

APPETIZERS

BASKET OF CHIPS Charred tomato salsa, green chili avocado salsa	8
Queso	9
add seasoned ground beef 3	
Guacamole	11
Trio of dips; Charred tomato salsa, queso, guacamole	13

JUNK FRIES Shaved sirloin, green chili queso, bacon, scallions, shredded cheddar and jack cheese 15

QUESADILLA Pepper jack cheese, pico de gallo, peppers, onions, cilantro, green chili avocado salsa

Charbroiled chicken	15	Sirloin steak	16	Shrimp	17
---------------------	----	---------------	----	--------	----

SHRIMP COCKTAIL (6) Cocktail sauce, remoulade sauce 20

FRIED PICKLES SPEARS BBQ ranch and sriracha ranch dipping sauce 14

PRIME RIB SLIDERS Slow roasted prime rib, crispy onions, horseradish dijonnaise. smoked cheddar, brioche bun 22

CRISPY JUMBO PRETZEL Queso, honey creole sauce 14

BLACKENED SNAPPER AND SHRIMP BITES Crispy onion strings and jalapenos, lemon butter sauce 20

CRISPY KOREAN RIBS Sweet gochujang glaze, scallions, sesame seeds 18

CHICKEN OR BEEF NACHOS Grilled sirloin or chicken, black beans, queso sauce, shredded cheddar, jack cheese, pickled jalapenos, pico de gallo, sour cream 19

SHRIMP KISSES Jumbo shrimp stuffed with pepper jack cheese and fresh jalapeño, wrapped in bacon, served with creamy Mexican street corn, spicy maple glaze 20

CRAB FINGERS Colossal blue crab fingers, served chilled or breaded 24

SEAFOOD SPINACH DIP Creamy spinach and artichoke dip with lump crab meat and blackened shrimp with tortilla chips 20

TACOS

Served with black beans or French fries
Substitute low carb Jicama wrap for \$2

CHICKEN TACOS Grilled marinated chicken, corn tortillas, cabbage slaw, green chili avocado salsa, pico de gallo, cotija cheese 16

BAJA FISH (3) Corn tortillas, blackened Mahi, spicy aioli, cabbage slaw, pineapple poblano salsa, avocado 20

BEEF TACOS Grilled sirloin, corn tortillas, cabbage slaw, green chili avocado salsa, pico de gallo, cotija cheese 18

SIGNATURE SANDWICHES & BURGERS

Now proudly serving Boar's Head Premium Deli Meats
Served with chips or French fries. Add fresh fruit or maple sugar sweet potato fries for \$2.

CRISPY CHICKEN SANDWICH Mayonnaise, lettuce, tomato, pickle, on grilled jalapeno cheddar bread, also available with spicy Nashville sauce 18

CALIFORNIA CHICKEN Avocado, tomato, sprouts, pepper jack cheese, chipotle aioli on wheat bun 18

CLUB Turkey and ham, cheddar and Swiss cheese, lettuce, tomato, bacon, mayonnaise 21

PHILLY CHEESE STEAK New York sirloin, griddled onions, peppers, green chili queso 18

THE REUBEN SANDWICH Corned beef, sauerkraut, melted Swiss, Thousand Island on toasted marble rye 22

BISTRO BURGER Our signature burger with cheddar cheese, lettuce, tomato, red onions, pickles 20

Add Bacon	3	Avocado	2	Mushrooms	2	Prime Rib	8
-----------	---	---------	---	-----------	---	-----------	---

CHICKEN AND RICE SOUP Steamed rice Cup 9 Bowl 11

SHRIMP & CRAB GUMBO Steamed rice Cup 11 Bowl 14

SOUP & SALAD Cup of soup, your choice of a Garden or Caesar salad 17

GARDEN SALAD Celery, carrot, jicama, tomato, croutons, choice of dressing 14

ICEBERG WEDGE Tomato, bacon, red onion, avocado vinaigrette, blue cheese dressing 15

CAESAR SALAD Croutons, classic Caesar dressing

Blackened or grilled chicken	20	Shrimp	24	Salmon	28
------------------------------	----	--------	----	--------	----

COBB SALAD Bacon, grilled chicken, hardboiled egg, tomato, avocado, cucumber, blue cheese crumbles, choice of dressing 22

GREEK CHICKEN SALAD Panko Breaded chicken breast, mixed greens, tomato, cucumber, red onion, pepperoncini, Kalamata olives, feta cheese, Greek vinaigrette, tzatziki sauce 22

MAPLE SUGAR SEARED SALMON SALAD Baby spinach, pickled yellow beets, strawberries, candied pecans, crumbled feta cheese, champagne citrus vinaigrette 28

CHILLED SHRIMP SALAD Butter bib lettuce, beefsteak tomato, avocado, artisan crackers 20

ASIAN CHICKEN SALAD Grilled chicken, crunchy noodles, almonds, sesame seeds, green onions, carrots, cilantro, sweet & spicy dressing 21

Dressings: Balsamic Vinaigrette, Ranch, Blue Cheese, Thousand Island, Honey Creole, Oil & Vinegar, Caesar, Italian

ISLAND POKE BOWL	22
Yellow fin tuna, sticky rice, avocado, jicama, carrots, radish, black sesame seeds, ponzu, dynamite sauce	
Poke Duo (Salmon & Tuna)	30

POKE TUNA TACOS Yellowfin tuna, jicama tortillas, avocado, cabbage slaw, jalapeño, radish, ponzu, dynamite sauce 24

ENTRÉES

CHARBROILED 8OZ. FILET MIGNON Steakhouse butter, mashed potatoes, market vegetables 51

CHAR-GRILLED, BLACKENED OR FRIED JUMBO SHRIMP (7) Cocktail sauce, remoulade sauce, fries 27

COUNTRY FRIED STEAK OR COUNTRY FRIED CHICKEN Cream gravy, mashed potatoes, jalapeño cheddar Texas toast or Texas biscuit 24

SIMPLY SALMON Broiled salmon, lemon butter sauce, baby spinach, sautéed vegetables 29

BLACKENED GULF SNAPPER Mexican creamed corn, pico de gallo, lump crab meat, avocado, lemon butter 38

BBQ BABY BACK RIBS “Fall-off-the-bone”, French fries

Half rack	21	Full rack	34
-----------	----	-----------	----

LOBSTER POT PIE Fresh lobster, peas, corn, fennel, pearl onions, puff pastry, and a rich lobster velouté 34

FISH & CHIPS Beer battered cod, french fries, jalapeno tartar 24

MIXED GRILL Baby back ribs, free range airline chicken, hardwood smoked beef sausage, mashed potato, creole green beans, maple tabasco glaze 35

NEW SENIOR MENU AVAILABLE 4PM - 6PM SUNDAY - FRIDAY (ASK YOUR SERVER FOR DETAILS)

Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.

BREAKFAST

Monday – Friday | A la Carte Menu | 7:00am–11:00am
Saturday & Sunday | Breakfast Buffet | 7:00am-12:00pm

BREAKFAST BURRITO Scrambled eggs, bacon, breakfast potatoes, cheddar and jack cheese, flour tortilla, salsa, sour cream, fresh fruit	18	NORWEGIAN SMOKED SALMON Traditional condiments, toasted bagel, cream cheese	19
THE "BIG" BREAKFAST Two eggs, smoked bacon, sausage, two buttermilk pancakes, breakfast potatoes, choice of white or wheat toast, English muffin or bagel	19	AVOCADO TOAST DUO 1 garden style with radish, grape tomato, red onion; 1 Italian with grape tomato, fresh basil, sweet balsamic reduction Add Eggs 5	14
BISCUITS & GRAVY Two large homemade biscuits, cream gravy, sausage, two eggs any style	15	CROISSANT SANDWICH Fresh bakery croissant, scrambled egg, choice of ham, bacon or sausage, American cheese, served with breakfast potatoes	18
EGGS BENEDICT Two poached eggs, English muffin, Canadian bacon, hollandaise	20	CHICKEN & WAFFLES Southern fried chicken, crispy waffles, hot honey butter, blackberries, bourbon spiked syrup	22
VEGGIE BENEDICT Beefsteak tomato, spinach and artichoke dip, poached eggs, hollandaise, fresh fruit	19	CHORIZO & EGG QUESADILLA Scrambled egg, chorizo, pepper jack cheese, pico de gallo, flour tortilla, salsa, guacamole	17
SMOKED SALMON BENEDICT Smoked salmon, beefsteak tomato, poached eggs, red onion, hollandaise, capers, breakfast potatoes	21	MIGAS Scrambled eggs, tomatoes, onions, cheddar cheese, pepper jack cheese, tortilla strips, jalapeños, salsa	16

ALL DAY BREAKFAST

Classic Breakfast

Two eggs, smoked bacon or sausage, breakfast potatoes, choice of white or wheat toast, English muffin or bagel 18

Texas-Sized Omelets

Choice of three: bacon, smoked ham, sausage, tomatoes, onions, peppers, mushrooms, spinach, feta cheese, Swiss cheese, cheddar cheese, American cheese. May substitute Egg Beaters or egg whites 18
Additional items 1

LIGHT STARTERS

NATURAL NONFAT YOGURT Berries

SEASONAL FRUIT PLATE

ACAI BOWL Acai banana blend, granola, fresh berries, pineapple, toasted coconut

À LA CARTE

APPLEWOOD-SMOKED BACON

HILL COUNTRY SMOKED SAUSAGE PATTIES OR LINKS

BREAKFAST POTATOES

SOUTHERN STYLE GRITS

TWO EGG’S ANY STYLE

OATMEAL

With Berries 9

ASSORTED CEREAL

With Berries 9

BAKERY

12 **FRESH CROISSANTS** - Plain or Chocolate 8/9

15 **TOASTED BAGEL** Cream cheese 7

14 **TOASTED WHITE, WHEAT OR RYE** 5

HOMEMADE CINNAMON ROLLS 8

GRIDDLE

7 **BUTTERMILK PANCAKES** 12
Three fluffy pancakes, warm syrup, whipped butter
Strawberries, whipped cream 14

6 **CARAMELIZED BRIOCHE FRENCH TOAST** 13
Strawberries, whipped cream 15

7 **BELGIAN WAFFLE** 12
Warm syrup, whipped butter
Strawberries, whipped cream 14

BEVERAGES

COFFEE  5.19

JUICE 5.19
Orange, Apple, Cranberry, Grapefruit

MILK 5.19
Whole, 2%, Skim, Chocolate

ICED TEA 4.19

SOFT DRINKS 4.19
Coke, Diet Coke, Sprite, Barq’s Root Beer, Dr. Pepper

MINUTE MAID LEMONADE 4.19

BREAKFAST COCKTAILS

MIMOSA 10

BLOODY MARY 11

MOCKTAILS

PASSION FRUIT PINEAPPLE PARADISE Passion fruit and pineapple juices, fresh muddled pineapple, grenadine, topped with Fever Tree ginger ale 12

BLUEBERRY DRAGON FRUIT REFRESHER Dragon fruit, smashed blueberries, topped with cranberry juice and lemonade 12

BLOOD ORANGE LEMONADE Citrus smash of lemons and orange, blood orange syrup, topped with lemonade 12

NEW SENIOR MENU AVAILABLE 4PM - 6PM SUNDAY - FRIDAY (ASK YOUR SERVER FOR DETAILS)

Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry or shellfish reduces the risk of food borne illness.
Individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.