

# LUNCH



# MENU

## APPETIZERS

### Cowboy Chicken & Avocado Soup

Soup of the Day

Cup 5 Bowl 7

### 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 5

Add to Your Chips and Salsa:

Guacamole 4 Smoked Cheddar Queso 4

Queso Add on: Chipotle Chicken 3 Shredded Brisket 4

### Smoked Bacon Gouda Macaroni and Cheese 7

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

### French Dip 15

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

### Build Your Own Burger 14

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

### Texas Club 12

Traditional Club served on Jalapeño Cornbread with Avocado and Chipotle Mayonnaise

### West Texas Cheese Steak 17

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

### Chicken and Swiss 11

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

Add Bacon: 3

### Smoked Brisket Wrap 13

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

## 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 Meat Roasted with a Chipotle Rub Served on Spring Mix that is tossed with Tomato, Bacon, Croutons, Shredded Monterey Jack Cheese and Roasted Jalapeno Vinaigrette

### Fresh Seasonal Fruit Platter 10

Seasonal Sliced Fruits and Berries served with Cottage Cheese and Raspberry Sauce

## 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

### Fried Catfish 17

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

### Sirloin Steak 34

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

## ~ LUNCHEON BUFFET ~

Available Monday through Friday

Full Buffet 14.95

Soup, Salad, & Dessert 8.95

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