



Dinner

Beginnings



Tortilla Soup <i>smoked chicken, avocado and queso blanco</i>	6
Soup du Jour <i>created by our chef's daily</i>	5
Bison Chili <i>hearty flavors of the range with grilled jalapeno-cheddar bread</i>	8
Shrimp Bisque en Croute <i>finished with cognac and topped with a flaky baked crust</i>	8
Caesar Salad <i>romaine lettuce, bagel chips, sugar cured bacon, red onion, shredded parmesan, and homemade Caesar dressing</i>	7
House Salad <i>field greens in a bowl of bibb lettuce, cucumbers, assorted berries, dried cranberries with bagel chips,</i>	6
Traditional Greek Salad <i>sliced cucumbers, tomato wedges, kalamata olives, red onion, tossed in our house made Greek vinaigrette, over a bed of spring greens</i>	7
Nachos <i>choice of beef or chicken, refried beans, two cheeses, guacamole, sour cream, jalapenos and pico de gallo</i>	8
Quesadillas <i>flour tortillas, jack cheese, grilled chicken breast, poblano peppers</i>	9
Texas Cheese Plate <i>An assortment of hand crafted cheeses from the region, including Pure Luck Farms Dripping Springs, and Brazos Valley Cheeses, Waco</i>	10
Fried Calamari <i>served with an avocado, lime, tomato salad and Ancho ketchup</i>	9
Crab Cake Sliders <i>all lump Texas coast crabmeat, served on fresh buns with mache and caper remoulade</i>	11
Entrées	
<i>our flame broiled steaks are all seasoned with our house steak rub, served with mashed potatoes and seasonal vegetables add the house salad or soup du jour to any entrée for \$2</i>	
Cowboy Steak <i>bone in 16 oz rib eye, with smoky Texas rubs</i>	31
New York Strip Steak <i>maitre d butter</i>	29
Texas Surf and Turf <i>the best of the gulf and prairie, chili-rubbed shrimp and bacon-wrapped bison tenderloin</i>	33
Dr Pepper Braised Short Ribs <i>served with burnt corn pudding and daily vegetables</i>	24
Grilled Hickory Smoked Pork Chop <i>light and tangy house made barbeque glaze, served over Texas Corn Pudding</i>	24
Cornmeal Crusted Ruby Red Trout <i>served with crabmeat stuffing, buerre rouge, and potato puree</i>	23
Seared Salmon <i>served over caramelized fennel and asparagus tips, sweet pepper and onion julienne, with balsamic syrup</i>	23
Specialty of the day <i>ask your server about tonight's preparation</i>	mkt price
Charbroiled Chicken Breast <i>served with jicama slaw, Round Rock honey dressing, Pure Luck Farms goat cheese and toasted baguette</i>	23
Roasted Vegetables <i>eggplant, squash, sweet peppers with herbs and olive oil, with crispy polenta, basil oil, pepper puree and balsamic syrup</i>	19
Wild Mushroom Ravioli <i>with mushroom duxelle, asparagus tips, tomato brunoise, herbs and truffle oil</i>	18

*Government warning: Consuming raw or uncooked meat, poultry, seafood or egg may increase your risk of food borne illness.