

APPETIZERS

SPINACH & ARTICHOKE DIP

A blend of Italian cheeses, artichoke hearts & spinach, baked and served with grilled pita bread \$9

CHIPS & HOUSEMADE SALSA \$5

BONE IN WINGS

Hand tossed in choice of sauce: *Buffalo, Lemon Pepper, Thai Chili, or Chef's Special Bleu Buffalo sauce* \$10

ROASTED ONION DIP & CHIPS \$6

SMOKED RIB STACK

Smoked baby back ribs with a BBQ sauce & Thai chili sauce \$10

CLASSIC NACHOS

Tortilla Chips with choice of chicken or ground beef topped with cheddar cheese, refried beans, with side of sour cream and guacamole \$10

ROASTED GARLIC HUMMUS

Served with grilled pita bread \$7

BEER CHEESE DIP & CHIPS \$6

QUESADILLA

Flour tortilla with a cheese blend with sautéed peppers & onions \$9
Add: Chicken for \$4 or Shrimp \$6

POTATO SKINS

Potato Skins topped with blended cheeses, bacon & sour cream \$10



SOUP & SALADS

SOUP DU JOUR our Chef's daily creation \$4 cup/ \$6 bowl

SOUP & HOUSE SALAD enjoy a cup of Soup Du Jour and our House Salad with your choice of dressing \$15

Add Choice of Chicken, Salmon, Shrimp or Steak to any salad for \$7 more

HOUSE SALAD mixed greens, cucumbers, tomatoes, cheddar cheese, croutons with choice of dressing \$10
(ranch, Italian, blue cheese, thousand island, gluten free raspberry vinaigrette and gluten free balsamic vinaigrette)

HARVEST SALAD bed of mixed greens tossed with candied walnuts, dried cranberries, feta cheese in a white wine vinaigrette \$11

CLASSIC CAESAR SALAD crisp romaine tossed in Caesar dressing topped with croutons & grated parmesan cheese \$11

CRAB CAKE SALAD house made crab cake on a bed of mixed greens topped with sliced avocado drizzled with a grain mustard dressing \$17

SPINACH SALAD top baby spinach with diced apples, feta cheese & fresh berries tossed in a white wine vinaigrette \$11

MEDITERRANEAN TWIST mixed greens topped with feta cheese, kalamata olives, red onion sliced, pepperoncini, & white wine vinaigrette \$11

ENTREES

served with choice of small house salad or cup of our soup du jour

CAJUN PENNE PASTA ALFREDO penne pasta topped with a cajun alfredo sauce \$12 *Add Grilled Chicken or Grilled Shrimp (5) \$7*

ROASTED ROSEMARY CHICKEN brined and slow roasted half chicken served with mashed potatoes and grilled asparagus \$21

HERB ROASTED SALMON 10oz herb crusted salmon served with Jasmin rice, grilled asparagus and sautéed cherry tomatoes \$24

RIBEYE STEAK 12oz ribeye steak grilled to your liking topped with a red wine portobello mushroom sauce served with a loaded baked potato and grilled asparagus \$26

TEXAS BARBEQUE BABY BACK RIBS grilled baby back ribs brushed with our tangy barbeque sauce, served with your choice of mashed potatoes or loaded baked potato Full rack \$24 / Half rack \$18

PENNA PASTA CARBONARA smoked bacon, onions, green peas, roasted garlic tossed in a rich alfredo sauce \$13
Add Grilled Chicken or Grilled Shrimp (5) \$7

FLATS

Housemade Flats

FLAT IRON STEAK alfredo sauce, caramelized onions, arugula, mozzarella & blue cheese \$14

CHICKEN alfredo sauce, roasted garlic, spinach, ricotta, & mozzarella cheese \$14

BURGERS & SANDWICHES

served with French Fries

FRIED FISH SANDWICH hand breaded white fish deep fried to perfection with lemon caper aioli, lettuce and tomato served on a hoagie bun \$12

CHICKEN SANDWICH your choice of blackened or grilled with mozzarella cheese, tomato, pesto, & baby spinach on a toasted ciabatta bun \$12

CLUB SANDWICH oven roasted turkey, bacon, lettuce, tomato, swiss and mayo on whole wheat toast \$12

TURKEY & BRIE sliced turkey, brie, with an herb aioli & a cranberry compote on a ciabatta bun \$12

CLASSIC BURGER WITH CHEESE 8oz. Angus Burger with lettuce, tomato & onion with your choice of cheddar, swiss, bleu, mozzarella or pepper jack cheese \$12

PULLED PORK smoked pulled pork with chipotle mayo topped with applewood bacon, pepper jack cheese on a toasted bun \$13

HARVEST VEGETABLE grilled asparagus, peppers, portobello mushroom, red onions with a roasted red pepper pesto on a grilled focaccia bun \$11

STEAK OR SHRIMP HOAGIE 8oz ribeye grilled to your liking or grilled shrimp topped with sautéed onions & peppers, pepper jack cheese with garlic mayo \$15

Drinks

Fountain Drinks \$3

Coke, Diet Coke, Sprite, Lemonade, Dr. Pepper

Freshly Brewed Coffee & Decaf \$3

Hot Tea Selections \$3

Fresh Brewed Iced Tea \$3

Juice \$3

Apple, Orange, Cranberry, V8, or Tomato

Milk - whole, 2%, skim, soy or chocolate \$3

Hot Chocolate \$3

Housemade Lemonade \$4

Bottled Water \$3

Kids Milk \$1.50

Kids Juice \$2

Cappuccino \$3.50

Latte \$3.75

Espresso one shot \$1.55



Sides

Mashed Potatoes \$4

Loaded Baked Potato \$4

Jasmin Rice \$4

Grilled Asparagus \$4

Steamed Broccoli Florets \$4

French Fries \$4

Sautéed Spinach \$4

Small House Salad \$4

Desserts

New York Style Cheesecake

Plain or with a strawberry coulis \$7

Chocolate Lava Bundt Cake

Warm Dark Chocolate Cake with a chocolate truffle glaze \$7 **

Add a scoop of ice cream \$2 more

Rustic Apple Galette

Handcrafted buttery apple tart with ripe apples in a puff pastry with a drizzle of caramel sauce \$7 * * Add a scoop of ice cream \$2 more

Ice Cream by the Bowl

2 scoops of choice of vanilla, chocolate or strawberry \$5

Key Lime Pie \$7

Please see server for additional seasonal dessert selections

Specialty Cocktails

Moscow Mule

Vodka, Lime Juice, Ginger Beer \$10

Southern Cowboy

Bourbon, Maple Syrup, Orange Juice, Cayenne Pepper \$11

Texas Mother in Law

Bourbon, Drambuie, Luxardo Liqueur \$12

Southern Jewel

Deep Eddy's Grapefruit Vodka, Ice Tea \$10

Silver Star

Texas Silver Rum, Amaretto, Lemon Juice \$10

Southwest Margarita

Tequila, Blood Orange, Pineapple juice, Sweet-Sour \$12

Craft, Local, & Imported Beers

Craft

Torpedo \$5.50

Devils Backbone \$6.25

Arrogant Bastard \$11

Golden Monkey \$7.50

Karnak \$6

St Arnold's \$5.25

Local

Bud Lite / Coors Lite / Miller Lite / Blue Moon / Shiner Bock / O'Doul's \$4.25

Imports

Stella / Guinness \$ 6.25

Heineken / Corona / Modelo \$ 5.75

Sam Adams / Shiner bock \$ 5.25

Dos XX \$ 5.50

Draft

Bud Lite \$ 5

Dogfish \$ 7

Anchor steam / St Arnolds \$ 6

Wine by the Glass

Whites

Canyon Road Chardonnay / Pinot Grigio / Sauvignon Blanc \$7

Mirassou Moscato \$7.50

Dr. Loosen Riesling \$8

Kendal Jackson Chardonnay \$10

Murphy Goode Sauvignon Blanc, or Chardonnay \$8

Red Wine

Canyon Road Merlot / Cabernet / Pinot Noir \$7

14 Hands Cabernet, Blend \$8

Hangtime Pinot Noir \$10

William Hill Cabernet \$12

Trivento Malbec \$11

Carnivore Cabernet \$9.50

Tom Gore Cabernet \$10

Please see server for additional wine by the bottle, beer and cocktail selections