

-APPETIZERS-

West Texas Spring Roll 10

Slow Roasted Brisket in our Texas Spiced Pecan Crust, Texas Caviar and Spring Greens Wrapped in Rice Paper served with a Sriracha- Worcestershire Sauce

Smoked Salmon and Garlic Bagel Chips 16

Smoked Salmon (Hot Smoked) Served with Pickled Red Onion, Sliced Egg, Parsley, Capers, Garlic Bagel Chips and Sauce Marie Rose

Slow Braised Beef Short Rib 14

Cooked in Orange and Star Anise BBQ Sauce served with Ranch Style Black Eyed Peas and Jalapeno

Southern Fried Italian Bruschetta 9

Fried Green Tomato tossed with Olive Oil, Garlic, & Roasted Red Pepper on Fresh Mozzarella-Jalapeno Crostini

Meat & Cheese Board (for 2) 20

Wild Boar Pate-Sausage with Port Wine - Caramelized Onion Jelly and Stilton Bleu, House Made Chorizo Mousse with Aged Provolone Cheese and Cantaloupe, Parma Prosciutto with Local Smoked Bacon Gouda and Dried Apples

Cream of Avocado & Roasted Poblano Pepper Soup cup 5 / bowl 7

Finished with Crab and Lime Carrots

Day Soup cup 5 / bowl 7

-SALADS-

Texas Twang Pittsburgh Steak Salad 16

Grilled Sirloin Steak cooked to perfection Served on a bed of Greens with Texas Caviar (Onion, Roasted Corn, Black Eyed Peas, Jalapeno Peppers, Garlic, Red Pepper, Green Pepper and Lime juice), Tomato, Cucumber, Wedge cut Fries and Cheddar Cheese over the whole thing served with Sweet Shallot Vinaigrette

Chipotle Roasted Chicken Club Salad 13

Pulled Chicken Meat Roasted with Chipotle Rub Served on Spring Mix Tossed with Tomato, Bacon, Croutons, Shredded Monterrey Jack, & Roasted Jalapeno Vinaigrette

Grilled Radicchio & Endive Salad 11

Topped with Local Grown Ethan's Edibles Sunflower Shoots and Balsamic Glaze

Add: Salmon 9 Shrimp 9 Steak 9 Chicken 7

Pecan Grill Salad

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

Classic Caesar Salad

Side Salad 6 Entrée 11

Add: Salmon 9 Shrimp 9 Steak 9 Chicken 7

-SIDES-

\$5

Ranch Style Black Eyed Peas / Balsamic Brussels Sprouts / Grilled Zucchini

Sautéed Garlic Broccolini / Garlic Mashed Potatoes / Roasted Asparagus

Local Smoked Bacon Gouda Macaroni & Cheese

Side \$7 Entrée \$14

THE PECAN GRILL

-ENTREES-

The Eye of Texas Pot Roast 19

*Slow-Braised **Raider Red** Eye Round of Beef with Carrots, Onions, Celery, Potatoes, & Pan Dripping Gravy*

Braised Lamb Shank 32

Slow Cooked in Brandy and Rosemary Beef Stock served with Barley and Roasted Vegetables

Maple Roasted Texas Redfish and Lump Crab 37

Purple Cauliflower Couscous, Roasted Red Potatoes, and Jalapeno-Maple Lemon Butter

Quail & Apple-Pecan Stuffing 32

Roasted Quail Basted Sage Butter Served with Gala Apple and Pecan Sour Dough Stuffing, Roasted Asparagus and Cranberry Thyme Butter

Grilled and Roasted Vegetable Deconstructed Lasagna 19

Grilled Zucchini, Tomato, Eggplant and Fresh Mozzarella Folded into a Fresh Basil Pasta Sheet

Signature Pecan Crusted Red Snapper 27

Ranch Style Black Eyed Peas (Contains Bacon) and Basmati Rice Pilaf

Grilled Jumbo Prawns in Lemon-Butter and Garlic 42

Served with Cilantro Rice Pilaf, Roasted Asparagus and Drawn Butter

California Style Shrimp Scampi 23

Shrimp Sautéed in a Classic Scampi Butter Served with Roasted Avocado, Roasted Compari Tomatoes and Lemon Spinach Basmati Rice

Dr. Pepper Chicken 19

Sautéed Boneless Chicken Breast finished in our Signature Dr Pepper BBQ Sauce with Home Fried Red Potatoes and Spinach

Sautéed Cilantro Salmon Fillet 28

Spaghetti Squash with Garlic, Tomato and Jalapeno, Grilled Scallions and Micro Cilantro



RAIDER RED MEATS ON THE GRILL

*We proudly offer all of our **Texas Tech Raider Red Meats** with a choice of wet or dry rub cooked to your specifications*

Filet of Beef 40

Served with Mashed Yukon Gold Potatoes, Grilled Zucchini and Au Jus Lea

22oz Bone in Rib Eye 46

Choice of Temperature and Rub with Sautéed Broccoli and Ranch Style Black Eyed Peas

12oz Sirloin Steak 34

Steak Grilled to Perfection Plated with Roasted Balsamic Brussel Sprouts, Tossed with Onions and Candied Pecans served with Roasted Red Pepper Mashed Potatoes

We invite you to share your experience at [TripAdvisor.com](https://www.tripadvisor.com)

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.

AT THE OVERTON