

## **-APPETIZERS-**

### **West Texas Spring Roll 10**

*Slow Roasted Brisket in our Texas Spiced Pecan Crust, Texas Caviar and Spring Greens Wrapped in Rice Paper served with a Sriracha- Worcestershire Sauce*

### **Smoked Salmon and Garlic Bagel Chips 16**

*Smoked Salmon (Hot Smoked) Served with Pickled Red Onion, Sliced Egg, Parsley, Capers, Garlic Bagel Chips and Sauce Marie Rose*

### **Slow Braised Beef Short Rib 14**

*Cooked in Orange and Star Anise BBQ Sauce served with Ranch Style Black Eyed Peas and Jalapeno*

### **Southern Fried Italian Bruschetta 9**

*Fried Green Tomato tossed with Olive Oil, Garlic, & Roasted Red Pepper on Fresh Mozzarella-Jalapeno Crostini*

### **Meat & Cheese Board (for 2) 20**

*Wild Boar Pate-Sausage with Port Wine - Caramelized Onion Jelly and Stilton Bleu, House Made Chorizo Mousse with Aged Provolone Cheese and Cantaloupe, Parma Prosciutto with Local Smoked Bacon Gouda and Dried Apples*

### **Cream of Avocado & Roasted Poblano Pepper Soup cup 5 / bowl 7**

*Finished with Crab and Lime Carrots*

### **Day Soup cup 5 / bowl 7**

## **-SALADS-**

### **Texas Twang Pittsburgh Steak Salad 16**

*Grilled Sirloin Steak cooked to perfection Served on a bed of Greens with Texas Caviar (Onion, Roasted Corn, Black Eyed Peas, Jalapeno Peppers, Garlic, Red Pepper, Green Pepper and Lime juice), Tomato, Cucumber, Wedge cut Fries and Cheddar Cheese over the whole thing served with Sweet Shallot Vinaigrette*

### **Chipotle Roasted Chicken Club Salad 13**

*Pulled Chicken Meat Roasted with Chipotle Rub Served on Spring Mix Tossed with Tomato, Bacon, Croutons, Shredded Monterrey Jack, & Roasted Jalapeno Vinaigrette*

### **Grilled Radicchio & Endive Salad 11**

*Topped with Local Grown Ethan's Edibles Sunflower Shoots and Balsamic Glaze  
Add: Salmon 9 Shrimp 9 Steak 9 Chicken 7*

### **Pecan Grill Salad**

*Mixed Greens with Pecans, Cucumber, Carrot, Tomato and Choice of Dressing*

### **Classic Caesar Salad**

*Side Salad 6 Entrée 11  
Add: Salmon 9 Shrimp 9 Steak 9 Chicken 7*

## **-SIDES-**

**\$5**

*Ranch Style Black Eyed Peas / Balsamic Brussels Sprouts / Grilled Zucchini  
Sautéed Garlic Broccolini / Garlic Mashed Potatoes / Roasted Asparagus*

### **Local Smoked Bacon Gouda Macaroni & Cheese**

**Side \$7 Entrée \$14**

**THE PECAN GRILL**

## **-ENTREES-**

### **The Eye of Texas Pot Roast 19**

*Slow-Braised **Raider Red** Eye Round of Beef with Carrots, Onions, Celery, Potatoes, & Pan Dripping Gravy*

### **Braised Lamb Shank 32**

*Slow Cooked in Brandy and Rosemary Beef Stock served with Barley and Roasted Vegetables*

### **Maple Roasted Texas Redfish and Lump Crab 37**

*Purple Cauliflower Couscous, Roasted Red Potatoes, and Jalapeno-Maple Lemon Butter*

### **Quail & Apple-Pecan Stuffing 32**

*Roasted Quail Basted Sage Butter Served with Gala Apple and Pecan Sour Dough Stuffing, Roasted Asparagus and Cranberry Thyme Butter*

### **Grilled and Roasted Vegetable Deconstructed Lasagna 19**

*Grilled Zucchini, Tomato, Eggplant and Fresh Mozzarella Folded into a Fresh Basil Pasta Sheet*

### **Signature Pecan Crusted Red Snapper 27**

*Ranch Style Black Eyed Peas (Contains Bacon) and Basmati Rice Pilaf*

### **Grilled Jumbo Prawns in Lemon-Butter and Garlic 42**

*Served with Cilantro Rice Pilaf, Roasted Asparagus and Drawn Butter*

### **California Style Shrimp Scampi 23**

*Shrimp Sautéed in a Classic Scampi Butter Served with Roasted Avocado, Roasted Compari Tomatoes and Lemon Spinach Basmati Rice*

### **Dr. Pepper Chicken 21**

*Sautéed Boneless Chicken Breast finished in our Signature Dr Pepper BBQ Sauce with Home Fried Red Potatoes and Spinach*

### **Sautéed Cilantro Salmon Fillet 28**

*Spaghetti Squash with Garlic, Tomato and Jalapeno, Grilled Scallions and Micro Cilantro*



## **RAIDER RED MEATS ON THE GRILL**

*We proudly offer all of our **Texas Tech Raider Red Meats** with a choice of wet or dry rub cooked to your specifications*

### **Filet of Beef 40**

*Served with Mashed Yukon Gold Potatoes, Grilled Zucchini and Au Jus Lea*

### **22oz Bone in Rib Eye 46**

*Choice of Temperature and Rub with Sautéed Broccoli and Ranch Style Black Eyed Peas*

### **12oz Sirloin Steak 34**

*Steak Grilled to Perfection Plated with Roasted Balsamic Brussels Sprouts, Tossed with Onions and Candied Pecans served with Roasted Red Pepper Mashed Potatoes*

***We invite you to share your experience at [TripAdvisor.com](https://www.tripadvisor.com)***

*For future reservations, call 806.776.7010 or visit [www.opentable.com](https://www.opentable.com)*

*There is a risk associated with consuming raw or undercooked foods such as meat, poultry or seafood, especially if you have certain medical conditions.*

**AT THE OVERTON**