

The Chef's Table

soups & starters

Soup of the Day or House Salad	\$6.95
Tomato Basil Soup	\$6.95
Served with Parmesan Cheese and Garlic Croutons	
Vegetable Quesadilla	\$6.95
Toasted Flour Tortilla, Grilled Peppers & Onions, Pepper Jack Cheese, Fire Roasted Corn & Black Bean Relish	
Brisket Nachos	\$10.95
Chopped Slow Roasted Brisket on Tri-Color Tortilla Chips, with Mild Cheese Sauce, Shredded Pepper Jack, Sliced Jalapeños & Black Bean Corn Relish	
Southwest Chicken Egg Rolls	\$8.95
Diced Grilled Chicken with Black Beans, served with Spicy Sweet Chili Sauce	
Homemade Chips & Salsa	\$5.95
Tri-Color Tortilla Chips & Our Homemade Salsa	
Onion Rings	\$7.95
Beer Battered Fried Onion Rings served with a Side of Cool Ranch Dressing or Honey Mustard	
Texas Loaded Fries	\$8.95
Seasoned Fries Topped with Mild Cheese Sauce, Chopped Roasted Brisket, Shredded Pepper Jack & a Side of Sour Cream	

salads & wraps

Healthy Grilled Vegetable Wrap	\$13.95
Baby Spinach, Red Bell Peppers, Squash, Carrots, & Balsamic Pesto Vinaigrette	
Grilled Chicken Caesar Wrap	\$13.95
Romaine Lettuce Tossed with Diced Grilled Chicken, Garlic Croutons, Tomatoes, Caesar Dressing & Parmesan Cheese Wrapped in a Southwest Jalapeño Cheddar Wrap	
Chef Prepared Caesar Salad	\$12.95
Fresh Baby Tomatoes, Garlic Roasted Croutons, & Fresh Parmesan	
Chef Signature Salad	\$15.95
Signature Mixed Greens, Fresh Seasonal Berries, Crunchy Pears & Roasted Almonds	
Monterey Salad	\$14.95
Texas Field Greens Topped with Avocado, Tomatoes, Pepper Jack Cheese, Crunchy Tortilla Strips, Fire Roasted Corn & Black Bean Relish, served with Cool Ranch Dressing	
Smoked Bacon Spinach Salad	\$14.95
Fresh Baby Spinach, Eggs, Feta Cheese, Tomatoes, Red Onion, & Balsamic Vinaigrette	

Enhance Your Salad Entrée

Add Grilled Chicken	\$4.00
Add Grilled Shrimp	\$5.00
Add Grilled Salmon	\$6.00

available all day

Street Tacos (3)	\$14.95
Slow-Roasted Brisket Topped with Asian Slaw, Chipotle Mayo, served with Fire Roasted Corn & Black Bean Relish	
Signature Southwest Quesadilla	\$15.95
Choice of Grilled Chicken or Ground Beef, Peppers, Onions, Cilantro, Pepper Jack Cheese on a Grilled Jalapeño Tortilla	
Cowtown BBQ Brisket Sandwich	\$14.95
Slow-Roasted Brisket, Melted Pepper Jack Cheese on a Toasted Hoagie Bun, served with Spicy Texas Fries	
Smoked Bacon Turkey Melt	\$15.95
Thinly Sliced Turkey Breast, Applewood Smoked Bacon, Melted Pepper Jack & American Cheese, served with Spicy Texas Fries	
The All American Burger	\$12.95
Half Pound 100% Black Angus served with Spicy Texas Fries	
Add Cheese: Cheddar, American, Swiss, Pepper Jack, Bleu Cheese	\$1.00
Add: Applewood Smoked Bacon, Sautéed Mushrooms, Onions, Jalapeños, Fried Egg, or Avocado	\$1.00
Grilled Chicken Avocado Club	\$15.95
Applewood Smoked Bacon, Avocado & Pepper Jack Cheese served with Spicy Texas Fries	
Texas BLT	\$12.95
Applewood Smoked Bacon, Lettuce, Tomatoes & Chipotle Mayonnaise on Texas Toast served with Spicy Texas Fries	
Texas Hot Wings Basket (5)	\$11.95
Choice of Hot Buffalo, BBQ, or Sweet Chili Sauce with a Side of Ranch or Bleu Cheese, served with Spicy Texas Fries	
Crispy Chicken Tenders (4)	\$11.95
Served with Spicy Texas Fries & a Side of Cool Ranch or Bleu Cheese Dressing	

pizza

MEDIUM LARGE

Meat Lover	\$15.95 / \$17.95
Pepperoni, Ham, & Italian Sausage	
Veggie Lover	\$14.95 / \$16.95
Onion, Bell Peppers, Chopped Spinach, Mushrooms, & Black Olives	
Create Your Own Pizza	\$14.95 / \$16.95
Choice of 2 Ingredients: Onions, Bell Peppers, Mushrooms, Black Olives, Feta Cheese, Pineapple, Ham, Pepperoni, Spinach, Chicken, Italian Sausage Extra Ingredients \$1.00 ea	

dinner entrees

Available after 5:00 PM

Texas BBQ Plate	\$24.95
Slow Roasted Beef Brisket, Hickory Smoked Cajun Andouille Sausage, served with Loaded Cheddar & Chives Mashed Potatoes with Sautéed Fresh Green Beans	
Southern Fried Chicken Breast	\$18.95
Golden Fried Hand Battered Boneless Chicken Breast, with Black Pepper Country Gravy served with Garlic Mashed Potatoes & Sautéed Fresh Green Beans	
Jumbo Gulf Shrimp Scampi	\$20.95
Sautéed in Garlic Herb Butter Sauce on Rice Pilaf	
Atlantic Salmon & Shrimp	\$24.95
Pan-Seared Herb Encrusted Atlantic Salmon with Saffron Rosemary Glaze & Blackened Shrimp on Rice Pilaf	
Southwest Grilled Angus Sirloin (10oz)	\$29.95
Drizzled with Brandy Peppercorn Sauce, served with Garlic Mashed Potatoes & Fresh Seasonal Vegetables	
Catch of the Day	Market Price
Our Chef's Daily Fresh Seafood Creation	

MUSHROOM RAVIOLI

Portobello Mushrooms,
Roasted Tomatoes, Arugula with
Truffle Oil and Alfredo Sauce

\$16.95

SHRIMP PAD THAI

Linguini, Cilantro, Scallions,
Peanuts, Thai Curry Sauce

\$20.95

sides

Caesar Side Salad	\$7.95
Mixed Greens House Salad	\$6.95
Sautéed Locally Grown Vegetables	\$5.95
Seasonal Fruit	\$4.95

desserts

Skillet Cookie	\$8.95
Chocolate Mousse Cake	\$7.95
Bourbon Pecan Pie	\$7.95
Walnut Carrot Cake	\$7.95
New York Cheesecake	\$7.95
Ice Cream Sundae	\$5.95

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of foodborne illness.

An 18% gratuity will apply to parties 6 or more