



DINNER

APPETIZERS

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| CRISPY NIMAN RANCH PORK RIBS plumb barbeque sauce. | 9 |
| BOCK BATTERED QUAIL WITH CHIMICHURRI. | 10 |
| ROASTED GREEN CHILI QUESO house fried tostidos and escabeche. | 7 |
| SCAMPIED SHRIMP barbeque butter and house crackers. | 12 |
| ACHOTIE SEARED CHICKPEAS caramelized onion, roasted tomatoes, goat cheese and grilled pitas. | 8 |
| BROILED GULF OYSTERS topped with parmesan creamed spinach, pernod, and smoked bacon. | 12 |
| CHARCUTRIE PLATTER house cured meats, sausages, artisan cheeses, and grilled breads. | 16 |

SALADS AND SOUP

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| FRIED GREEN TOMATOES with a crab roumalade salad & roasted tomato vinaigrette. | 9 |
| BABY ROMAINE creamy lemon garlic vinaigrette, shaved parmesan, pear tomatoes, and buttered croutons. | 6 |
| ROCKET SALAD candied pecans and pears, Texas chevre, and a Champaign vinagrette. | 7 |
| SPINACH SALAD balsamic red onions, blue cheese smoked bacon vinaigrette, and chopped egg. | 7 |
| CHOPPED SALAD parmesan, toasted almonds, sesame seeds, and creamy cider dressing. | 6 |
| ROASTED ANCHO TOMATO SOUP WITH SMOKED CHICKEN | 7 |

ENTREES

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| GRILLED BEEF T-BONE | 26 |
| red chili cheese enchiladas, avocado salsa, and grilled red onions. | |
| PAN ROASTED ROSEMARY CHICKEN | 18 |
| creamer potatoes, haricot verts, arugula, and lemon fine herb jus. | |
| OAK SMOKE BRAISED BEEF SHORT RIBS | 20 |
| green chili grits and wilted spinach. | |
| GRILLED WILD BOAR CHOPS | 28 |
| in a sour orange brine, and served with root vegetable gratin and sautéed rapini. | |
| HERBED MUSTARD CRUSTED SEA BASS | 28 |
| potato gratin, haricots verts, and horseradish buere blanc. | |

GRILL AND SMOKER

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| BEEF TENDERLOIN, 8 OZ. | 26 | SMOKED NATURAL CHICKEN | 16 |
| béarnaise sauce. | | Oaxacan chocolate rub and avocado salsa. | |
| BROWN SUGAR CRUSTED BEEF RIBEYE, 12 OZ. | 24 | GRILLED WILD SALMON | 18 |
| beer battered onion rings. | | cucumber, mint, and tomato relish. | |
| NEW YORK STRIP STEAK, 12 OZ. | 26 | GRILLED AHI TUNA | 21 |
| hotel butter, and a micro green and tomato salad. | | fennel salsa verde. | |
| SAN ANGELO LAMB CHOPS | 28 | SMOKED PRIME RIB | 22 |
| jalapeno mint jelly. | | horseradish cream and wild mushroom ragout. | |
| PORTERHOUSE PORK CHOP | 18 | <i>All grill and smoker items served ala cart</i> | |
| apple walnut slaw and fruited grain mustard. | | | |

FAMILY STYLE SIDES 6

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| MAC AND CHEESE | SAUTED SPINACH |
| RICOTTA CREAMED SPINACH | HARICOTS VERTS WITH TOMATO AND ARUGULA |
| FRENCH FRIED POTATOES | PASTA WITH BUTTER AND GARLIC |
| LOADED MASHED POTATOES | PARMESAN POTATO GRATIN |
| CAULIFLOWER GRATIN | |
| GRILLED ASPARAGUS HOLLANDAISE | |

DESSERTS 6

BUTTERMILK CHOCOLATE CAKE

COCONUT CREAM PIE

MIXED CARAMEL NUT TART

MAPLE BRIOCHE BREAD PUDDING

bourbon hard sauce.

WHITE CHOCOLATE CHEESE CAKE

mixed berries.

BLACKBERRY CAKE COBBLER

vanilla bean ice cream.

DRINKS
