

Dinner Menu

Starters

Chicken Tortilla Soup – A House Specialty
Cup 4. Bowl 5.

roasted chicken, tomatoes, onions and cilantro.
topped with fresh avocado, jack cheese, tortilla strips

Grilled Chicken Wings 9.

tossed with a choice of:
habanera creole - molasses glaze or sweet
chile - ginger sauce or chinese - five spice rub

Three Cheese Quesadilla 10.

filled with smoked gouda, goat cheese, mozzarella
cheese and grilled pineapple-tomato pico. served with
sour cream and guacamole

Add chicken, shrimp or flat iron steak 13.

Lemon Infused Calamari 11.

served with fresh marinara and sriracha citrus aioli

Soup of the Day

Cup 4. Bowl 5.
chef crafted soup

Orange Beef Tenderloin Satay 11.

tender skewers of beef filet mignon and fresh shrimp
marinated and grilled with green onions & oranges. served
with a peanut-ginger sauce

Shrimp & Lobster Cheese Fondue 13.

fresh shrimp, lobster, smoked gouda, herb boursin
cheese and aged cheddar with rustic baguettes and
tomato focaccia

Caribbean Crab Cakes 11.

filled with charred pineapple, mixed peppers and lump crab
meat. served with cajun aioli, cilantro vinaigrette and
balsamic reduction

Salads & Sandwiches

All sandwiches are served with choice of french fries, kettle chips onion rings, carrots & celery or sweet potato fries

Blackened Salmon 14.

blackened fresh Atlantic salmon on top of organic
baby greens and cherry tomatoes tossed with honey
mustard dressing and roasted black bean-corn relish

Southwestern Rustic Caesar 10.

mixture of crisp and grilled romaine heart leaves with
creamy caesar dressing, topped with shaved
parmesan and rustic croutons

Add blackened chicken, shrimp or flat iron steak 13.

Buffalo Chicken Salad 13.

hot and spicy fried chicken tenderloins on top of baby
arugula and spinach leaves served with julienne
carrots, celery and Maytag blue cheese crumbles
choice of: blue cheese or ranch dressing

Southwest Steak Salad with Grilled Peaches 14.

chile marinated flat iron steak, grilled Texas peaches,
roasted pecans and grilled limes over a bed of
romaine. topped with Maytag blue cheese crumble,
fresh cilantro and served with our house cilantro
vinaigrette

Slow Roasted Corn Beef Reuben 12.

slow cooked corn beef, swiss cheese, sauerkraut & 1000
island served double-decker style on marble rye

Honey BBQ Pulled Pork Sandwich 11.

layered with spicy coleslaw, caramelized onions and
smoked gouda cheese on a sweet hawaiian bun

Keep Austin Weird... Roasted Veggie Melt 11.

served with a mixture of grilled vegetables and fresh baby
spinach layered with a fresh avocado spread, swiss cheese,
spicy ranch and fresh pico served on a basil focaccia roll

Spicy Jamaican Jerk Chicken Sandwich 10.

sweet hawaiian bun topped with spicy chicken, fresh
avocado, grilled onions and peach aioli

Angus Grilled Burger 10.

8 oz. grilled angus beef patty served with lettuce, tomato,
red onions served on a sweet hawaiian bun

Make it River City Style: 12.

smoked gouda cheese, guacamole and bacon

Make it Diablo Style: 12.

grilled jalapenos, grilled onions, Texas hot sauce
and pepper jack cheese

Main Plates

fresh tossed Organic House side salad or Caesar side salad available with any entrée 4.

Beef

served with roasted baby vegetables and your choice of mashed garlic potatoes, steamed basmati rice or baked Idaho potato

New York Strip 33.

14oz. center cut, seasoned and grilled to your liking

Filet 32.

9oz center cut filet, seasoned & grilled to your liking with a red wine demi-glace

Cowboy Ribeye 34.

16oz prime bone-in rib cut topped with a molasses bourbon demi-glace

Chicken

Prosciutto Wrapped Chicken Piccata 22.

Lightly breaded and sautéed chicken breast stuffed with roasted tomatoes and mozzarella cheese. served with a white wine caper butter sauce on top of a bed of organic baby spinach and linguini pasta.

Bronzed Bone-In Chicken Breast 22.

lightly blackened and pan seared airline chicken breast with a fresh thyme-garlic pan sauce on top of sautéed baby carrots and green beans

Seafood

Miso & Sake Cured Salmon 23.

cured and grilled on a bed of organic baby spinach and topped with orange citrus coconut glaze. served with sautéed baby carrots

Cast Iron Blackened Red Fish 24.

pan seared red fish over grilled asparagus with a chimichurri vinaigrette. served with a fried roasted corn-cheddar grit cake

Shrimp and Lump Crab Enchiladas 23.

rolled flour tortillas filled with pepper jack cheese topped with fresh shrimp, lump crab meat and charred tomatillo cream sauce with roasted corn-cilantro pico

Pork

Smoked Baby Back Ribs 24.

mesquite smoked rack of ribs with "Stubbs" famous bbq sauce atop rich smoked gouda mac & cheese

Coffee Cured Double-Bone Pork Chop 23.

roasted corn and cheddar grits served with grilled asparagus topped with molasses demi and roasted peach marmalade

Pasta

Linguini Puttanesca 17.

linguini tossed in a tomato-lemon sauce with Kalamata olives, mixed sweet peppers, onions, roasted garlic and fresh basil topped with fresh shaved parmesan cheese

Cajun Rotini Pasta 18.

rotini pasta tossed with sautéed bell peppers and onions in a spicy smoked gouda cheese cream sauce

Add Shrimp, Flat Iron Steak or Chicken to Your Pasta 21.

Sides

Baked Potato 4.

Garlic Mashed Potatoes 4.

Basmati Rice 4.

Smoked Gouda Mac & Cheese 4.

Grilled Asparagus 5.

Roasted Baby Vegetables 5.

Sweet Potato Fries 5.

Sautéed Spinach 5.

Note -Indicates Chefs Feature

Ask Your Server About Our Chef Crafted Desserts