

## Lunch

### Appetizers

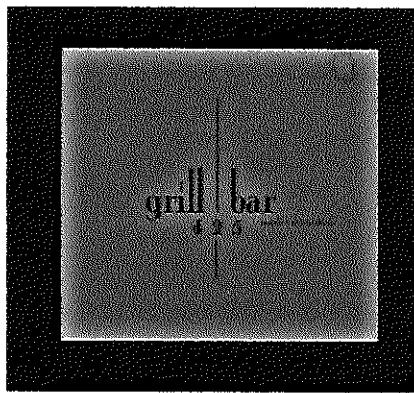
Calamari <i>Spicy marinara, jalapeno aioli</i>	8
Spinach and Artichoke Dip <i>Tri colored tortilla chips.</i>	6
Parmesan Crusted Portabella Fries <i>Roasted red pepper aioli</i>	6
Southwestern Crab Cake <i>Pekoe crab, roasted corn, black beans, micro greens and a spicy remoulade</i>	9
Texas Goat Cheese 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 D Jour <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



### **Sandwiches**

*Choice of Fries or Fruit*

<b>South West Club</b> <i>Turkey, ham, Swiss Cheese, cheddar cheese, lettuce, tomato, bacon, chili mayo.</i>	8
<b>Black Angus Burger</b> <i>Melted blue cheese, lettuce, tomato, red onions, ciabatta bun</i>	10
<b>King Ranch Chicken Sandwich</b> <i>Toasted wheat, arugula, tomato, bacon, Monterey Jack Cheese, roasted red pepper mayo</i>	12

### **Signature Entrees**

<b>8oz Black Angus Filet</b> <i>Wild mushroom confit, yukon gold mashed potatoes</i>	28
<b>12oz Hanger Steak</b> <i>Tender steak with Chimichurri Sauce</i>	18
<b>Grilled Free Range Chicken</b> <i>Pomegranate-mustard, butternut squash risotto</i>	14
<b>Texas Sized Chicken Fried Steak</b> <i>Creamy pan gravy, yukon gold mashed potatoes</i>	15
<b>Bacon Wrapped Shrimp</b> <i>Colossal shrimp wrapped in apple wood smoked bacon with a hint of smoky BBQ</i>	18

### **Seafood/Pasta**

<b>Blackened Atlantic Salmon Filet</b> <i>Sweet corn risotto, lime-cilantro yogurt sauce</i>	16
<b>Chili Roasted Red Fish</b> <i>Black bean and corn succotash, red chili BBQ sauce</i>	20
<b>Jumbo Gulf Shrimp</b> <i>Sautéed with garlic and cream with a hint of California Chardonnay served with parpadelle pasta and pecorino romano cheese</i>	18
<b>Fried Catfish</b> <i>A New Orleans classic, hot to the touch and spicy to the taste served with Creole Rice.</i>	12

### **Sides**

Steamed asparagus 6	Macaroni & cheese 4
Green Bean Casserole 4	Steamed broccoli 4
Sautéed spinach 4	Grilled zucchini and summer squash 5
Side house salad 3	Side Caesar Salad 5