



~Appetizers~

Catfish Cakes 12

Catfish Cakes served with Jalapeño Sweet Onion and Bacon Relish

Spring Festive Taquitos 10

Chipotle Chicken wrapped and fried in Corn Tortillas with Monterey Jack Cheese served with Guacamole, House Made Pico and Smoked Cheddar Queso

West Texas Spring Roll 10

Slow Roasted Brisket, Texas Caviar and Spring Greens wrapped in Rice Paper served with Sriracha-Worcestershire Sauce

Southern Bruschetta 9

Fried Green Tomato tossed with Olive Oil, Garlic and Roasted Red Pepper served on Fresh Mozzarella – Jalapeño Crostini

Meat & Cheese Board 20 (Serves 2)

Jalapeño Sausage with Extra Sharp White Cheddar and Dried Apricots / Salami with Pepper Jack Cheese and Sliced Avocado / Smoked Rib Eye with Brie and Raspberries
Served with Honey Mustard and Crostini

Cowboy Chicken and Avocado Soup

Soup of the Day

Cup 5 Bowl 7

~Salads~

Mixed Berries, Feta, and Candied Pecan Salad 12

Finished in a Honey-Orange Vinaigrette served on a Bed of Romaine Leaves

Trail Wedge Salad 11

Mini Iceberg Salad topped with Brown Sugar and Black Pepper Bacon, Bleu Cheese, Shredded Carrots and Campari Tomatoes finished with Poblano Bleu Cheese Dressing

Wilted Spinach Salad 9

Spinach, Egg, Pickled Red Onion and Mushrooms tossed in a Warm Sweet and Sour Dressing

Pecan Grill Salad or Caesar Salad 6

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

Sides 5

Ranch Style Black Eyed Peas, Balsamic Brussels Sprouts, Grilled Zucchini, Creamy Parmesan Potatoes, Sautéed Garlic Broccolini, Garlic Mashed Potatoes, Roasted Asparagus

Smoked Bacon Gouda Macaroni and Cheese 7

Side of Cole Slaw 3

~Entrées~

Sautéed Cilantro Salmon Fillet 28

Salmon Cooked to Order served with Spaghetti Squash sautéed in Garlic, Tomato and Jalapeño paired with Grilled Scallions and Micro Cilantro Butter

Texas Pot Roast 20

Slow Braised Red Raider Eye Round of Beef served with Carrots, Onions, Celery, Potatoes and Pan Dripping Gravy

16oz T-Bone 40

Choice of Rub with Warm German Potato Salad and Broccolini

Southern Style Shrimp Scampi 23

Shrimp sautéed in a classic Scampi Butter, served with Roasted Avocado and Campari Tomatoes over Lemon-Spinach Basmati Rice

Vegan BBQ Ribs 21

Made with Vital Wheat Protein and Chef's Blend of Spices topped with Texas BBQ Sauce served with Grilled Tomato, Home Fried Potatoes and Garlic Roasted Green Beans

Duck Breast Apricot 32

Duck Breast cooked to your choice of temperature, with Dried Apricot, Shallot and White Wine Glaze served with sautéed Spinach

Scallop Sauté with Wild Mushrooms 27

Jumbo Scallops sautéed in White Wine - Lemon Butter Sauce with Mushrooms and Shallots, Served with Texas Caviar Fried Rice

New York Steak and Tobacco Onions 38

10oz NY Steak with Creamy Parmesan Potatoes and Crispy Fried Bermuda Onions

Rack of Ribs

Smoked St. Louis Style Cut Ribs with our House Brown Sugar BBQ Rub served with Warm German Potato Salad and Sweet and Sour Cole Slaw

½ Rack 18 Full Rack 26

Brown Sugar Spiced Smoked Half Chicken 20

Smoked Chicken served with Southern Style Spoon Bread and Ranchero Pinto Beans

Filet of Beef 42

8oz Filet served with Mashed Yukon Gold Potatoes, Grilled Zucchini and Au Jus Lié

Texas Red Fish 29

Texas Gulf Drum Fish topped with Poblano and Pineapple Pico, finished with Chili Spiced Fried Tortilla Strips

Entrée Additions: Lump Blue Crab **10** Lobster Tail **Market Price**

We invite you to share your experience on TripAdvisor.

For future reservations, call 806.776.7010 or visit 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.