



DINNER MENU

SERVED 4PM - 8PM TUESDAY THRU SATURDAY

SOUP OF THE DAY

MONDAY – JOSE'S GREEN CHILI
TUESDAY – CHICKEN TORTILLA
WEDNESDAY – RED CHILI
THURSDAY – BEEF & VEGETABLE
FRIDAY – CLAM CHOWDER
SATURDAY – CHEF'S CHOICE
SUNDAY – JOSE'S GREEN CHILI

HEB SALAD / 9

MIXED GREENS, CANDIED PECANS, MACERATED
CRANBERRIES, CRUMBLER BLUE CHEESE, SPIN
CARROTS AND BEETS
ADD CHICKEN \$5 ADD SALMON* \$8
ADD SHRIMP \$6

CAESAR SALAD / 9

CHOPPED ROMAINE LETTUCE, SHREDDED PARMESAN
CHEESE, GARLIC CROUTONS AND HOMEMADE
CAESAR DRESSING
ADD CHICKEN \$5 ADD SALMON* \$8
ADD SHRIMP \$6

POWER SALAD / 13

SPRING MIX, GRILLED CHICKEN,
FRESH STRAWBERRIES, QUINOA, DICED APPLES,
AVOCADO & STRAWBERRY VINAIGRETTE

BRUSSELS SPROUTS / 10

CRISPY FRIED BRUSSELS SPROUTS TOPPED WITH
LEMON DILL AIOLI, PARMESAN CHEESE, AND CRISPY
PROSCIUTTO

HEB BURGER* / 14

GRILLED ANGUS BURGER, CHEDDAR CHEESE, FRIED
POBLANO ONIONS, FRIED ONIONS,
BBQ SAUCE, BACON AND SLICED AVOCADO.
CHOICE OF SIDE *GF OPTION AVAILABLE*

CLASSIC BURGER* / 12

CHOICE OF
ANGUS, TURKEY, OR BISON BURGER,
SERVED WITH LETTUCE, TOMATO, ONION & PICKLE.
CHOICE OF SIDE *GF OPTION AVAILABLE*

FISH & CHIPS / 13

THREE PIECES OF BEER BATTERED COD SERVED
WITH FRENCH FRIES, REMOULADE
AND MALT VINEGAR

FRENCH DIP / 14

TRADITIONAL FRENCH DIP SERVED WITH CREAMY
HORSERADISH, GRILLED ONIONS, PROVOLONE
CHEESE, AND AU JUS. YOUR CHOICE OF SIDE
GF OPTION AVAILABLE

PHILLY CHEESESTEAK / 15

SERVED WITH SAUTÉED MUSHROOMS, GRILLED
ONIONS AND BELL PEPPERS, TOPPED WITH
PROVOLONE CHEESE SAUCE & YOUR CHOICE OF
SIDE *GF OPTION AVAILABLE*

SIDES

SIDE SALAD, COLE SLAW, FRESH FRUIT,
CUP OF SOUP, FRENCH FRIES, ONION RINGS,
FRINGS, TATER TOTS, SWEET POTATO TOTS

* THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED OR CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. PLEASE NOTIFY MEMBER OF OUR STAFF OF ANY FOOD ALLERGIES OR RESTRICTIONS. ALL CHECKS WILL INCLUDE AN 18% SERVICE CHARGE. ALL SUBSTITUTIONS ARE SUBJECT TO ADDITIONAL CHARGES.



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SEAFOOD PUTTANESCA / 18

SALMON, COD, AND SHRIMP, TOSSED IN A RED SAUCE OF CASTELVETRANO OLIVES, CAPERS & CHERRY TOMATOES. SERVED OVER FRESH HOUSE MADE FETTUCCHINE PASTA **GF**

SHORT RIB AND MUSHROOM RAVIOLI / 21

PORTOBELLO AND GOAT CHEESE RAVIOLI SERVED WITH BRAISED SHORT RIB, CHERRY TOMATOES, SWEET PEAS, ROASTED CARROTS, TOPPED WITH GREMOLATA **GF**

A LA CARTE MENU

TO CREATE YOUR OWN UNIQUE DISH PLEASE CHOOSE ONE ITEM FROM EACH CATEGORY. WINE PAIRING AVAILABLE UPON REQUEST

6oz FILET MIGNON* / 27

8oz PORK CHOP* / 22

APPLE BRINED CHICKEN BREAST* / 18

PAN SEARED ATLANTIC SALMON* / 19

CHOICE OF:

RICE PILAF
LOADED BAKED POTATO
CRISPY DUCK POTATOES
YUKON POTATO PUREE
PARMESAN RISOTTO

CHOICE OF:

GRILLED ASPARAGUS **GF**
CRISPY BRUSSELS SPROUTS **GF**
ASSORTED VEGETABLE MEDLEY
GF
CREAMY SPINACH

CHOICE OF:

TRADITIONAL DEMI-GLACE **GF**
APPLE CHUTNEY **GF**
MAPLE BACON GLAZE **GF**
LEMON CHIVE BUTTER SAUCE
GF

DESSERTS

CHEESECAKE OF THE MONTH / 6

TRIPLE CHOCOLATE MOUSSE CAKE / 6

HOT FUDGE SUNDAY / 6

VANILLA ICE CREAM, HOT FUDGE, WHIPPED CREAM, CHOPPED WALNUTS, AND MARASCHINO CHERRY **GF**

STRAWBERRY SHORTCAKE / 5 GF

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