

# LUNCH MENU

## APPETIZERS

Clams, <i>steamed in white wine, lemon, shallots and garlic</i>	10.50
Grilled Sea Scallops, <i>with avocado-corn relish on crisp tortillas</i>	9.50
Traditional Shrimp Cocktail, <i>with classic cocktail sauce</i>	8.50
Mexican Shrimp Cocktail, <i>with spicy salsa cruda</i>	7.50
Crispy Calamari, <i>served with marinara sauce</i>	7.50
Cajun Popcorn, <i>crawfish tails, Cajun seasoned &amp; fried</i>	7.50
Cajun Chicken Wings, <i>with our homemade blue cheese sauce</i>	7.50
Blue Crabfingers, <i>sauteed in butter with garlic &amp; basil</i>	1/4 LB 9.50    1/2 LB 15.25

### Smoked Crab Cakes

*Shrimp, scallops, & crab w/roasted salsa roja* 9.75

## SALADS & SOUPS

Salad Unlimited, <i>house dressing, fresh blue cheese crumbles</i>	Salad Only 5.95	With Meal 2.95
	Add Charbroiled Chicken 6.00	
Soup, <i>homemade daily</i>	Bowl 4.50	Cup 3.50
Soup & Salad, <i>bowl of soup with unlimited salad</i>		7.45
Filé Gumbo, <i>homemade daily</i>	Bowl 5.50	Cup 4.50
Gumbo & Salad, <i>bowl of gumbo with unlimited salad</i>		8.45
Mozzarella Caprese, <i>fresh Dallas mozzarella, Roma tomatoes, shallots, fresh basil, oregano &amp; olive oil</i>		7.50

## SIDE DISHES

*Enough for two to share*

*Substitute any side dish 2.00*

Asparagus	3.95	Onion Rings	3.95
Wilted Spinach	3.95	Sweet Potato Fries w/Cream Gravy	3.25
Smoked Corn O'Brien	2.95	Linguini w/Cilantro Pesto	2.75
Steamed Broccoli	3.25	Garlic Mashed Potatoes	3.25
Sautéed Mushrooms	3.25	Seven Cheese Macaroni & Cheese	3.25

## PASTAS & CHICKEN

*All of Our Chicken Menu Items are 100% Natural*

Shrimp & Pesto Sauce, <i>penne pasta, sauteed shrimp, pesto</i>	12.95
Chicken & Spicy Tomato Sauce, <i>penne pasta, grilled chicken</i>	11.25
Cilantro Chicken, <i>topped with cilantro &amp; roasted corn cream sauce, with linguini</i>	11.95
Chicken Picatta, <i>wine &amp; lemon, mushrooms, capers, basil, side linguini</i>	11.25
Southern Fried Chicken, <i>homemade gravy, choice of fries or baked potato</i>	10.45
Charbroiled Chicken, <i>skin on, marinated in olive oil &amp; spices, with white rice, jicama/pineapple salsa</i>	11.25

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### BURGERS & SANDWICHES

<b>Hamburger</b> , 8 oz, <i>charbroiled, served with fries</i>	6.55
Add American, Swiss, or Cheddar cheese .50    Add grilled onions .50	
<b>Mushroom Burger</b> , 8 oz, <i>charbroiled, topped with Swiss cheese and mushrooms, fries</i>	7.35
<b>Guacamole Burger</b> , 8 oz, <i>charbroiled, topped with guacamole and jack cheese, fries</i>	7.35
<b>Green Chile Burger</b> , <i>charbroiled, topped with roasted poblano sauce and jack cheese, fries</i>	7.35
<b>BBQ Burger</b> , 8 oz, <i>charbroiled, cheddar cheese, Shiner Bock BBQ sauce, fries</i>	7.35
<b>French Dip</b> , <i>thinly sliced roast beef, Swiss cheese on a Cuban roll, with aujus, fries</i>	7.65
<b>Reuben Sandwich</b> , <i>corned beef, sauerkraut on rye with thousand island, potato salad</i>	7.85
<b>Blackened Chicken Sandwich</b> , <i>blackened chicken, Monterey Jack, lettuce, tomato, with fries</i>	7.65
<b>California Chicken Sandwich</b> , <i>chicken, pico de gallo, avocado, with fries</i>	7.65
<b>Fresh Fish Sandwich</b> , <i>grilled fillet, leaf lettuce, onion, tomato, wasabi mayonnaise, potato salad</i>	10.45
<b>Po'boy</b> , <i>fried shrimp, oysters, crawfish or catfish on a Cuban roll, remoulade sauce, fries</i>	7.85
<b>Chicken Salad Sandwich</b> , <i>made with fresh herbs, grapes, &amp; pecans, side of fresh fruit</i>	7.65

#### Sandwich and Soup

Add a cup of soup for 3.50

We Proudly Serve  
Sterling Silver® Premium Meats



Our Beef is Hand Cut and  
Aged a Minimum of 21 Days

### BEEF & CHOPS

<b>Skirt Steak</b> , <i>charbroiled and drizzled with chipotle honey sauce, with roasted garlic mashed potatoes</i>	11.25
<b>Kebab</b> , <i>top sirloin marinated in teriyaki, served with wild rice or baked potato</i>	15.55
<b>Top Sirloin</b> , 8 oz, <i>served with wild rice or baked potato</i>	15.25
<b>Chicken Fried Steak</b> , <i>hand breaded, homemade gravy, fries or baked potato</i>	10.45
<b>Charbroiled Pork Chops</b> , <i>center cut, highly marbled chops, with garlic mashed potatoes</i>	15.25
<b>Pork Chop</b> , <i>center cut, boneless cutlet, hand breaded &amp; fried, topped with gravy, fries or baked potato</i>	9.95

(All of our dinner steaks are available on request)

### SEAFOOD

<b>Today's Fresh Fish</b> , <i>filleted in house daily</i>	MKT
<b>Blackened Catfish W/ Etoufée</b> , <i>blackened catfish topped with crawfish etoufée, on white rice</i>	15.75
<b>Blackened Orange Roughy</b> , <i>sprinkled with Cajun spices &amp; seared, baked potato or wild rice</i>	16.75
<b>Mahi-Mahi</b> 6 oz, <i>grilled with chipotle-cilantro lime sauce over julienne vegetables, wild rice</i>	13.95
<b>Grilled King Salmon</b> , <i>honey &amp; chile glazed, with roasted corn vinaigrette &amp; garlic mashed potatoes</i>	16.75
<b>Pecan Crusted Trout</b> , <i>wine &amp; lemon, mushrooms, capers, basil, with wild rice</i>	14.45
<b>Grilled Gulf Shrimp</b> , <i>basted with smoked chile butter, with white rice &amp; jicama/pineapple salsa</i>	13.35
<b>Southern Fried Catfish</b> , <i>cornmeal breaded, served with your choice of baked potato or fries</i>	13.15
<b>Fried Gulf Shrimp, Oysters or Crawfish</b> , <i>choose one, with fries or baked potato</i>	13.15
<b>Seafood Relleno</b> , <i>anaheim pepper stuffed with seafood, chipotle/tomatillo sauce, white rice</i>	9.35

#### Etoufée

Choice of crawfish or shrimp, served with white rice

Small 12.55    Large 16.25