



~Appetizers~

Cowboy Chicken & Avocado Soup
Or Soup of the Day
Cup 5 Bowl 7

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 all served with Honey Mustard and Crostini

Shrimp Cocktail 13
Shrimp served with Classic Cocktail Sauce and a Twist of Lemon

Chicken Fried Texas Fingers 15
Breaded Steak Strips served with Haystack Potatoes and Boursin Cheese Sauce

Smoked Brisket Street Tacos 12
Smoked Brisket with House Rub served on 2 Mini Flour Tortillas with Avocado, Pickled Onions and Pico finished with Queso Fresco and Chipotle Ranch

Smoked Deviled Eggs 6
Overton Signature Deviled Eggs with Candied Smoked Bacon Jam

West Texas Spring Rolls 10
Shredded BBQ Brisket with Greens and Texas Caviar (Salad made from Black Eyed Peas, Black Beans, Peppers, Onion, Garlic, Lime Juice and Jalapeño) served in a Rice Paper Wrap with Worcestershire-Sriracha Dipping Sauce

Southern Bruschetta 9
Fried Green Tomato Tossed with Olive Oil, Garlic and Roasted Red Pepper
served on Fresh Mozzarella-Jalapeño Crostini

Tortilla Chips and Salsa 7
Add to Your Chips and Salsa:
Guacamole 4 Smoked Cheddar Queso 4
Queso Add on: Chipotle Chicken 3 Shredded Brisket 4

Local Smoked Bacon Gouda Macaroni & Cheese 7

~Salads~

Pecan Grill Salad or Caesar Salad
Mixed Greens with Pecans, Cucumber, Carrot, Tomato and Choice of Dressing
Side Salad 6 Entrée 11
Salad Additions: Salmon 9 Shrimp 9 Steak 9 Chicken 7

Texas Twang Steak Salad 16
Grilled Sirloin Steak cooked to perfection served on a bed of Greens with Texas Caviar (Onion, Roasted Corn, Black Eyed Peas, Jalapeño Peppers, Garlic, Red Pepper, Green Pepper and Lime Juice), Tomato, Cucumber, Wedge Cut Fries, Cheddar Cheese and Sweet Shallot Vinaigrette

Chipotle Roasted Chicken Club Salad 13
Pulled Chicken roasted with a Chipotle Rub served on Spring Mix
tossed with Tomato, 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

Warm Chicken and Spinach Wrap 12

Grilled Chicken tossed with Spinach, Feta, Roasted Red Pepper, Pickled Red Onion and Sweet and Sour Dressing served in a Spinach Wrap

West Texas Cheese Steak 17

Sliced Roast Beef topped with Roasted Peppers & Onions finished with Our Pecan Grill Queso

Build Your Own Burger 14

10oz Tenderloin Burger served on a Jalapeño Bun with your Choice of Toppings

French Dip 15

Sliced Roast served on a Soft Split Top Hoagie Roll served with a Side of Au Jus

Smoked Brisket Wrap 13

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

Chicken & Swiss 11

Grilled Chicken Breast with Swiss Cheese and Caramelized Onion served on a Jalapeño Cheddar Roll finished with Chipotle Mayonnaise

Add Bacon: 3

Classic Comfort BLT Sandwich 8

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

~Entrees~

Prime Rib Chicken Fried Steak 20

8oz Rib Eye Steak pounded thin in Seasoned Breading served with Home Fried Potatoes, Roasted Green Beans and 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

Brown Sugar and Spice Half Smoked Chicken 20

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

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**

Sirloin Steak 34

12oz Grilled Sirloin served with Roasted Balsamic Brussels Sprouts tossed with Onions and Candied Pecans and Roasted Red Pepper Mashed Potatoes

Fried Catfish 18

Fried Catfish served with Hush Puppies, Creamy Cole Slaw and Texas Style Tartar Sauce

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

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.