To Begin With

Salads

Caesar
Hearts of Romaine, Freshly Grated Parmesan

House Salad
Seasonal Mix of Greens, Vine Ripe Tomatoes, English Cucumber, House Dressing

Chopped Cobb
Chopped Mixed Greens, Bacon, Tomatoes, Onion, Gorgonzola, Cucumber, Avocado

Spinach
Baby Spinach, Lucky Tomatoes, Crispy Onions, Artichoke and Kalamata Olive Vinaigrette

Southwest
Seasonal Mixed Greens, Roasted Red Peppers, Grilled Corn, Black Beans, Tomato, Avocado and Creamy Ancho Dressing

Fiesta
A Zesty Array of Black Olives, Chopped Tomato, Cheddar, Mozzarella, Guacamole, Sour Cream, Shredded Iceberg Lettuce and Ancho Grilled Chicken

Black and Bleu Salad
Baby Mixed Greens tossed with Ancho Bleu Cheese Dressing, Bacon, Onion, Bleu Cheese and Seared Tenderloin of Beef

Add to Any Salad
Seared Salmon
Ancho Chicken
Grilled Shrimp

Main Plates

Fish & Chips
Fresh Cod served with Hand-Cut Sea Salted Fries

Texas Redfish
Pan Seared Texas Redfish with Lime Butter served with Baked Cream of Spinach

Puffy Taco
Fresh Made Tortilla Tacos, Stuffed with Warm Potatoes, Barbeque Brisket, topped with Cheddar Cheese and Tomatillo Salsa

Fish Tacos
Fresh Red Snapper, Chipotle Aioli, Dill and Cabbage Slaw

Grilled Salmon
8 oz. Grilled Salmon, Charred Tomatoes, Avocado Vinaigrette

Desserts

Cookie a la Mode topped with Caramel and Chocolate Sauce

Individual Ice Cream Cakes

Crème Brûlée

Fresh Seasonal Fruit

Ny Style Cheesecake

There is a risk associated with consuming certain undercooked or raw proteins. 18% gratuity will be added on parties of 8 or more.