



RARELY THIS WELL DONE





WELCOME

5D Steakhouse is family owned & operated and was established in 2015. The founders, Pete & Patricia Dlugosch, are 4th generation DeWitt County ranchers, whose Great-Grandparents settled in DeWitt County from Poland. Pete & Patricia married in 1983 and later settled in Yorktown, TX and went on to have (3) children, (Brandon, Brian and Brianne) creating and establishing the family brand, 5D. Through the years, Pete & Patricia developed and established an array of companies in different industries, represented by their family brand. Because of their history and love for the cattle industry, Pete & Patricia were inspired to dive into the restaurant industry and open a one of a kind Texas Steakhouse in their hometown creating the profound name, 5D Steakhouse.

5D Steakhouse's headquarters in Yorktown is a 20,000 square feet, two-story, steakhouse that brings a touch of elegance to the small town country atmosphere. You're welcomed by (2) 6 foot crystal chandeliers and a 40 foot double sided rock fireplace. It features a 1,600 square foot hard wood maple dance floor, reflecting mosaic tile walls, granite bar tops, solid oak pillars and custom made turquoise inlaid mesquite wood bar tables.

5D Steakhouse in Yorktown is the headquarters to several other locations throughout Texas. Its in-house meat market hand cuts every steak to assure the very best quality and that every steak is always fresh and never frozen. We pride ourselves in offering our customers some of the best quality beef around and can guarantee all of our steaks are USDA Choice grade! Also, if you are a true beef loving Texan, we even offer our famous 22 ounce Porterhouse, the king of all steaks!

5D Steakhouse is also known for hosting some of Nashville's most famed country music performers, Texas Country performers and best local entertainment around! Our motto is and always will be "5D Is The Place To Be!"



WWW.5DSTEAKHOUSE.COM

APPETIZERS

✚ CHIPS & SALSA

Warm tostada chips served with our fresh homemade salsa.

\$3⁹⁹

Add bowl of queso for **\$2⁹⁹**

✚ TEXAS CHEESE FRIES

Homestyle french fries covered in our warm house-made queso topped with real bacon, served with ranch dressing.

\$11⁹⁹ Add sliced jalapeños for \$.99

✚ FRIED PICKLES

Pickle slices lightly breaded and fried golden brown, served with ranch dressing.

\$9⁹⁹

✚ JALAPEÑO CHEESE CURDS

Lightly breaded and fried golden brown, served with ranch dressing.

\$11⁹⁹

✚ FRIED MUSHROOMS

A heaping amount of plump mushrooms, served with ranch dressing.

\$9⁹⁹

✚ BOUDIN BALLS

A spicy blend of pork and rice breaded and fried golden brown, served with ranch dressing.

\$13⁹⁹

✚ WINGS

All natural chicken wings, boneless or bone-in, tossed in your choice of mild, hot or our signature honey chipotle sauce, served with ranch dressing.

\$14⁹⁹

SPECIALTY APPETIZERS

Served with our signature dipping sauce.

✚ GRAB & SHRIMP SPRING ROLLS

Crab meat and shrimp rolled together in a crispy, paper-thin wrapper with cellophane noodles, vegetables, and spices.

\$18⁹⁹

✚ GRAB CAKE BALLS

Claw crab meat blended with a creamy Maryland-style mix of mayonnaise, breadcrumbs and Worcestershire sauce, with hints of tangy mustard and zesty lemon, lightly breaded in our southern -style cornmeal and fried golden brown.

\$18⁹⁹



****20% gratuity will be added to parties of 10 or more****
Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

SALADS

SIGNATURE HOUSE SALAD

Fresh spring mix topped with Jack Cheddar Cheese, grape tomatoes, hard boiled eggs, bacon, and garlic croutons.

(All salads come completely garnished unless otherwise stated)
\$14⁹⁹

CHOOSE YOUR FAVORITE ENTRÉE TOPPING!

- 🇺🇸 Jumbo Shrimp - \$17⁹⁹ 🇺🇸 Charbroiled Salmon - \$17⁹⁹ 🇺🇸 Chicken Breast - \$16⁹⁹ 🇺🇸 8 oz Sirloin - \$16⁹⁹
(Fried or grilled)

Dressing Selections: Ranch, Thousand Island, Honey Mustard, Bleu Cheese, Italian, Raspberry Vinaigrette

BURGERS & SANDWICHES

Our beef burgers are made fresh in-house daily, served with Homestyle French Fries, and put together just the way you like it!

(Substitute onion rings or sweet potato fries for \$0.99 extra!)

🇺🇸 STEAK BURGER

Thinly sliced sirloin steak, grilled onions and mushrooms, warm house made queso and drizzled with our signature honey chipotle sauce.

\$17⁹⁹

🇺🇸 THE BIG TEXAN

This double meat burger is loaded with American Cheese, hickory smoked bacon, fried pickles, onion rings and jalapeno slices, drizzled with our signature sauce.

\$17⁹⁹

🇺🇸 BLT

Hickory smoked bacon, green leaf lettuce and sliced tomatoes, served on Texas Toast.

\$10⁹⁹

🇺🇸 PATTY MELT

Homemade burger layered with Pepper Jack, American Cheese and grilled onions, served on Texas toast.

\$12⁹⁹

🇺🇸 CLASSIC BURGER

This is where it all began with our honest-to-goodness classic burger.

\$12⁹⁹

🇺🇸 TRIPLE CHEESE BACON BURGER

Triple layered with Baby Swiss and American cheese and hickory smoked bacon.

\$13⁹⁹

🇺🇸 THE LITTLE TEXAN

This single meat burger is loaded with American Cheese, hickory smoked bacon, fried pickles, onion rings and jalapeno slices, drizzled with our signature sauce.

\$14⁹⁹

🇺🇸 BUILD IT UP

For only \$0.99/each

- Hickory Smoked Bacon
- Sliced Jalapenos
- Grilled Onions
- Sauteed Mushrooms

🇺🇸 CHEESE SELECTIONS

For only \$.99 extra!

- American
- Baby Swiss
- Pepper Jack

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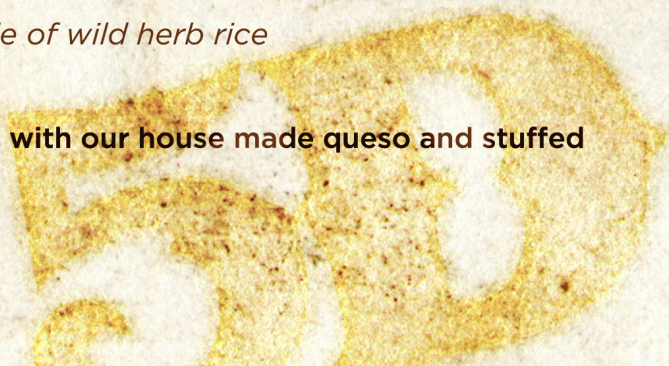
TACOS

All tacos served with a side of wild herb rice

🇺🇸 **STEAK TACOS** (3 Tacos)

Fresh cut sirloin steak and grilled onions, topped with our house made queso and stuffed into warm tortillas.

\$15⁹⁹



🇺🇸 **FISH TACOS**

U.S. farm-raised catfish fillets grilled or lightly fried, combined with jack cheddar cheese, our homemade sweet and tangy cole slaw, drizzled with our signature sauce and stuffed into warm tortillas.

\$13⁹⁹

🇺🇸 **SHRIMP TACOS**

Jumbo Shrimp grilled or lightly fried, combined with jack cheddar cheese, our homemade sweet and tangy cole slaw, drizzled with our signature sauce and stuffed into warm tortillas.

\$14⁹⁹

BOWLS

🇺🇸 **SALMON BOWL**

Charbroiled salmon over a bowl of wild herb rice, drizzled with our signature honey chipotle sauce.

\$16⁹⁹

🇺🇸 **SMOTHERED BEEF TIPS BOWL**

Fresh cut sirloin steak, combined with grilled onions and mushrooms, topped with brown gravy and served over a bowl of wild herb rice.

\$15⁹⁹

🇺🇸 **CHICKEN & MAC BOWL**

All white meat chicken bites, hand battered and fried golden brown, tossed in your choice of mild, hot or our signature honey chipotle sauce, over a bowl of our homemade Mac-N-Cheese.

\$14⁹⁹

🇺🇸 **LOADED POTATO BOWL**

All white meat chicken bites hand battered and fried golden brown, topped with our homemade queso, over a bowl of garlic mashed potatoes.

\$13⁹⁹

LOAD YOUR BOWL UP!

Hickory Smoked Bacon or Jalapeños - \$.99 / Each

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HEARTY STEAKS

All of our steaks are USDA Choice, hand cut, always fresh and never frozen, topped with whipped butter and served with your choice of any 2 signature sides!

🇺🇸 FLAME GRILLED RIBEYE

An incredibly tender cut, hand selected and full of flavor.

16 oz. - \$35⁹⁹

🇺🇸 FRESH CUT SIRLOIN

Our leanest cut and full of flavor.

8 oz. - \$16⁹⁹ 12 oz. - \$24⁹⁹

🇺🇸 FILET MIGNON

Our most popular and finest cut.

8 oz. - \$38⁹⁹

*Award
Winning!*

🇺🇸 STEAK OSCAR

12 ounce sirloin over a bed of garlic mashed potatoes, topped with our signature fresh crab hollandaise and fresh grilled asparagus.

12oz. - \$33⁹⁹

🇺🇸 5D'S FAMOUS PORTERHOUSE

The king of all steaks!

22oz. - \$49⁹⁹

RARE

Cool red center

MEDIUM RARE

Warm red center

MEDIUM

Pink center

MEDIUM WELL

Slightly pink center

WELL DONE

Brown center

🇺🇸 SURF~N~TURF ADDITIONS

- (3) Jumbo Shrimp
(Fried or Grilled) - \$5⁹⁹
- (3) Coconut Shrimp - \$5⁹⁹

🇺🇸 TASTY TOPPERS

- Sautéed Mushrooms - \$1⁹⁹
- Grilled Onions - \$1⁹⁹
- Grilled Jalapenos - \$1⁹⁹
- Homemade Queso - \$1⁹⁹
- Whiskey Pecan Glaze - \$3⁹⁹
- Crab Hollandaise - \$6⁹⁹

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DOCKSIDE FAVORITES

All dockside favorites are served on a bed of wild herb rice and served with your choice of any 2 signature sides!

CATFISH

U.S. farm-raised catfish lightly breaded in our southern-style cornmeal and fried or lightly seasoned, grilled, and brushed with garlic butter.

\$15⁹⁹

COCONUT SHRIMP

Lightly breaded in a real coconut batter and fried golden brown, served with our house-made pina colada sauce.

\$16⁹⁹ (6) | \$24⁹⁹ (10)

JUMBO SHRIMP

Lightly breaded in our southern-style cornmeal and fried or lightly seasoned, grilled, and brushed with garlic butter.

\$17⁹⁹ (6) | \$27⁹⁹ (10)

CHARBROILED SALMON

Lightly seasoned, charbroiled over an open flame, and brushed with garlic butter.

\$18⁹⁹

SIGNATURE DISH

SALMON OSCAR

Lightly seasoned, charbroiled over an open flame, brushed with garlic butter, served on a bed of wild herb rice and topped with grilled asparagus and our signature crab hollandaise.

\$25⁹⁹

SIGNATURE DISH

STUFFED FLOUNDER

Seasoned baked flounder fillet filled with crabmeat stuffing, topped with our signature crab hollandaise.

\$25⁹⁹



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CLASSIC FAVORITES

All classic favorites are served with your choice of any 2 signature sides!

✚ HAMBURGER STEAK

Our fresh ground beef blended with our special blend of seasonings, topped with brown gravy and grilled onions.

\$15⁹⁹

(Smother your steak with Jack Cheddar Cheese and sliced jalapeños for \$1.99 more)

✚ CRISPY CHICKEN TENDERS

All white meat chicken strips hand battered and fried golden brown.

\$15⁹⁹

(Toss your tenders in our signature honey chipotle sauce for \$.99 more)

✚ GRILLED CHICKEN BREAST

All white meat chicken breast lightly seasoned, brushed with garlic butter, and served on a bed of wild herb rice.

\$16⁹⁹

(Smother your chicken with Pepper Jack Cheese and sautéed mushrooms for \$0.99 more)

✚ COUNTRY FRIED STEAK

Hand battered, fresh cut sirloin, served crispy and golden brown, topped with country gravy.

\$16⁹⁹

✚ CHICKEN FRIED CHICKEN

Tender all white meat chicken breast, hand battered, fried golden brown and topped with country gravy.

\$16⁹⁹

✚ PORK CHOPS

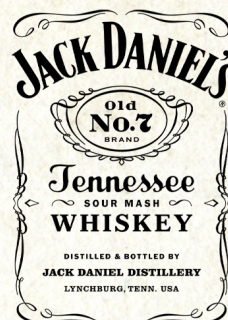
2 Bone-In center cut pork chops, seasoned and charbroiled over an open flame or fried golden brown

\$16⁹⁹

✚ WHISKEY PECAN GLAZED CHICKEN BREAST

All white meat chicken breast lightly seasoned and glazed with a sweet whiskey pecan sauce made up of Jack Daniels whiskey, brown sugar and chopped roasted pecans, and served on a bed of wild herb rice.

\$21⁹⁹



SIGNATURE SIDES

Load your potato for \$1.99
(mashed, fries or baked)

*Baked Potato

*Garlic Mashed Potatoes

*French Fries

*Sweet Potato Fries

*Onion Rings

*Mac-N-Cheese

*Wild Herb Rice

*Fried Okra

*Grilled Asparagus

*Green Beans

*Cole Slaw

*Sauteed Mushrooms

*House Salad

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We Cater

*"Entertaining
With Taste"*

- Weddings
- Parties
- Corporate Events

Download our Catering Guide on our website!
WWW.5DSTEAKHOUSE.COM