



STARTERS

Southern Bruschetta 9

*Fried Green Tomatoes, Tossed with Olive Oil, Garlic, and Roasted Red Peppers
Served on a Fresh Mozzarella-Jalapeño Crostini*

Basil Lobster Pommes Frites 12

*Cold-Water Lobster Deep Fried in a Seasoned Buttermilk Batter
Served with a Basil-Infused Oil, Deli Jicama-Carrot Slaw, and a Peach Melba*

Chicken Fried Rib Eye Poppers 13



*Panko Breaded Raider Red Smoked Rib Eye, Stuffed with Bacon-Jalapeño Cream Cheese
Finished with a Sweet and Savory Combination of Apple Butter and Poblano Cream Sauce*

Pecan Grill Charcuterie Spread 16

Cured Beef Tenderloin, Brown Sugar & Rosemary, Green Chili Boursin Cheese, Pickled Onions, Honey Mustard, Crostini

Brussels Sprouts & Prosciutto 10

*Roasted Brussels Sprouts Sautéed in a Rich Balsamic Glaze, Candied Pecans, and Red Peppers
Finished with Frizzled Prosciutto*

Homemade Soup Created Fresh Daily

Cup 6 Bowl 8

SALADS

Trail Wedge 11

*Crisp Iceberg Lettuce with Candied Black Pepper Bacon, Bleu Cheese Crumbles, Shredded Carrots, and Campari Tomatoes
Accompanied with a Poblano Bleu Cheese Dressing*

Citrus Endive 12

*Belgian Endive with Sliced Oranges, Grapefruit Sections, Lemon Zest
Spring Mix & Beet Shoots, Lemon Juice, Sea Salt & EVO*

Lemon Farro and Chickpea 12

*Whole Grain Farro Served Over a Red Oak Leaf Lettuce with Chickpeas, Shredded Carrots, Sliced Radish
Accompanied with a Dill & Lemon Shallot Vinaigrette*

Pecan Grill 7

*Fresh Mixed Greens, Candied Pecans, Cucumbers, Shredded Carrots and Tomatoes
Accompanied with Guests' Choice of Dressing*

Caesar 7

*Classic Romaine Tossed with Home-Made Croutons and Caesar Dressing
Garnished with Parmesan Shavings*

MAIN COURSES

Honey Sriracha Chicken 24

*Grilled Breast of Chicken Tossed in a Crown Royal Texas Mesquite Whiskey, Local Honey, and Sriracha Glaze
Served with Cilantro-Lime Potato Salad and Garlic Pea Shoots*

Wild Mushroom Scallop Sauté 27

*Jumbo Scallops Sautéed in a White Wine & Lemon Butter with Mushrooms and Shallots
Served Over a Texas Caviar Fried Rice*

Filet and Broccoli 38

*Raider Red 8oz Grilled Filet with a Béarnaise Sauce Drizzled Au Jus Lie
Served with Steamed Broccoli and Pan-Fried Rosemary Potatoes*

Lamb Barbacoa Tacos 20

*Orange Smoked Shredded Lamb Leg Presented on Flour Tortillas
with Roasted Avocado, Pickled Onions, Queso Fresco, and Pico de Gallo
Finished with a Chipotle Ranch and Served with Ranchero Pinto Beans*

Smothered Pork Chops 19

*Smoked Bone-In Pork Chop Smothered with Caramelized Onions and Green Peppercorn Gravy
Accompanied with Smashed Red Potatoes and Sautéed Spinach*

Cilantro Salmon Fillet 28

*Salmon Cooked to Order
Served Over a Bed of Spaghetti Squash Sautéed in Garlic, Tomatoes, and Jalapeños,
Paired with Grilled Scallions and Micro Cilantro Butter*

Tenderloin Mushroom Marsala 18

*Raider Red Ground Tenderloin Blended with Local Mushrooms, Onions, Garlic & Tarragon
Finished with a Creamy Marsala Sauce
Served with Garlic Yukon Gold Mashed Potatoes and Spanish Style Green Beans*

Farmer's Market Vegan Saimin 21

*Vegan Wheat Noodles Paired with a Miso Broth
Served with Sides of Sesame Fried Tofu, Julienne Vegetables, Bok Choy, and Local Oyster Mushrooms*

Poached Egg 2 Steak 6 Chicken 4 Shrimp 6

Southern Scampi 23

*Shrimp Sautéed in a Classic Scampi Butter Paired with Roasted Avocado and Campari Tomatoes
Served Over a Lemon-Spinach Basmati Rice*

Chicken and Asparagus Béarnaise 22

*Asparagus Spears Wrapped in Chicken Medallions
Served with Local Grilled Peaches and Toasted Barley Pilaf
Finished with a Classic Béarnaise Sauce*

New York Steak and Tobacco Onions 36

*Raider Red 10oz New York Steak Cooked to Order
Served with Creamy Parmesan Potatoes and Crispy Fried Bermuda Onions*

Texas Red Fish Salad 29

*Available beginning on May 29th
Pan-Fried Red Fish Presented in its Shell
Paired with Charred Romaine Greens, Roasted Red Peppers, Sea Salt & Olive Oil, and Parmesan Shavings*



We proudly offer *Texas Tech Raider Red Meat*

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

For future reservations, call 806.776.7010 or visit www.resy.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