



STARTERS

Southern Bruschetta 10

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

Charcuterie Board

Serves One | 12 Servers Two | 24

*Assortment of Olives, Grapes, Cured & Smoked Meats, Home-Made Pickles, Cheeses, Fresh Berries, and Dried Apricots
Accompanied with Toasted Baguette Slices, Pecans, and Candied Rosemary
Toasted Garlic Olive Oil and Honey Mustard*

Smoked Deviled Eggs 8

Overton's Signature Deviled Eggs with Candied Smoked Bacon Jam

Firecracker Shrimp 12

*Tiger Shrimp, Lightly Fried and Tossed in a Sweet & Spicy Sriracha Glaze
Accompanied with Fire Stick Salad*

SOUPS & SALADS

Mixed Berry Greens 9

*Assorted Fresh Berries, Candied Pecans, Feta Crumbles, and Romaine
Finished with Honey-Orange Vinaigrette*

Caesar Salad 7

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

Pecan Grill Salad 7

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

Add Candied Pecans | 2

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*

Homemade Soup Created Fresh Daily

Cup 5 Bowl 7

MAIN COURSES

Filet 36

*8oz Steak Grilled
Béarnaise Sauce Drizzled Au Jus Lie
Grilled Asparagus and Home-Fried Potatoes*

Honey Sriracha Salmon 23

*Salmon Tossed in a Texas Whiskey, Local Honey, and Sriracha Glaze
Served Over Texas Caviar Fried Rice*

Quail Ravioli 20

*Paired with Roasted Julienne Vegetables
Topped with Tomato Cilantro Cream Sauce*

Ribeye 30

*12oz Steak Grilled; Seasoned with Chef's Signature Dry Rub
Brussels Sprouts with Rich Balsamic Glaze and Candied Pecans
Roasted Red Pepper Mashed Potatoes*

Cajun Seafood Pasta 23

*Blackened Jumbo Shrimp and Steamed Clams
Served atop Linguini with Lemon Cajun Cream Sauce*

Stacked Chicken Verde 22

*Smoked Gouda, Shredded Chicken, and Black Bean Relish
Layered Between Crispy Corn Tostadas
Served with Salsa Verde*

Scallop Sauté 27

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

Chicken Grapefruit and Pecan 23

*Cumin Rubbed Chicken Breast in a White Wine and Sweet Red Grapefruit Beurre Blanc
Served with Candied Pecan Rice Pilaf and Roasted Green Beans*

New York Steak and Tobacco Onions 28

*10oz Steak Grilled; Seasoned with Chef's Signature Dry Rub
Served with Creamy Parmesan Potatoes and Roasted Green Beans
Finished with Crispy Fried Tobacco Onions*

GRAND FINALE

Southern Bourbon Pecan Pie 7

*Home-Made Pecan Pie
Finished Table-Side with a Warm Bourbon Glaze*

Vanilla Pizzelle Tacos 9

*Sweet Crispy Cookie Shell Filled with Local Peach Compote
Topped with Whipped Cream and Toasted Coconut
Presented on a White Chocolate Ganache*

After Shock Cookie & Shiner Bock Ice Cream 8

*Chocolate Chip Chocolate Cookie
Topped with House Made Shiner Bock Ice Cream*

Layered Chocolate Mocha Torte 7

Layered Fudge Cake with Rich Chocolate Ganache