



Dinner

Appetizers

Calamari <i>Spicy marinara, jalapeno aioli</i>	8
Spinach and Artichoke Dip <i>Tri colored tortilla chips.</i>	6
Parmesan Crusted Portabella Fries <i>Roasted red pepper aioli</i>	6
Southwestern Crab Cake <i>Pekoe crab, roasted corn, black beans, micro greens, spicy remoulade</i>	9
Texas Goat Cheese Salad <i>Local Cleveland, Texas Goat Cheese, tomato, olives, asparagus, balsamic reduction</i>	8
Tampico Shrimp Cocktail <i>Done the traditional way in Mexico</i>	10
South West Quesadillas <i>Grilled beef or chicken mixed with cheddar and Monterey Jack Cheese, green chilies, black beans and spices, placed in a jalapeno flour tortilla served with guacamole, sour cream and pico de gallo</i>	10

Soup

Roasted Corn and Poblano Chowder <i>Crispy plantains</i>	4
Black Bean and Andouille Sausage Soup <i>Avocado, pico de gallo, crispy tortilla strips</i>	5
Soup of the Day <i>Ask your server for the chef's daily selection</i>	3

Main Course Salads

Great Greens <i>Tomato, cucumbers, asparagus, black olives, spicy peppers, homemade croutons</i>	8
Caesar Salad w/ Fire Roasted Prawns <i>Fire roasted shrimp, chipotle butter</i>	14
Crispy Asian Duck Salad <i>Napa slaw, black grape compote, ancho lime vinaigrette</i>	15
Grilled Chicken Caesar Salad <i>Romaine hearts, black olives, shaved parmesan cheese, cornbread crouton</i>	12
Grilled Salmon Salad <i>Atlantic Salmon with tropical spices served on top mixed Greens</i>	14