

Appetizers

Jumbo Lump Crab Cake served with black bean and roasted corn relish, keller farm micro greens 12

Traditional Shrimp Cocktail four jumbo shrimp, homemade cocktail sauce, fresh horseradish 13

Satay Trio tenderloin, chicken & shrimp, lemon vinaigrette & cucumber yogurt raita 14

Fried Calamari cornmeal battered, cherry peppers, thai chili sauce 8

Baked French Onion Soup crostini, melted gruyère, scent of sherry 7

Tortilla Soup roasted chicken, crisp tortilla, avocado relish and sharp cheddar 7

Salads

Fresh Beef Steak Tomato Salad texas goat cheese, fresh dallas mozzarella, deep ellum bleu cheese, spring mix, toasted pine nuts, basil & jalapeno ranch dressing 14

Traditional Caesar with shaved parmesan and crispy croutons 8

Heart of Romaine Salad crispy pancetta, diced tomato, deep ellum bleu cheese, jalapeno ranch dressing 9

Garden Salad field greens, roma tomatoes, julienne carrots, european cucumber 8

Salad Additions

Chicken grilled or blackened 5

Shrimp grilled, poached or blackened 10

Salmon grilled or blackened 8

Entrees

-  **Grilled North Atlantic Salmon Salad** field greens, almonds, raspberry vinaigrette 16
- Brown Sugarblackened Seared Ahi Tuna** pineapple pico, fresh asian salad (*recommended served medium-rare*) 22
-  **Bone-in “Cowboy Cut” Rib Eye** tobacco onion, tempura okra 30
- Braised Beef Short Ribs** polenta, seasonal vegetables, rosemary demi 23
- Cedar Plank Salmon** wild rice, seasonal vegetables 23
- Chicken Piccata** tender chicken breast medallions, lemon caper sauce, roasted potatoes, seasonal vegetables 24
- Bone-In Double Cut Pork Chop** caramelized onion & peach chutney, roasted corn & potato hash, seasonal vegetables, maple chili sauce 26
- Herb Grilled Filet & Jumbo Shrimp Tempura** whipped potatoes, seasonal vegetables 30
- Blackened Chicken Pasta** penne pasta, lemon pepper cream sauce 18

Sides

- Mashed Potatoes 4
- Tobacco Onions 4
- French Fries 3
- Grilled Asparagus 4
- Roasted Corn & Potato Hash 4
- Polenta 4



These items have been selected to meet the diverse needs of our guests. Your server will answer questions you may have.

A service charge of 18% will be added to parties of six or more. There will be a \$10.00 Charge for split entrees.
Some items contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked eggs may increase your risk for food borne illness.