



Welcome to the Ranch

Tuesday through Thursday

5:00pm to 10:00pm

Friday through Sunday

11:00am to 10:00pm

Call for Reservations

325.572.3339

Visit us Online

www.periniranch.com

Established 1983

**JAMES
BEARD
FOUNDATION**

2014 America's Classics Award Winner

Perini Ranch

Time Capsule

*Just a snippet of what has been
happening here on the ranch!*

- 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 ● The Mesquite Smoked Peppered Beef Tenderloin was selected the mail order gift of the year by *The New York Times*
- 1997 ● Perini Ranch 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 discussion.
- 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 ● Won Best Burger on the TODAY Show in NYC
- Tom was named one of the "24 Reasons Why We Love Texas" in *Savour* 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!!!
- August has been an "extraordinary" month, check out *Texas Highways* magazine for the full story
- 2014 ● Perini Ranch Steakhouse named "America's Classic" by James Beard Foundation
- "Tails of Perini Ranch" by Gus Perini is published
- 2015 ● Work...work...work...
- 2016 ● Perini Ranch Country Market opened for business in downtown Buffalo Gap

And there's lots more to come!



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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

Jeio, Valdobbiadene Prosecco Brut
Conegliano, Italy

Champagne

Veuve Clicquot, "Yellow Label," Reims, France

White Wines

Viognier

Brennan Vineyards*, 2015, Comanche, TX

Chardonnay

Robert Hall Winery*, 2015, Paso Robles, CA
Fess Parker Winery*, Ashley's Chardonnay 2013
Sta. Rita Hills, CA

Red Wines

Pinot Noir

Ramspeck Cellars*, 2014, Napa Valley, CA
Truchard Vineyards*, 2013, Napa Valley, CA

Merlot

Leaping Horse Vineyards, 2014
Sierra Foothills, CA

Malbec

Portillo, 2015, Mendoza, Argentina

Syrah

Fess Parker Winery*, 2013
Santa Barbara County, CA

Red Blends

McPherson Cellars*, 2014 Tre Colore
Becker Vineyards*, 2013 Claret, Stonewall, TX
Cain Vineyard and Winery 2011 Cain Five
Spring Mountain, CA

Cabernet Sauvignon

Becker Vineyards*, 2013 Reserve, Stonewall, TX
Truchard Vineyards*, 2012, Carneros
Napa Valley, CA
Nickel & Nickel by Far Niente, 2013
"John C. Sullenger Vineyard," Oakville, CA

Wine vintages subject to change

*Featured winemakers of the

Buffalo Gap Wine & Food Summit

Wine Enthusiast?

Ask your server about Lisa's List!

Signature Spirits

Mesquite-A-Rita

Developed to be the ultimate Margarita, the Mesquite-a-Rita is made with El Jimador reposado tequila, fresh lime juice, and is served on the rocks.

Perini Martini

A Texas original! This is an ice cold dirty martini made with Tito's Texas Homemade Vodka and garnished with blue cheese stuffed olives.

The Mexican Martini

A refreshing blend of Herradura tequila and Cointreau. Shaken and served up in a chilled martini glass; it's a South of the Border Martini!

Tom's Pomtini

A trio of Texas ingredients – Tito's Texas Vodka, ruby red grapefruit, and pomegranate juice.

Cowboy Bloody Mary

This is no ordinary Bloody Mary! Made with horseradish and served with pickled okra, the "hair of the dog" now has a bite! Without vodka, it would be a Bloody Shame!

Pomegranate Sangria

Pomegranate juice, Texas red wine, fruit juices, and fresh fruit. A Texas twist on an old favorite, sure to be a new tradition!

The Paloma

A refreshing Texas Dublin Grapefruit Soda combined with Patron Silver tequila, fresh squeezed lime juice, and a hint of agave nectar. The perfect patio cocktail!

Ranch House Lemon "Aid"

With Absolut Citron, club soda, and fresh lemon, this refreshing summer cocktail will cut the heat and quench your thirst. Think lemonade for grown-ups!

The Martinez

Developed by Tom's brother, Vee, this two-stage cocktail really packs a punch. Made with El Jimador tequila, triple sec, fresh lime juice, a whole jalapeno, AND add a bottle of your favorite Mexican beer sip by sip.

Beer

Budweiser ~ Bud Light ~ Coors Original ~ Coors Light
Miller Light ~ Michelob Ultra ~ Coors Non Alcoholic

Dos Equis ~ Negra Modelo ~ Lone Star
Shiner Bock ~ Shiner Black ~ Seasonal Feature

Beer by the Bucket

Seven beers for the price of 6!

Served in an ice filled bucket.

Domestic Beer Bucket

Tex/Mex Beer Bucket

Starters

Rack of Ribs

Dry rubbed and smoked over mesquite coals.

Full Rack

Half Rack

Quail Legs

Hearty Texas farm-raised quail legs, lightly breaded with a kick of seasoning.

Jalapeno Bites

Fresh jalapenos, stuffed with cream cheese, wrapped in bacon and cooked to crispy perfection. (Handmade with the help of Disability Resources, Inc.)

Served by the dozen.

Steaks



All of our steaks are the *Certified Angus Beef*® brand, the tastiest, juiciest beef available. They are hand cut and trimmed, then seasoned with Perini Ranch Steak Rub and grilled over glowing hot mesquite coals. Served with a ranch salad, choice of vegetable, and sourdough rolls with basil butter.

Ribeye

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

16 oz

Filet

A center cut from the tenderloin. 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.

Limited Availability.

12 oz

Cowboy Ribeye

A Bone-In "Cowboy" Ribeye. The bone adds even more flavor!

22 oz

Peppered Strip

A center cut lean strip crusted with cracked peppercorns.

12 oz

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.

8 oz

Great Additions

Add to any steak or entrée

Three Dusted Shrimp

Grilled Mushrooms and Onions

Chopped Blue Cheese Salad

Blue Cheese Butter

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

Entrees

Grilled Cajun Catfish

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

Fried Catfish

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

Mesquite Grilled Chicken Breast

Seasoned and grilled over glowing hot mesquite coals.

Dusted Shrimp

Eight large shrimp lightly dusted and fried to perfection.

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 up with chips.

Build Your Own Burger

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

Lettuce, Tomato, & Pickle served on the side with choice of Mayo, Mustard, Ketchup, Chipotle Mayo, BBQ Sauce.

Grilled Mushrooms, Onions, Green Chiles, Jalapenos

Cheddar, Provolone

Blue Cheese, Bacon

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

Vegetables

We feature local produce when available

Green Chile Hominy

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

Cowboy Potatoes

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

Zucchini Perini

Sliced zucchini rounds baked in an Italian meat sauce and topped with grated Parmesan cheese.

Vegetable Plate

Any three vegetable dishes.

Old Fashioned Green Beans

Green beans the way you remember.

Traditional Ranch Salad

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

Chopped Blue Cheese Salad

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

Seasonal Vegetable Special

Ask your server

Kids

Fried Catfish

One filet with vegetable.

Grilled Cheese

Served with chips.
Add bacon

Gus's Favorite Dessert

Blue Bell Homemade Vanilla

Desserts

Perini Ranch Bread Pudding

With Jack Daniels Whiskey Sauce. The secret is sourdough bread and pecans.

Texas Chocolate Cake

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

Strawberry Shortcake

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

Jalapeno Cheesecake

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

Beverages

Drinks

Coke - Diet Coke - Dr. Pepper - Sprite - Lemonade - Sweet Tea - Iced Tea

Bottled Soda

Dublin Soda in Various Flavors - 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!

Call for Reservations

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Ask for more information on Perini Ranch Guest Quarters. Tom and Lisa 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 periniranch.com/lodging – we think you'll love your relaxing visit to Perini Ranch Guest Quarters.

Lunch Starters

Rack of Ribs

Dry rubbed and smoked over mesquite coals.

Full Rack

Half Rack

Quail Legs

Hearty Texas farm-raised quail legs, lightly breaded with a kick of seasoning.

Jalapeno Bites

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

Hamburger Steak

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Dusted Shrimp

Eight large shrimp lightly dusted and fried to perfection.

Sandwiches

B.L.T.

The best BLT! On toasted sourdough.

Grilled Chicken Sandwich

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

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. Limited Availability

Prime Rib Sandwich

Cold slices of Perini's Ranch Roasted Prime Rib topped with lettuce and tomato on toasted sourdough bread. Limited Availability

Jason's Crispy Chicken Sandwich

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

TODAY SHOW Award Winning Ranch Burger

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Build Your Own Burger

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

Lettuce, Tomato, & Pickle served on the side with choice of Mayo, Mustard, Ketchup, Chipotle Mayo, BBQ Sauce

Additional Toppings:

Grilled Mushrooms, Onions, Green Chiles, Jalapenos, Cheddar, Provolone, Blue Cheese, Bacon

Vegetables

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

Cowboy Potatoes

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