



DINNER

SERVED 4-8PM
TUESDAY THRU SATURDAY

HEB SALAD - 10.00

*mixed greens, candied pecans, oven roasted
grapes, goat cheese, radish, carrots
& strawberry vinaigrette*

add chicken 5.00 add salmon 8.00 add shrimp 7.00*

WEDGE SALAD - 12.00

*baby iceberg lettuce over roasted cherry
tomatoes, pickled red onions, bacon crumbles,
bleu cheese crumbles with bleu cheese dressing*

CAESAR SALAD - 10.00

*romaine lettuce, shredded parmesan cheese,
garlic croutons & house made caesar dressing
add chicken 5.00 add salmon* 8.00 add shrimp 7.00*

ASIAN CHOP SALAD - 14.00

*soba noodles, shredded napa cabbage, purple cabbage,
carrots, cilantro, crispy wontons, edamame, slivered
almonds, sesame shrimp with sesame ginger vinaigrette*

BRUSSELS SPROUTS - 10.00

*crispy fried sprouts topped with lemon dill aioli,
parmesan cheese & crispy prosciutto*

HEB BURGER* - 14

*two 4oz. patties, American cheese, lettuce, thinly
sliced onions & 1001 island dressing.
served with your choice of side*

CLASSIC BURGER* - 12

*choice of angus or vegetarian patty with
lettuce, tomato, onion & pickle.
served with your choice of side*

FISH & CHIPS - 13

*three pieces of beer battered cod served with
French fries, remoulade & malt vinegar*

FRENCH DIP - 14

*traditional French dip with caramelized onions,
swiss cheese, horseradish mayo and au jus.
served with your choice of side*

CRISPY THAI SHRIMP - 12

*crispy fried shrimp tossed with sweet Thai sauce &
served on a bed of asian coleslaw*

**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*



DINNER

SERVED 4-8PM
TUESDAY THRU SATURDAY

CHICKEN PICCATA - 20.00

*crisped browned chicken breast over fettuccine
with lemon caper butter sauce.
served with seasonal vegetables*

TUSCAN RED WINE BRAISED BEEF - 23.00

*slow braised beef served with mashed yukon
potatoes, roasted mushrooms,
seasonal vegetables & red wine jus*

SOUP OF THE DAY

*please ask server
cup 4.00
bowl 6.00*

SIDES

*side salad
coleslaw
fresh fruit
cup of soup
french fries
onion rings
frings
tater tots
sweet potato waffle fries*

DESSERTS - 6.00

*pineapple upside down cake
chocolate lava cake
root beer float
hot fudge sundae
strawberry shortcake*

SWEET CORN RAVIOLI - 21

*house made ravioli topped with lobster meat,
sweet corn, lobster cream & chevril*

A LA CARTE MENU

*create your own unique dish
choose one item from each category*

6OZ. FILET MIGNON* - 28.00

SWEET & SPICY PORK WINGS - 23.00

HERB MARINATED CHICKEN BREAST - 19.00

PAN SEARED ATLANTIC SALMON - 19.00

BLACKENED MAHI MAHI* - 19.00

CILANTRO LIME MARINATED SHRIMP - 23.00

CHOICE OF:

*pearled barley
loaded baked potato
yukon potato puree
spring pea & lemon risotto*

CHOICE OF:

*crispy brussels sprouts
spring succotash
creamy green bean with bacon & shallots*

CHOICE OF:

*mojo de ajo
lemon, dill & garlic cream sauce
red wine & butter bordelaise*

**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*