

## DINNER

Tuesday - Saturday 4pm - 8pm

### SALADS

#### HEB Salad \$11

Spring greens, oven roasted grapes, heirloom tomatoes, shaved radish, candied pecans, goat cheese, carrots, balsamic vinaigrette  
add chicken \$6, add salmon \$8, add shrimp \$7

#### Caesar Salad \$12

Hearts of romaine, fried capers, herb croutons, shaved Parmesan, creamy Parmesan dressing  
add chicken \$6, add salmon \$8, add shrimp \$7

#### Maple Salmon Salad \$15

Spring greens, maple glazed salmon, cherry tomatoes, French baguette croutons, goat cheese, candied pecans, white balsamic vinaigrette

#### Baby Kale & Brussels Salad \$12

Roasted cashews, goat cheese, dried fig, shaved brussels, red onion, chickpeas, lemon-thyme vinaigrette

#### Baby Wedge Salad \$12

Iceberg lettuce, smoked bleu cheese, candied bacon, cherry tomatoes, crispy onions, balsamic gastrique, bleu cheese dressing,

### APPETIZERS

#### Pork & Brussels \$14

Fried pork belly, Brussels sprouts, yuzu soy dressing

#### Bang Bang Shrimp \$16

Breaded & fried shrimp, sriracha aioli, shredded romaine lettuce, scallions. Choice of flour or corn tortilla

#### Truffle Fries \$11

Beer battered fries, truffle oil, Parmesan cheese. scallions

#### Edamame Potstickers \$14

With soy dressing

#### Hawaiian Ahi Tuna \$18

Cucumber, avocado, pineapple, jalapeños, sweet chili sauce

#### Grilled Quesadilla \$15

Carne asada or chicken, cheddar jack cheese, pico de gallo, sour cream & guacamole

#### Chicken Wings \$17

1lb. wings. Choice of buffalo, spicy honey, Caribbean jerk dry rub, sweet chili.  
Served with carrots & celery, choice of ranch or bleu cheese dressing

### SANDWICHES

### HANDHELDS

#### Classic Burger\* \$15

Choice of angus or vegetarian patty, lettuce, tomato, onion, pickle. Choice of side

#### Hatch Green Chili \$17 Burger\*

1/2lb. angus burger, lettuce, tomato, bacon, pepperjack cheese, sour cream, chopped green chilis, toasted brioche bun.  
Grilled chicken version available  
Choice of side

#### Reuben Sandwich \$16

Shaved corned beef, 1000 island, sauerkraut, horseradish cream, Swiss cheese, rye bread  
Choice of side

#### A.B.T Sandwich \$16

Avocado, bacon, tomato, Swiss & cheddar cheeses, griddled on Parmesan bread  
Choice of side

#### French Dip \$17

Traditional French dip., sautéed onions, provolone cheese, au jus.  
Choice of side

*\*These items may be served raw or undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

*Please notify member of our staff for any food allergies or restrictions.*

*All checks will include at 20% service charges. All substitutions are subject to additional charges*



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### ENTRÉES

#### Teriyaki Salmon \$27

Glazed Scottish salmon, carrots, red onion, pistachio-coconut rice, sautéed edamame, sweet chili sauce

#### 6oz. Filet Mignon\* \$35

Garlic herb mashed potatoes, grilled asparagus, roasted mushroom demi-glace

#### Grilled Flat Iron \$28 Steak\*

Tossed caesar salad, truffle fries, demi-glace

#### Chicken \$25 Saltimbocca

Pan seared chicken breast, fontina cheese, sage, prosciutto, roasted new potatoes, sautéed broccolini, chicken jus

#### Grilled Vegetable \$22 Gnocchi

Zucchini, portobello mushroom, red onion, potato gnocchi, house made marinara

#### Crusted \$32 New York Strip\*

Caramelized onion, bacon & smoked bleu cheese topping, twice baked Yukon, bourbon glazed carrots

#### Lobster Ravioli \$30

Poached lobster, ricotta, vodka sauce, basil, fresh pasta

#### Stuffed Chicken \$24

Stuffed chicken breast, spinach, artichoke, cream cheese, basil cream sauce, fettuccine pasta

#### White Cheddar \$18 Mac & Cheese

Cavatappi pasta, creamy cheddar sauce, toasted breadcrumbs  
Toppings: Bacon bits \$2, Grilled chicken \$6, Sautéed shrimp \$7, green chilis, broccoli, mushrooms, tomatoes

#### Pork Chop\* \$26

Bone-in center cut chop, sweet potato hash, bacon, caramelized onions, crispy Brussels sprouts, roasted apple chutney

### SOUPS Cup \$6 Bowl \$8

Daily - José's Green Chili

Tuesdays-Saturdays - Soup Du Jour

Fridays - Clam Chowder

### SIDES \$5

French fries

Sweet potato waffle fries

Sidewinder fries

Onion rings

Coleslaw

Side salad

Fresh fruit

Cup of soup

### DESSERTS \$8

#### Seasonal Crème Brûlé

Sugar tuile, vanilla whipped cream, berries

#### Strawberry Layered Cake

White cake, berry compote, macerated strawberries

#### Funnel Cake Fries

Sweet fried batter, dulce leche sauce

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