
Small Plates

5th Quarter Nachos

Homemade Tri-Color Chips with a Special Blend of Cheeses, Onions, Tomatoes, Refilled Beans and Grilled Jalapenos
With your choice of Grilled Chicken or Fajita Seasoned Beef

Grilled Quesadilla

Chipotle flour tortilla grilled with a mix of Pepper Jack and Cheddar Cheese, with your choice of grilled Chicken or Fajita seasoned Beef, served with Sour Cream, House Made Guacamole and Pico de Gallo

Chips and Salsa

Homemade Tri-Color Chips with Our House Salsa
Add Guacamole Add Queso

Fried Calamari

Served with a Cilantro-Lime Aioli and Marinara

Southwestern Eggroll

Spicy Chorizo, Tasso, and Greens served with Mango Chutney

Fries Two Ways

Idaho and Sweet Potato Fries served with Ketchup and Chipotle Aioli

Jumbo Shrimp and Lump Crab Compassiona

Served with a chilled Cucumber Tomato Salsa and with our house Flat Bread.

Crab Cakes

Sautéed served with Cilantro-Lime Aioli and Fire Roasted Tomato

Hot Wings

Your choice of Regular or “Three Mile Island” style served with Ranch or Blue Cheese

Cheese Brule

Montchevré bathing in Marinara then oven-roasted and served with our House-Made Cracker Bread

Garden Fare

Amuse Salad

Spring Mix Greens, Blue Cheese, Spiced Pecans, Dried Cranberries and Lemon Pepper Vinaigrette

House Salad

Spring Mix Greens, Red Grape Tomatoes, English Cucumber, Peppers and Onion

Cobb Salad

Chicken, Blue Cheese, Avocado, Bacon, Sun-Dried Tomatoes and Sliced Egg

Caesar Salad

Hearts of Romaine, Croutons and the best Caesar Dressing you’ve ever had!

Soup of the Moment

Made Fresh Daily
Cup Bowl

Bourbon Onion Soup

Homemade, Baked with Croutons and Provolone Cheese
Cup Bowl

Add-Ons

Seared Salmon
Sashimi Grade Tuna
Grilled Chicken

Grilled Shrimp
Crab Cake

We pride ourselves in using local farms and growers and using fresh organic ingredients

Entrees

Land

Center Cut Prime Filet

8oz of Fire Roasted Perfection, served with Porcini Jus and your Choice of Two Sides *

16oz Ribeye

Tri-Peppered Dusted and Grilled how you like it with your Choice of Two Sides *

Baby Back Ribs

Half Rack Full Rack

5 Hour-Slow-Roast, then Grilled and served with your Choice of Two Sides *

* **Sides** Roasted Garlic Mashed Potatoes, French Fries, Sweet Potatoes Fries, Homemade Heirloom Potato Chips, Sun-Dried-Tomato Orzo, Grilled Asparagus, Seasonal Vegetables or a House Salad

A La Carte

Fajitas Chicken Beef

Served with Cheese, Sour Cream, Guacamole, Pico de Gallo and Warm Tortillas

Stuffed Chicken Breast

Young Chicken Breast stuffed with a ragout of Fennel, Pine Nuts, fine herbs; then wrapped in crispy Filo and served with a Sun Dried tomato Orzo

Sea

Roasted Farm Fresh Salmon

With saffron pearly Cous Cous and served with Asparagus and a Orange Blossom Vinaigrette

Pan Seared Ocean Scallops

Hawaiian Sea Bean, Sautéed Micro Shitakes and a roast corn flan; drizzled with a Lemon Butter Sauce

Hands On

All American Burger

Traditional or Build Your Own
Cheddar, Pepperjack, Provolone, Gruyere, or Fontina
Sautéed Mushrooms
Sautéed Onions
Avocado
Apple Smoked Bacon
Chipotle Aioli

BLT & A

Applewood Smoked Bacon, Limestone Lettuce, Fresh Roma Tomatoes and Avocado; Complete with Chipotle Aioli

Pizza

10" Pizza with Tomato sauce with your choice of: Sausage, Pepperoni, Bell Peppers, Mushrooms, & Onions

Equinox Burger

Local Organic, Freshly Ground Burgundy Ranch Beef from Grandview, Texas
Porcini Mayo topped with Micro Shitakes, Melted Gruyere Cheese served on a Toasted Brioche Bun

Panini of the Moment

Grilled to Order Panini on Freshly Baked Artisan Bread

Cilantro Lime Chicken Sandwich

Cilantro/Lime marinated Chicken Breast grilled to perfection, topped with Apple Smoked Bacon and Provolone cheese. Served on our own brioche bun

All Sandwiches served with your choice of Heirloom Potato Chips, French Fries, Sweet Potato Fries or a Fresh Fruit

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