each

Blue Cheese, Bacon

\$2 each

TODAY SHOW AWARD WINNING

RANCH BURGER

Half-pound of 100% ground chuck, seasoned, hand patted and grilled. With cheddar cheese and topped with grilled mushrooms, green chiles and onions served with chips.

13.50

SANDWICHES

B.L.T.

The best B.L.T. On toasted sourdough.

6.95

GRILLED RANCH ROAST SANDWICH

Warm slices of Perini's Ranch Roasted Prime Rib topped with melted cheddar cheese, grilled onions, mushrooms, and green chiles on toasted sourdough bread.

6.95

Limited availability

GRILLED CHICKEN SANDWICH

Mesquite grilled chicken breast topped with melted provolone, grilled mushrooms, and grilled onions on a sweet sourdough bun.

6.95

PRIME RIB SANDWICH

Cold slices of Perini's Ranch Roasted Prime Rib topped with lettuce and tomato on toasted sourdough bread. We recommend a side of creamy horseradish.

6.95

Limited availability

JASON'S CRISPY CHICKEN SANDWICH

A kitchen favorite! Crispy fried chicken breast, lettuce, tomato, and homemade spicy chipotle mayo on our sweet sourdough bun.

6.95

Consuming raw or uncooked meat, seafood, poultry or eggs may cause foodborne illness.