

LUNCH



MENU

~ APPETIZERS ~

**Cowboy Chicken &
Avocado Soup**

cup 5 / bowl 7

Day Soup cup 5 / bowl 7

Tortilla Chips & Queso 7

Add Chipotle Chicken 4, Shredded Brisket 5

Kettle Chips & Warm Bleu Cheese Dip 7

Local Smoked Bacon Gouda Macaroni & Cheese
Small 7 / Entrée 14

~ WRAPS & SANDWICHES ~

All Plates accompanied by Wedge Fries, Sweet Potato Fries,
Tater Tots, Cole Slaw, Texas Caviar, or Fresh Cut Fruit

Build Your Own Burger 14

*Comes with Lettuce, Tomato and Jalapeno Bun
Choice of toppings & cheese*

French Dip 15

*Sliced Roast Rib Eye warmed in Au Jus on a Soft Split Top Hoagie
Roll with a side of Au Jus*

BBQ Onion Kaiser 13

*Pecan Crusted Beef Brisket with Dr. Pepper BBQ Sauce & topped
with Cole Slaw an Onion Kaiser Roll*

Texas Club 12

Jalapeno Corn Bread with Avocado Spread & Chipotle Mayonnaise

West Texas Cheesesteak 17

*Sliced Prime Rib topped with Roasted Peppers & Onions
Finished with Pecan Grill Queso*

Chicken & Swiss 11 (Add Bacon \$2)

*Grilled Chicken Breast, Swiss Cheese, & Caramelized Onion on a
Jalapeno-Cheddar Roll with Chipotle Mayonnaise*

Warm Chicken and Spinach Wrap 12

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

Grilled Reuben Sandwich 10

*Sliced Corned Beef Piled high with Fresh Pickled Cabbage, Swiss
Cheese & our Remoulade Sauce all Toasted in Marble Rye Bread*

Hotel & Conference Center

~ SALADS ~

Classic Caesar Salad

Pecan Grill Salad

*Mixed Greens with Pecans, Cucumber, Carrot, Tomato & your
Choice of Dressing*

Side Salad 6 Entrée 11

Add: Salmon 9 Shrimp 9 Steak 9 Chicken 7

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 & Cheddar Cheese
Served with Sweet Shallot Vinaigrette*

Chipotle Roasted Chicken Club Salad 13

*Pulled Chicken roasted with Chipotle Rub served on Spring Mix
tossed with Tomato, Bacon, Croutons, Shredded Monterrey Jack,
& Roasted Jalapeno Vinaigrette*

Fresh Seasonal Fruit Platter 10

Sliced Fruit & Berries, Cottage Cheese, & Raspberry Sauce

Mixed Berries, Feta and Candied Pecan Salad 12

*Finished in a Poblano and Honey Orange Vinaigrette Served on a
Bed of Romaine Leaves*

Add: Salmon 9 Shrimp 9 Steak 9 Chicken 7

~ ENTREES ~

Prime Rib Chicken Fried Steak 20

*8oz Prime Rib Eye pounded & breaded with House-Seasoned
Crumbs served with Home Fried Potatoes, Fresh Green Beans,
& White Country Gravy*

Dr. Pepper-BBQ Chicken 19

*Boneless Breast of Chicken Sautéed with Shallots & Garlic
Finished with Dr. Pepper BBQ Sauce
Accompanied by Home Fried Potatoes & Sautéed Spinach*

Southern Fried Chicken & Corn Bread Sausage Waffle 14

*Our Version of Chicken and Waffle with our West Texas Flair Sausage,
Peppers and Onions in a Corn Bread Waffle topped with Chipotle Fried
Chicken Finished with Ranchero Sauce*

Fish & Chips 17

*Shiner Bock Beer-Battered Cod with Wedge Cut Fries,
Grilled Tomatoes & Remoulade*

12oz Sirloin Steak 34

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

~ LUNCHEON BUFFET ~

Available Monday through Friday

Full Buffet 13.95

Soup, Salad, & Dessert 7.95

Buffet includes Soup, Salad, Baked Potato Bar,
Vegetables, Two Hot Entrees, Dessert, & a Soft Drink