

Randy's Steakhouse

7026 Main St 75033-4223 · +19723353066 · Updated: Jan 14, 2026

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FIRST COURSE 2

Our Garden Fresh Salads

Homemade Soups

ENTREES 7

Beef Tournedos

12 ounces of Filet Tips with Cognac, Bordelaise Sauce

8-Ounce Blackberry Filet Mignon

8-Ounce Filet Mignon

12-Ounce Prime Rib

Friday Only

Chicken Marsala

Pork Chop with Bourbon Peach Glaze

Parmesan Crusted Tilapia

DESSERT 3

Bread Pudding with Jack Daniels Sauce

Crème Brule with Raspberry Sauce

Fudgy Chocolate Mousse

RECEPTION 1

Randy's Hors d'Oeuvres

Wine Pairing: Chateau St Michelle Pinot Gris, Columbia Valley, Washington State

SECOND COURSE 1

Turtle Soup

Wine Pairing: Chateau St Michelle, Merlot, Columbia Valley, Washington

ENTRÉE 1

Crawfish Stuffed Filet with Cognac Bordelaise Sauce, Maque Choux

Wine Pairing: Chateau St Michelle, Cabernet Sauvignon, Columbia Valley, California

GREAT BEGINNINGS 9

Spinach & Cheese Stuffed Mushrooms	\$12.95
Button Mushrooms stuffed with Chopped Spinach, Feta & Parmesan	
Shrimp Platter	\$17.95
Any combination of delectable Gulf Shrimp served with Randy's Cocktail Sauce & Remoulade Sauce	
Stuffed Jalapenos	\$11.95
You'll love our delicious home-made Stuffing (Randy's secret recipe)	
Crab Cakes	\$23.95
2 - 2 oz tasty Cakes served with Remoulade Sauce	
Onion Rings	\$10.95
Texas Sweet Onions freshly cut & golden fried with our home-made Batter	
Calamari	\$17.95
Served with Remoulade Sauce	
Mud Bugs	\$16.95
Spicy Crawfish Tails golden fried & served with Randy's Sauce	
Panko Crusted Brie	\$19.95
Served with roasted Garlic & Toast Points	
Crispy Pork Belly	\$12.95
Sous Vide with a Soy Glaze	

SOUP AND SALAD 7

Turtle Soup	\$10.95
Soup of the Day	\$10.95
Dinner Salad	\$10.95
Randy's Walnut & Feta Cheese	\$11.95
Served on bed of Baby Spring Lettuce	
Tomato & Mozzarella	\$11.95
Beefsteak Tomato, fresh Basil & slices of Mozzarella Cheese	
The Wedge	\$11.95
Large Iceberg Wedge served with Bleu Cheese Dressing	
Randy's Caesar Salad	\$11.95
A twist on the traditional Caesar Dressing with a hint of Jalapeno Peppers & Cumin	

RANDY'S BEST FROM THE GRILL 13

Rib Eye Steak*	\$55.95
Our Rib Eye is a prime piece of Meat marbled with fat	
New York Strip*	\$55.95
Prime Marbled Beef, hand-cut & full of flavor	
Filet*	AVAILABLE OPTIONS
The most tender cut of Steak - a great choice	8 oz: \$39.95
	12 oz: \$51.95
Blackberry Filet*	AVAILABLE OPTIONS
Filet Mignon with a Blackberry Red Wine Sauce	8 oz: \$43.95
	12 oz: \$55.95
Chicken Marsala	\$29.95
Sautéed Chicken Breast topped with Randy's Marsala Sauce	
Bleu Cheese Stuffed Filet*	\$43.95
Petite Filet stuffed with Randy's Bleu Cheese Stuffing & topped with roasted Walnuts & Cognac Bordelaise Sauce	
Crawfish Stuffed Filet*	\$44.95
Petite Filet stuffed with Randy's special Crawfish Stuffing & topped with Cognac Bordelaise Sauce	
Beef Tournedos with Cognac Bordelaise Sauce*	\$42.95
12 oz Tenderloin Tournedos with Randy's Cognac Bordelaise Sauce	
Bone in Rib Eye Steak*	\$65.95
Prime Rib Eye with Bone in - tender & juicy	
Baby Back Ribs	\$26.95
Baby Back Ribs marinated & cooked to perfection	
Chicken Piccata	\$29.95
Sauteed Chicken Breast with Lemon, Butter Sauce, Capers & served with Angel Hair Pasta	
Pork Chop*	\$32.95
Randy's Dry Rub with Peach & Bourbon Glaze	
Lamb Chops*	\$45.95
Lamb Demi-Glaze	

FRESH FROM THE SEA 8

Lobster Tail

Broiled Australian Lobster Tail served with hot melted Butter

Surf and Turf

Broiled Australian Lobster Tail served with 6 oz Filet

Catch of the Day

Randy's selection of today's catch

Alaskan King Crab Legs	AVAILABLE OPTIONS
	8 oz: \$43.95
	16 oz: \$85.95
Pan Seared Sea Scallops with Lemon Cream	\$41.95
Crab Cakes	\$47.95
2 – 4 oz Tasty Cakes served with Remoulade Sauce	
Fire Roasted Salmon Filet*	\$30.95
Options: Sherry Vinegar Honey Glaze & Spicy Tomato Relish, Lemon Pepper, Blackened	
Parmesan Crusted Tilapia	\$25.95
Tilapia Filet coated with Bread Crumbs, Parmesan, fresh Garlic & topped with Randy's home-made Tartar Sauce	

SPECIALTIES OF THE HOUSE 15

Baked Potato	\$9.95
Garlic Mashed Potatoes	\$9.95
Lyonnaise Potatoes	\$9.95
Sautéed Onions	\$9.95
Potatoes au Gratin	\$10.95
Cream Osage Spinach	\$10.95
Sautéed Mushrooms	\$10.95
Macaroni & Cheese	\$9.95
Steamed Asparagus	\$10.95
Steamed Broccoli	\$9.95
Southwestern Cream Style Corn	\$9.95
Hollandaise Sauce	\$5.95
Bernaise Sauce	\$5.95
Bordelaise Sauce	\$5.95
Oscar Style	\$18.95

SWEETS 9

Randy's Famous Bread Pudding	\$9.95
with Jack Daniel's Sauce & Cinnamon Ice Cream	
Colossal Cheese Cake	\$9.95

Key Lime Pie	\$9.95
Strawberry Romanoff	\$8.95
Chocolate Cake	\$9.95
Chocolate Melting Cake with Vanilla Ice Cream	\$10.95
20 minute cook time	
Ice Cream Praline	\$8.95
Crème Brulee	\$9.95
Chocolate Mousse	\$9.95

COFFEE 4

Randy's Coffee	\$9.95
White Crème de Cacao, Kahlua, & Bailey's Irish Crème	
Coffee	\$4.95
Decaf Coffee	\$4.95
Flavored Coffee	\$4.95
Vanilla, Hazelnut, and Carmel	

MAIN 10

Spicy Buffalo Wings	\$10.95
Beef Filet Nachos	\$10.50
Cheese Burger	\$11.50
Grilled Chicken Sandwich	\$10.95
Beef Empanadas	\$8.50
Loaded French Fries	\$8.50
Tamales served with Tomatillo sauce	\$9.50
Bruschetta	\$8.50
Prime Rib Sandwich	\$11.50
Side of French Fries	\$5.75