
Small Plates

5th Quarter Nachos 8

Homemade Tri-Color Chips with a Special Blend of Cheeses, Onions, Tomatoes, Refried Beans and Grilled Jalapenos. Served with your choice of Grilled Chicken, Wild Boar or Fajita Seasoned Beef

Grilled Quesadilla 9

Chipotle Flour Tortilla grilled with a mix of Pepper Jack and Cheddar Cheese with your choice of Grilled Chicken, Wild Boar, or Fajita Seasoned Beef. Served with Sour Cream, House Made Guacamole and Pico de Gallo

Southwestern Eggroll 7

Spicy Chorizo, Tasso, and Greens
Served with Mango Chutney

Fries Two Ways 5

Idaho and Sweet Potato Fries served with Ketchup and Chipotle Aioli

Crab Cakes 12

Sautéed served with Cilantro-Lime Aioli and Fire Roasted Tomato

Hot Wings 9

Your choice of Regular or "Three Mile Island" style
Served with Ranch or Blue Cheese

Cheese Brule 6

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

Chips and Salsa 4

Homemade Tri-Color Chips with our House Salsa
Add Guacamole 3 Add Queso 3

Fried Calamari 9

Served with a Cilantro-Lime Aioli and Marinara

Jumbo Shrimp and Lump Crab Compassiona 8

Served with a chilled Cucumber Tomato Salsa
and our House Flat Bread

Garden Fare

House Salad 4

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

Cobb Salad 12

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

Chicken Salad Twosome 8

Chicken Salad served with Lettuce and Tomatoes on our
Fresh Baked Brioche Bun. Comes with your choice of the
Soup of the Moment or Bourbon Onion Soup

Caesar Salad 10

Hearts of Romaine, Parmesan Cheese, Croutons and the
best Caesar Dressing you've ever had!

Amuse Salad 6

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

Soup of the Moment

Made Fresh Daily
Cup 4 Bowl 6

Bourbon Onion Soup

Homemade, Baked with Croutons and Provolone Cheese
Cup 4 Bowl 6

Add-Ons:

Sashimi Grade Tuna 6	Crab Cake 6
Grilled Shrimp 4	Grilled Chicken 6

Beverages

Fresco of the Day 1.25

Lightly flavored and mildly sweetened Iced Water
Made daily with Fresh Fruit

Soft Drinks 2

Pepsi, Diet Pepsi, Mountain Dew, Dr. Pepper,
Diet Dr. Pepper, Coke, Diet Coke, Sprite

Fresh Brewed Starbucks Tea 2

Entrees

Land

Braised Beef Short Rib 28

Slow cooked Beef Short Rib, seared and served crispy with a Porcini Jus
Served with your Choice of Two Sides*

16oz Ribeye 28

Tri-Peppered dusted and grilled how you like it
Served with your Choice of Two Sides *

Baby Back Ribs

Half Rack 18 Full Rack 22

5 Hour-Slow-Roast, then grilled and glazed with Barbecue Sauce. Available dry upon request.
Served with your Choice of Two Sides *

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

A La Carte 4

Fajitas - Chicken 14 Beef 16

Your choice of Chicken or Beef served with Rice and Beans. Onions, Cheese, Sour Cream, Guacamole, Pico de Gallo and Warm Tortillas included

Four Cheese Ravioli served Prima Vera 16

Sautéed Baby Rainbow Carrots, Micro Shitakes and Red Grape Tomatoes tossed in our Roast Garlic Alfredo Topped with Basil Pesto and served with Four Cheese Striped Ravioli

Wild Boar Enchiladas with House Mole and Oaxaca Cheese 16

Locally raised Wild Boar rolled in a White Corn Tortilla topped with Chef's Famous Mole' and covered in Oaxaca Cheese Served with Cilantro Lime Rice and Refried Beans

Sea

Cornmeal Dusted Tilapia 20

Cornmeal Dusted Tilapia Filet served with our Lime Butter Sauce over a bed of Cilantro Lime Rice and sautéed Seasonal Vegetables

Scallops Fra Diavolo 20

Fresh Scallops served En Cocotte with Garlic, Crushed Red Peppers, Parsley and finished with Lemon Butter. It's bold but not too spicy!
Served with Grilled Vegetables and Saffron Cous Cous

Jerk Chicken 18

Jerk marinated Airline Chicken Breast, seared to perfection and served with Jamaican Chutney
Served with Baby Carrots, Asparagus and a Lemon Butter Sauce

Hands On

All American Burger 8

Traditional or Build Your Own

Cheddar, Pepperjack, Provolone, Gruyere, or Fontina .50
Sautéed Mushrooms .50
Sautéed Onions .50
Avocado .75
Apple Smoked Bacon .50
Chipotle Aioli .50

BLT & A 7

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

Equinox Burger 12

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 11

Grilled to order Panini on freshly baked Artisan Bread

Cilantro Lime Chicken Sandwich 8

Cilantro Lime marinated Chicken Breast grilled to perfection, topped with Apple Smoked Bacon and Provolone cheese
Served on our own Brioche Bun

Pizza 10

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

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