

Served Daily 11AM - 1AM

APPETIZERS

Shrimp Sweet & Sour 13

Crispy Fried Shrimp Accompanied with a Local Peach Sweet and Sour Sauce

Chicken Fried Texas Fingers 15

Breaded Raider Red Rib Eye Steak Str Topped with Golden Haystack Potatoes and Boursin Cheese Sauce

Meat & Cheese Board 20 (Serves 2)

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

Smoked Brisket Street Tacos 12

Shredded Smoked Brisket with House Rub Served on Two Miniature Flour Tortillas Loaded with Avocado, Pickled Onions, and Fresh Pico Finished with Queso Fresco and a Chipotle Ranch Drizzle

Smoked Deviled Eggs 7

Overton's Signature Deviled Eggs with Candied Smoked Bacon Jam

Shiner Bock Green Beans 9

Texas Beer-Battered and Deep Fried Green Beans; Accompanied with Chipotle Ranch

West Texas Spring Rolls 10

Shredded Smoked Brisket with Fresh Greens and Texas Caviar Wrapped in a Rice Paper Served with a Worcestershire-Sriracha Dipping Sauce

Southern Bruschetta 9

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

Tortilla Chips and Salsa 7

Add Guacamole 4 | Add Smoked Cheddar Queso 4
Upgrade Your Queso
Chipotle Chicken 3 | Shredded Brisket 4

Smoked Bacon Gouda Macaroni & Cheese 7

Homemade Soup Created Fresh Daily

Cup 6 Bowl 8

SALADS

Pecan Grill 7

Fresh Mixed Greens, Candied Pecans, Cucumbers, Shredded Carrots and Tomatoes; Guests' Choice of Dressing Side Salad 7 Entrée 11 Upgrade: Salmon 9 Shrimp 9 Steak 9 Chicken 7

Caesar 7

Classic Romaine Tossed with Home-Made Croutons and Caesar Dressing; Garnished with Parmesan Shavings Side Salad 7 Entrée 11 Upgrade: Salmon 9 Shrimp 9 Steak 9 Chicken 7

Texas Twang Steak Salad 16

Grilled Sirloin Steak Cooked to Order and Served on a Bed of Fresh Greens with
Texas Caviar (Onion, Roasted Corn, Black Eyed Peas, Jalapeño Peppers, Garlic, Red Pepper, Green Pepper and Lime Juice),
Tomatoes, Cucumber; Wedge Cut Fries, Cheddar Cheese, and Sweet Shallot Vinaigrette

Smoked Turkey Club Salad 13

In-House Hickory Smoked Turkey Served on Mixed Greens
Tossed with Tomatoes, Bacon, Croutons, Shredded Monterey Jack Cheese, and Roasted Jalapeño Vinaigrette

SANDWICHES

Side Choices: Wedge Fries, Sweet Potato Fries, Tater Tots, Cole Slaw, Texas Caviar or Fresh Cut Fruit

West Texas Cheese Steak 17

Sliced Roast Beef Topped with Roasted Peppers and Onions; Finished with Our Smoked Cheddar Queso

Build Your Own Burger 14

Raider Red 10oz Tenderloin Burger Served on a Jalapeño Bur Mith Your Choice of Toppings

French Dip 15

Thin Sliced Rib Eye Served on a Soft Split Top Hoagie Roll Served with a Thyme Au Jus

House Smoked Turkey N' Apple 13

In-House Smoked Turkey Breast Sliced to Order Served Open Faced on Texas Toast; Topped with Grilled Apples and Natural Gravy

Smoked Brisket Wrap 14

House Smoked Brisket in a Garlic Herb Wrap Lettuce, Tomato, Jalapeño-Bacon Pickled Onion Relish, and BBQ Ranch

Chicken & Swiss 12

Grilled Chicken Breast with Swiss Cheese and Caramelized Onions Served on a Jalapeño Cheddar Roll and Finished with Chipotle Mayonnaise Add Bacon: 3

Classic Comfort BLT Sandwich 9

Smoked Thick Slice Bacon, Crispy Green Leaf Lettuce, Sliced Ripe Tomatoes, and Mayonnaise on 9-Grain Bread

ENTREES

Prime Rib Chicken Fried Steak 20

Raider Red 8oz Rib Eye Steak Breaded and Deep Fried; Served with Home Fried Potatoes and Roasted Green Beans Finished with a White Country Gravy

Dr. Pepper Chicken 19

Boneless Breast of Chicken Sautéed with Shallots and Garlic; Finished in Dr. Pepper BBQ Sauce Served with Home Fried Potatoes and Sautéed Spinach

BBQ Sampler 25 (Serves 2)

Shredded Brisket Street Tacos, Sliced Smoked Sausage, and BBQ Pulled Pork Sliders Served with Warm German Potato Salad, Creamy Coleslaw, and Ranchero Pinto Beans

Shrimp, Chorizo and Smoked Tomato Grits 19

Our Signature Smoked Tomato Grits with Peppers and Onions, House-Made Chorizo Sausage and Grilled Shrimp Finished with Queso Fresco

Sirloin Steak 34

Raider Red 12oz Grilled Sirloin Cooked to Order Served with Roasted Balsamic Brussels Sprouts Tosse in the Onions and Candied Pecans and Roasted Red Pepper Mashed Potatoes

Brown Sugar and Spice Half Smoked Chicken 18

Smoked Slow Roasted Bone-In Chicken with Southern Style Spoon Bread and Ranchero Pinto Beans

Texas Pot Roast 20

Slow Braised Eye Round of Beef; Served with Carrots, Onions, Celery, Potatoes, and Pan Dripping Gravy

Rack of Ribs

Smoked St. Louis Style Ribs with House Brown Sugar and BBQ Rub; Served with Warm German Potato Salad and Creamy Cole Slaw ½ Rack 18 Full Rack 26