



# LUNCH

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## APPETIZERS

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Tamale, <i>home made and topped with shrimp and cilantro &amp; roasted corn cream sauce</i>	8.95
Grilled Sea Scallops, <i>with avocado-corn relish on crisp tortillas</i>	9.95
Traditional Shrimp Cocktail, <i>with classic cocktail sauce</i>	8.95
Southwestern Shrimp Cocktail, <i>with spicy salsa cruda</i>	8.25
Crispy Calamari, <i>served with marinara sauce</i>	7.85
Cajun Popcorn, <i>crawfish tails, Cajun seasoned &amp; fried</i>	7.85
Cajun Chicken Wings, <i>with our homemade blue cheese sauce</i>	7.85
Blue Crabfingers, <i>sauteed in butter with garlic &amp; basil</i>	1/4 LB 9.95      1/2 LB 15.95
Goat Cheese Quesadillas, <i>goat cheese, sweet corn, zucchini with fresh tomato basil salsa</i>	8.95
Smoked Crab Cakes, <i>shrimp, scallops, &amp; crab w/roasted salsa roja</i>	10.25

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## SALADS & SOUPS

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Salad Unlimited, <i>house dressing, fresh blue cheese crumbles</i>	Salad Only 6.55	With Meal 3.40
Add Charbroiled Chicken 6.25	Add Charbroiled Salmon 7.75	Add Charbroiled Shrimp 7.75
Soup, <i>homemade daily</i>	Bowl 4.75	Cup 3.75
Soup & Salad, <i>bowl of soup with unlimited salad</i>		8.15
Filé Gumbo, <i>homemade daily</i>	Bowl 5.85	Cup 4.85
Gumbo & Salad, <i>bowl of gumbo with unlimited salad</i>		9.15
Mozzarella Caprese, <i>fresh Dallas mozzarella, Roma tomatoes, shallots, fresh basil, oregano &amp; olive oil</i>		7.95

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## SIDE DISHES

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*Enough for two to share*

*Substitute any side dish 2.00*

Asparagus	4.15	Onion Rings	4.25
Wilted Spinach	3.95	Sweet Potato Fries w/Cream Gravy	3.50
Smoked Corn O'Brien	3.50	Linguini w/ Basil Pesto	2.95
Steamed Broccoli & Baby Carrots	3.95	Basil Mashed Potatoes	3.50
Sautéed Mushrooms	3.95	Seven Cheese Macaroni & Cheese	3.95

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## PASTAS & CHICKEN

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

Shrimp & Pesto Sauce, <i>penne pasta, sauteed shrimp, pesto</i>	14.75
Chicken & Spicy Tomato Sauce, <i>penne pasta, grilled chicken</i>	12.95
Cilantro Chicken, <i>topped with cilantro &amp; roasted corn cream sauce, with linguini</i>	13.95
Chicken Picatta, <i>wine &amp; lemon, mushrooms, capers, basil, side linguini</i>	13.95
Southern Fried Chicken, <i>homemade gravy, choice of fries or baked potato</i>	11.95
Charbroiled Chicken, <i>skin on, marinated in olive oil &amp; spices, with white rice, jicama/pineapple salsa</i>	12.95

# LUNCH (PAGE 2)

## BURGERS - SANDWICHES - TACOS

Hamburger, 8 oz, charbroiled, served with fries	7.25
Add American, Swiss, or Cheddar cheese .50    Add grilled onions .50	
Mushroom Burger, 8 oz, charbroiled, topped with Swiss cheese and mushrooms, fries	8.15
Guacamole Burger, 8 oz, charbroiled, topped with guacamole and jack cheese, fries	8.15
BBQ Burger, 8 oz, charbroiled, cheddar cheese, Shiner Bock BBQ sauce, fries	8.15
French Dip, thinly sliced, Swiss cheese on a Cuban roll, with au jus, fries	8.45
Reuben Sandwich, corned beef, sauerkraut on rye with thousand island, potato salad	8.35
Blackened Chicken Sandwich, blackened chicken, Monterey Jack, lettuce, tomato, with fries	8.35
California Chicken Sandwich, chicken, pico de gallo, avocado, with fries	8.35
Po'boy, fried shrimp, oysters, crawfish or catfish on a Cuban roll, remoulade sauce, frie	8.35
Chicken Salad Sandwich, made with fresh herbs, grapes, & pecans, side of fresh fruit	8.35
Fish Tacos, marinated Mahi Mahi with shredded cabbage and chipotle salsa	13.95

We Proudly Serve  
Sterling Silver® Premium Meats



Our Beef is  
Aged a Minimum of 21 Days

## BEEF & CHOPS

Kebob, top sirloin marinated in teriyaki, served with wild rice or baked potato	16.85
Top Sirloin 8 oz, served with wild rice or baked potato	16.85
Filet Mignon 8 oz, apple-smoked bacon wrapped, with wild rice or baked potato	25.95
Chicken Fried Steak, hand breaded, homemade gravy, fries or baked potato	11.95
Charbroiled Pork Chop, center cut, highly marbled chops, with garlic mashed potatoes	11.75
Fried Pork Chop, center cut, boneless cutlet topped with gravy, with fries or baked potato	10.95

## SEAFOOD

Today's Fresh Fish, filleted in house daily	MKT
Blackened Orange Roughy, sprinkled with Cajun spices & seared, baked potato or wild rice	17.85
Blackened Catfish W/ Etoufée, blackened catfish topped with crawfish etoufée, on white rice	17.85
Etoufée, your choice of crawfish or shrimp smothered in a spicy Cajun sauce, with white rice	
Small 13.95    Large 17.75	
Mahi-Mahi 6 oz, grilled with chipotle-cilantro lime sauce over julienne vegetables, wild rice	14.65
Grilled Salmon, honey & chile glazed, with roasted corn vinaigrette & garlic mashed potatoes	17.85
Pecan Crusted Trout, wine & lemon, mushrooms, capers, basil, with wild rice	15.75
Grilled Shrimp, basted with smoked chile butter, with white rice & jicama/pineapple salsa	15.55
Southern Fried Catfish, cornmeal breaded, served with your choice of baked potato or fries	15.35
Fried Shrimp, Oysters or Crawfish, choose one, with fries or baked potato	15.35

# DINNER

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## APPETIZERS

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Tamale, home made and topped with shrimp and cilantro & roasted corn cream sauce	8.95
Grilled Sea Scallops, with avocado-corn relish on crisp tortillas	9.95
Traditional Shrimp Cocktail, with classic cocktail sauce	8.95
Southwestern Shrimp Cocktail, with spicy salsa cruda	8.25
Crispy Calamari, served with marinara sauce	7.85
Cajun Popcorn, crawfish tails, Cajun seasoned & fried	7.85
Cajun Chicken Wings, with our homemade blue cheese sauce	7.85
Blue Crabfingers, sauteed in butter with garlic & basil	1/4 LB 9.95    1/2 LB 15.95
Goat Cheese Quesadillas, goat cheese, sweet corn, zucchini with fresh tomato basil salsa	8.95
Smoked Crab Cakes, shrimp, scallops, & crab w/roasted salsa roja	10.25

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## SALADS & SOUPS

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Salad Unlimited, house dressing, fresh blue cheese crumbles	Salad Only 6.55	With Meal 3.40
Add Charbroiled Chicken 6.25	Add Charbroiled Salmon 7.75	Add Charbroiled Shrimp 7.75
Soup, homemade daily	Bowl 4.75	Cup 3.75
Soup & Salad, bowl of soup with unlimited salad		8.15
Filé Gumbo, homemade daily	Bowl 5.85	Cup 4.85
Gumbo & Salad, bowl of gumbo with unlimited salad		9.15
Mozzarella Caprese, fresh Dallas mozzarella, Roma tomatoes, shallots, fresh basil, oregano & olive oil		7.95

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## SIDE DISHES

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*Enough for two to share*

*Substitute any side dish 2.00*

Asparagus	4.15	Onion Rings	4.25
Wilted Spinach	3.95	Sweet Potato Fries w/Cream Gravy	3.50
Smoked Corn O'Brien	3.50	Linguini w/ Basil Pesto	2.95
Steamed Broccoli & Baby Carrots	3.95	Basil Mashed Potatoes	3.50
Sautéed Mushrooms	3.95	Seven Cheese Macaroni & Cheese	3.95

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## Sandwiches & Tacos

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Kobe Steak Burger, 10 oz, choice of cheese: American, Swiss, Cheddar, or Blue	13.95
Prime Rib Sandwich, fresh cut prime rib on a Cuban roll	16.95
Fish Tacos, marinated Mahi Mahi with shredded cabbage and chipotle salsa	15.95

# DINNER (PAGE 2)

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Our Beef is  
Aged a Minimum of 21 Days<sup>4</sup>

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## BEEF & CHOPS

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Ribeye 12 oz, <i>choice of wild rice or baked potato</i>	22.95
N.Y. Strip 12 oz, <i>choice of wild rice or baked potato</i>	22.50
Top Sirloin 8 oz, <i>choice of wild rice or baked potato</i>	16.85
Filet Mignon 8 oz, <i>apple-smoked bacon wrapped, with wild rice or baked potato</i>	25.95
Filet and Shrimp, <i>with wild rice or baked potato</i>	31.75
Filet Pepparonata, <i>brandy, onions, bell peppers, mushrooms, &amp; pepperocini, with linguini</i>	26.95
Kebab, <i>top sirloin marinated in teriyaki, with wild rice or baked potato</i>	16.85
Charbroiled Pork Chops, <i>center cut, highly marbled, served with basil mashed potatoes</i>	16.55
Chicken Fried Steak, <i>round steak, hand breaded, homemade gravy, choice of baked potato or fries</i>	11.95
Prime Rib, <i>slow roasted, carved to order, with wild rice or baked potato</i>	
8oz. 19.75    12oz. 25.95    22oz. w/bone 30.75	
Prime Rib, 8oz and Grilled Shrimp, <i>with wild rice or baked potato</i>	27.75

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## SEAFOOD

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Today's Fresh Fish, <i>filleted in house daily</i>	MKT
Mahi-Mahi 8 oz, <i>grilled with chipotle-cilantro lime sauce over julienne vegetables, wild rice</i>	17.55
Grilled Salmon, <i>honey &amp; chile glazed, with roasted corn vinaigrette &amp; basil mashed potatoes</i>	17.85
Pecan Crusted Trout, <i>wine &amp; lemon, mushrooms, capers, basil, with wild rice</i>	15.75
Grilled Shrimp, <i>basted with smoked chile butter, with white rice &amp; jicama/pineapple salsa</i>	15.55
Blackened Orange Roughy, <i>sprinkled with Cajun spices &amp; seared, baked potato or wild rice</i>	17.85
Etoufée, <i>choice of crawfish or shrimp, served with white rice</i>	
	Small 13.95    Large 17.75
Blackened Orange Roughy W/ Etoufée, <i>blackened roughy, crawfish etoufée, white rice</i>	21.75
Southern Fried Catfish, <i>cornmeal breaded, choice of baked potato or fries</i>	14.95
Fried Shrimp, Oysters or Crawfish, <u>choose one</u> , <i>served with fries or baked potato</i>	15.35
Fried Seafood Combo, <i>served with fries or baked potato</i>	17.75

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## PASTAS & CHICKEN

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

Shrimp Paesano, <i>sautéed, lemon garlic beurre blanc, served with linguini</i>	16.95
Shrimp & Pesto Sauce, <i>penne pasta, sauteed shrimp, pesto</i>	14.75
Chicken & Spicy Tomato Sauce, <i>penne pasta, grilled chicken</i>	12.95
Chicken Picatta, <i>wine &amp; lemon, mushrooms, capers, basil, side linguini</i>	13.95
Cilantro Chicken, <i>topped with cilantro &amp; roasted corn cream sauce, with linguini</i>	13.95
Southern Fried Chicken, <i>homemade gravy, choice of fries or baked potato</i>	11.95
Charbroiled Chicken, <i>skin on, marinated in olive oil &amp; spices, white rice, jicama/pineapple salsa</i>	12.95