



## 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 5 Bowl 7*

## 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 6**

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

### **Caesar 6**

*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

*Grilled 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

For future reservations, call 806.776.7010 or visit [www.resy.com](http://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