

## DINNER

Tuesday - Saturday 4pm - 8pm

### SALADS

#### HEB Salad

\$11

Spring mix, oven roasted grapes, goat cheese, candied pecans, carrots  
add chicken \$6, add salmon \$8, add shrimp \$7

#### Caesar Salad

\$12

Hearts of romaine, fried capers, triple garlic caesar dressing, brown butter breadcrumbs, Parmesan cheese  
add chicken \$6, add salmon \$8, add shrimp \$7

#### Classic Wedge

\$11

Baby iceberg, smoked bleu cheese, Nueske's bacon lardons, baby heirloom tomatoes, pickled onions & choice of bleu cheese or ranch dressing

#### Apple Fennel Salad

\$15

Roasted apples, shaved fennel, shaved red onion, candied walnuts, arugula, goat cheese, roasted apple vinaigrette

### APPETIZERS

#### Salt & Pepper Calamari

\$14

Fried calamari, house made cocktail sauce, garlic aioli, lemon

#### Mexico City Street Fries

\$11

Cumin spiced crispy fries, cheddar jack cheese, sour cream, pico de gallo, guacamole, scallions Add carne asada \$4

#### Chicken Wings

\$17

1lb. wings. Choice of buffalo, spicy honey, Caribbean jerk dry rub, sweet Thai chili. Served with carrots & celery and choice of ranch or bleu cheese dressing

#### Fried Brussels Sprouts

\$10

Black garlic gastrique, crispy bacon, Parmesan cheese

#### Korean BBQ Pork Belly Bites

\$14

Crispy pork belly bites, Korean BBQ sauce, sesame, scallions

#### Green Chili Nachos

\$12

Tortilla chips topped with José's green chili, colby jack queso, pico de gallo, sour cream, green onions  
add chicken or carne asada \$4

#### Beer Battered Cauliflower

\$11

Battered & fried cauliflower, parsley, lemon, garlic aioli

### SANDWICHES HANDHELDS

#### Classic Burger

\$15

Choice of angus or vegetarian patty, lettuce, tomato, onion, pickle. Served with your choice of side

#### HEB Burger

\$16

Two 4oz. angus burgers, American cheese, shredded lettuce, thin sliced onion, 1001 island dressing. Served with your choice of side

#### HEB Street Tacos

\$16

Carne asada or fried shrimp, pico de gallo, chipotle aioli. Served with your choice of side

#### Fish & Chips

\$18

Beer battered cod, French fries, remoulade, lemon

#### French Dip

\$16

Traditional French dip, sauteed onions, provolone cheese, au jus. Served with your choice of side

*\* 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 for any food allergies or restrictions.*

*All checks will include at 20% service charges. All substitutions are subject to additional charges*

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### ENTRÉES

**Pan Seared Salmon** \$25

Pan seared Atlantic salmon, pearl couscous, cucumber, feta, heirloom tomatoes, & lemon-dill vinaigrette

**Wild Mushroom Ravioli** \$24

Pappardelle's wild mushroom ravioli, creamy truffle mushroom sherry cream, Nueske's bacon lardons, Parmesan cheese, micro greens

**Pan Roasted Chilean Sea Bass** \$35

Butter roasted sea bass, creamy saffron orzo pasta, heirloom tomatoes, fried chickpeas, micro greens

**Late Summer Vegetable Risotto** \$19

Aged arborio rice, heirloom tomatoes, summer corn, parsley, Parmesan cheese

**Chicken Piccata** \$23

Lightly breaded chicken breast, angel hair pasta, lemon piccata sauce, seasonal vegetables

**Cajun Andouille Fettuccini** \$23

Andouille sausage, peppers, onions, tomatoes, Cajun cream sauce, fettuccini pasta

**Creamy Tomato Gnocchi** \$23

Potato gnocchi, Italian sausage, creamy tomato sauce, Parmesan cheese, fresh basil

**Shrimp & Grits** \$24

Seared jumbo shrimp, smoked cheddar grits, fennel salad, Nueske's bacon lardons

### STEAKHOUSE CUTS

Cuts	Choice of Side	Choice of Sauce
6oz. Filet Mignon - \$32	Whipped Yukon Potatoes	Classic Demi
10oz. NY Steak - \$30	Loaded Baked Potato	Seasonal Compound Butter
12oz. Smoked Ribeye - \$35	Seasonal Vegetables	Bleu Cheese Fondue
Marinated Chicken Breast - \$24	Fried Brussels Sprouts	

### SIDES

\$5

French fries  
Sweet potato waffle fries  
Fried pickles  
Onion rings  
Coleslaw  
Side salad  
Fresh fruit  
Cup of soup  
Tater tots

### SOUPS

Cup \$6 Bowl \$8

Daily - José's Green Chili  
Tuesdays-Saturdays - Soup Du Jour  
Fridays - Clam Chowder

### DESSERTS

\$7

Chocolate lava cake  
Vanilla Bean Brûlée Cheesecake  
Chef's seasonal dessert  
Ice cream sundae

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