

THE PECAN GRILL

LUNCH

~ APPETIZERS ~

Cream of Avocado & Roasted Poblano Soup
Finished with Crab & Lime Carrots cup 6 / bowl 11

Day Soup cup 5 / bowl 7

Tortilla Chips & Queso 7

Add Chipotle Chicken 4, Shredded Brisket 5

Kettle Chips & Warm Bleu Cheese Dip 7

Local Smoked Bacon Gouda Macaroni & Cheese
Small 7 / Entrée 14

~ LUNCH WRAPS & SANDWICHES ~

All Plates accompanied by Wedge Fries, Sweet Potato Fries, Tater Tots, Cole Slaw, Texas Caviar, or Fresh Cut Fruit

Build Your Own Burger 14

*Comes with Lettuce, Tomato and Jalapeno Bun
Choice of toppings & cheese*

French Dip 15

Sliced Roast Rib Eye warmed in Au Jus on a Soft Split Top Hoagie Roll with a side of Au Jus

BBQ Onion Kaiser 13

Pecan Crusted Beef Brisket with Dr. Pepper BBQ Sauce & topped with Cole Slaw an Onion Kaiser Roll

Texas Club 12

Jalapeno Corn Bread with Avocado Spread & Chipotle Mayonnaise

West Texas Cheesesteak 17

*Sliced Prime Rib topped with Roasted Peppers & Onions
Finished with Pecan Grill Queso*

Chicken & Swiss 11 (Add Bacon \$2)

Grilled Chicken Breast, Swiss Cheese, & Caramelized Onion on a Jalapeno-Cheddar Roll with Chipotle Mayonnaise

Cod Wrap 14

Broiled Cod Fillet tossed with Capers, Spring Mix, Tomato, Mushrooms & Lemon – Olive Oil Dressing in a Spinach Flour Tortilla

Grilled Reuben Sandwich 10

Sliced Corned Beef Piled high with Fresh Pickled Cabbage, Swiss Cheese & our Remoulade Sauce all Toasted in Marble Rye Bread

~ SALADS ~

Pecan Grill Salad

Mixed Greens with Pecans, Cucumber, Carrot, Tomato & your Choice of Dressing

Classic Caesar Salad

Side Salad 6 Entrée 11

Add: Salmon 9 Shrimp 9 Steak 9 Chicken 7

Texas Twang Pittsburgh Steak Salad 16

Grilled Sirloln 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 & Cheddar Cheese Served with Sweet Shallot Vinaigrette

Chipotle Roasted Chicken Club Salad 13

Pulled Chicken roasted with Chipotle Rub served on Spring Mix tossed with Tomato, Bacon, Croutons, Shredded Monterrey Jack, & Roasted Jalapeno Vinaigrette

Fresh Seasonal Fruit Platter 10

Sliced Fruit & Berries, Cottage Cheese, & Raspberry Sauce

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

~ ENTREES ~

Prime Rib Chicken Fried Steak 20

8oz Prime Rib Eye pounded & breaded with House-Seasoned Crumbs served with Home Fried Potatoes, Fresh Green Beans, & White Country Gravy

Dr. Pepper-BBQ Chicken 19

*Boneless Breast of Chicken Sautéed with Shallots & Garlic
Finished with Dr. Pepper BBQ Sauce
Accompanied by Home Fried Potatoes & Sautéed Spinach*

Chipotle Chicken & Cornbread Sausage Waffle 14

Our Version of Chicken and Waffle with Sausage, Peppers & Onions in a Corn Bread Waffle topped with Fresh Roasted Chipotle Chicken Finished with Ranchero Sauce

Fish & Chips 17

*Shiner Bock Beer-Battered Cod with Wedge Cut Fries,
Grilled Tomatoes & Remoulade*

12oz Sirloln Steak 34

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

~ LUNCHEON BUFFET ~

Available Monday through Friday

Full Buffet 13.95

Soup, Salad, & Dessert 7.95

Buffet includes Soup, Salad, Baked Potato Bar, Vegetables, Two Hot Entrees, Dessert, & a Soft Drink