

Starters

SWEET CORN CAKES & CHIPOTLE SHRIMP
w/ pico de gallo 11

GULF CRAB CAKES w/ field greens
& remoulade sauce 14

CORNMEAL-CRUSTED FRIED GULF OYSTERS
w/ ancho honey & remoulade sauces 10

ROASTED SWEET CORN GUACAMOLE
w/ fresh salsa & tortilla chips 9

ARTISAN CHEESE PLATE w/ hill country
peach preserves, spiced pecans,
olives & breads 12

Soups & Salads

SEASONAL SOUP OF THE DAY 5

TEXAS BAYOU GUMBO
w/ andouille, chicken & shrimp 7
add gulf oysters +2

SHRIMP & CRABMEAT SALAD
"LOUIE STYLE" w/ cucumbers,
tomatoes, hard-cooked egg & tortilla strips
12 / 19

CHOPPED SALAD of seasonal vegetables,
romaine & queso fresco tossed in
avocado ranch dressing 7 / 11

TOMATOES, CUCUMBERS & FETA
w/ red onions, pumpkin seeds, mint,
basil, white balsamic vinaigrette
& rustic flatbread 6 / 10

add a grilled chicken skewer +3
or grilled shrimp skewer +5
to any salad

Entrées

GULF SHRIMP & CRAWFISH GRITS w/ smoked cheddar, bacon
& southern greens 17

LINGUINI W/ SEA SCALLOPS & LUMP CRAB MEAT, english peas,
leeks, pancetta & black pepper olive oil 25

"FRESH FROM THE LINE" FISH SELECTION OF THE DAY
Market

ROASTED LEMON-GARLIC CHICKEN BREAST w/ butternut squash,
swiss chard & citrus-jicama salad 17

GRILLED TEXAS QUAIL w/ shiner bock molasses glaze, polenta cake
& crispy apple salad 23

ROASTED PORK TENDERLOIN w/ mushrooms, jalapeno creamed corn
& grilled broccolini 18

GRILLED SKIRT STEAK & THREE-CHEESE ENCHILADA
w/ refried black beans & rice 19

ANGUS FILET w/ blackened tomato mushroom jus, smashed potatoes
& creamed spinach 28

PRIME "COWBOY" BONE-IN RIBEYE (18 oz.)
w/ green chile potato gratin & crispy red chile onion rings 39

ANGUS BURGER w/ bbq sauce, crispy onions, bacon & smoked cheddar
w/ choice of seasoned fries or slaw 14

FIRE-ROASTED POBLANO CHILE stuffed w/ grilled seasonal vegetables,
cheese & pine nuts served w/ ranchero sauce, spaghetti squash
& a grilled portabella mushroom 15

Sides to Share

GREEN CHILE POTATO GRATIN 6
SEASONED SKIN-ON FRIES W/ LEMON AIOLI 5
CREAMED SPINACH 6
JALAPENO CREAMED CORN 5
SAUTEED COLLARD GREENS 5
REFRIED BLACK BEANS 4
SIX MINI CHEDDAR BISCUITS TO GO 4

*Consuming raw or undercooked eggs, beef, lamb, milk products, pork, poultry; seafood or shellfish may increase your chances of foodborne illness.
18% gratuity will be added to parties of six or more.*

Starters

SWEET CORN CAKES & CHIPOTLE SHRIMP
w/ pico de gallo 11

GULF CRAB CAKES w/ field greens
& remoulade sauce 14

CORNMEAL-CRUSTED FRIED GULF OYSTERS
w/ ancho honey & remoulade sauces 10

MARINATED MUSHROOM CAPONATA
w/ crispy rustic flatbread 6

ROASTED SWEET CORN GUACAMOLE
w/ fresh salsa & tortilla chips 9

Soups & Salads

TEXAS BAYOU GUMBO
w/ andouille, chicken & shrimp 7
add gulf oysters +2

SEASONAL SOUP OF THE DAY 5 / 8

CHOPPED SALAD of seasonal vegetables,
romaine & queso fresco tossed in
avocado ranch dressing 7 / 11

SHRIMP & CRABMEAT SALAD
"LOUIE STYLE" w/ cucumbers, tomatoes,
hard-cooked egg & tortilla strips 12 / 19

TOMATOES, CUCUMBERS & LOCAL FETA
w/ red onions, pumpkin seeds, mint, basil, white
balsamic vinaigrette & crispy rustic flatbread 6 / 10

add a grilled chicken skewer +3
or grilled shrimp skewer +5
to any salad

Burgers & Sandwiches

ANGUS BURGER w/ bbq sauce, crispy onions,
bacon & smoked cheddar 14

ROASTED CHICKEN SANDWICH on multi-grain bread
w/ bacon, roasted sweet peppers, guacamole & lemon aioli 13

PULLED PORK w/ spicy bbq sauce & crispy onions 11

GRILLED PORTABELLA MUSHROOM
w/ roasted sweet peppers, melted jack cheese,
herbed goat cheese spread & balsamic onions 12

above served w/ choice of seasoned fries or slaw

Entrées

GULF SHRIMP & CRAWFISH GRITS w/ smoked cheddar,
bacon & southern greens 17

"FRESH FROM THE LINE" FISH SELECTION OF THE DAY
Market

LINGUINI W/ GULF CRAB MEAT, english peas, leeks,
pancetta & black pepper olive oil 16

ROASTED LEMON-GARLIC CHICKEN BREAST
w/ butternut squash, swiss chard & citrus-jicama salad 17

GRILLED SKIRT STEAK & THREE-CHEESE ENCHILADA
w/ refried black beans & rice 19

TRIO OF TACOS - chicken tinga, beer-marinated steak
& tempura fish w/ rice & refried black beans 13

FIRE-ROASTED POBLANO CHILE stuffed w/ grilled seasonal
vegetables, cheese & pine nuts served w/ ranchero sauce,
spaghetti squash & a grilled portabella mushroom 15

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Morning Beverages

FRESHLY-SQUEEZED ORANGE
or GRAPEFRUIT JUICE 4

TOMATO, V-8, APPLE
or CRANBERRY JUICE 3

SPECIAL ROAST COFFEE
or DECAF 3

ESPRESSO, CAPPUCCINO
or LATTE 4

CHAMPAGNE MIMOSA
or BLOODY MARY 6

A la Carte

TWO EGGS ANY STYLE 4

BREAKFAST MEATS 4

"SMASHED BROWNS" 3

CROISSANT,
CHEDDAR BISCUIT
OR TWO MINI DANISH 3

BAGEL
w/ cream cheese 4

TOAST
w/ butter & preserves 3

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beef, lamb, milk products, pork, poultry,
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Egg Specialties

COWBOY BENEDICT chicken-fried steak, cheddar biscuit, fried eggs
& sausage cream gravy 12

HUEVOS RANCHEROS crispy corn tortillas, black beans, fried eggs,
habanero chicken sausage, jack cheese & ranchero sauce 10

SCRAMBLED EGGS & CHORIZO w/ jack cheese, crispy corn tortillas,
bacon, pico de gallo, "smashed browns" & toast 11

COUNTRY CHEDDAR BISCUITS & SAUSAGE CREAM GRAVY
w/ two eggs any style 9

ICONIC AMERICAN BREAKFAST two eggs any style, choice of meat (bacon,
pork sausage, habanero chicken sausage or ham), "smashed browns" & toast 9

B.Y.O.O. three-egg omelette w/ choice of any three ingredients (spinach,
peppers, mushrooms, onion, avocado, swiss, cheddar, goat cheese, ham or bacon),
"smashed browns" & toast 10

From the Griddle

BUTTERMILK PANCAKES w/ bacon, whipped butter, maple syrup 10
w/ fresh berries +2

VANILLA BRIOCHE FRENCH TOAST w/ granola crunch, bananas
& maple syrup 9

Lighter Starts

LOX PLATTER w/ smoked salmon, dill, red onions, tomato, capers,
toasted bagel & cream cheese 11

ORGANIC LOWFAT YOGURT w/ granola & fresh berries 7

STEEL-CUT OATMEAL w/ bananas, brown sugar & raisins 8

PLATTER OF FRESH SEASONAL FRUITS & BERRIES 9

CEREAL W/ BANANAS & BERRIES choice of kashi, raisin bran
or house-made granola 6

COMPLETE ICONTINENTAL three freshly-baked mini pastries,
orange juice & coffee 12