

LUNCH MENU

APPETIZERS

Clams, <i>steamed in white wine, lemon, shallots and garlic</i>	10.50
Grilled Sea Scallops, <i>with avocado-corn relish on crisp tortillas</i>	9.50
Traditional Shrimp Cocktail, <i>with classic cocktail sauce</i>	8.50
Mexican Shrimp Cocktail, <i>with spicy salsa cruda</i>	7.50
Crispy Calamari, <i>served with marinara sauce</i>	7.50
Cajun Popcorn, <i>crawfish tails, Cajun seasoned & fried</i>	7.50
Cajun Chicken Wings, <i>with our homemade blue cheese sauce</i>	7.50
Blue Crabfingers, <i>sauteed in butter with garlic & basil</i>	1/4 LB 9.50 1/2 LB 15.25

Smoked Crab Cakes

Shrimp, scallops, & crab w/roasted salsa roja 9.75

SALADS & SOUPS

Salad Unlimited, <i>house dressing, fresh blue cheese crumbles</i>	Salad Only 5.95	With Meal 2.95
	Add Charbroiled Chicken	6.00
Soup, <i>homemade daily</i>	Bowl 4.15	Cup 3.15
Soup & Salad, <i>bowl of soup with unlimited salad</i>		7.10
Filé Gumbo, <i>homemade daily</i>	Bowl 5.15	Cup 4.15
Gumbo & Salad, <i>bowl of gumbo with unlimited salad</i>		8.10
Mozzarella Caprese, <i>fresh Dallas mozzarella, Roma tomatoes, shallots, fresh basil, oregano & olive oil</i>		7.50

Enough for two to share

SIDE DISHES

Substitute any side dish 2.00

Asparagus	3.95	Onion Rings	3.95
Wilted Spinach	3.95	Sweet Potato Fries w/Cream Gravy	3.25
Smoked Corn O'Brien	2.95	Linguini w/Cilantro Pesto	2.75
Steamed Broccoli	3.25	Garlic Mashed Potatoes	3.25
Sautéed Mushrooms	3.25	Seven Cheese Macaroni & Cheese	3.25

PASTAS & CHICKEN

All of Our Chicken Menu Items are 100% Natural

Shrimp & Pesto Sauce, <i>penne pasta, sauteed shrimp, pesto</i>	12.95
Chicken & Spicy Tomato Sauce, <i>penne pasta, grilled chicken</i>	11.25
Cilantro Chicken, <i>topped with cilantro & roasted corn cream sauce, with linguini</i>	11.95
Chicken Picatta, <i>wine & lemon, mushrooms, capers, basil, side linguini</i>	11.25
Southern Fried Chicken, <i>homemade gravy, choice of fries or baked potato</i>	10.45
Charbroiled Chicken, <i>skin on, marinated in olive oil & spices, white rice, jicama/pineapple salsa</i>	11.25

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BURGERS & SANDWICHES

Hamburger, 8 oz, <i>charbroiled, served with fries</i>	6.55
Add American, Swiss, or Cheddar cheese .50 Add grilled onions .50	
Mushroom Burger, 8 oz, <i>charbroiled, topped with Swiss cheese and mushrooms, fries</i>	7.35
Guacamole Burger, 8 oz, <i>charbroiled, topped with guacamole and jack cheese, fries</i>	7.35
Green Chile Burger, <i>charbroiled, topped with roasted poblano sauce and jack cheese, fries</i>	7.35
BBQ Burger, 8 oz, <i>charbroiled, cheddar cheese, Shiner Bock BBQ sauce, fries</i>	7.35
French Dip, <i>thinly sliced roast beef, Swiss cheese on a Cuban roll, with aujus, fries</i>	7.65
Reuben Sandwich, <i>corned beef, sauerkraut on rye with thousand island, potato salad</i>	7.85
Blackened Chicken Sandwich, <i>blackened chicken, Monterey Jack, lettuce, tomato, with fries</i>	7.65
California Chicken Sandwich, <i>chicken, pico de gallo, avocado, with fries</i>	7.65
Fresh Fish Sandwich, <i>grilled fillet, leaf lettuce, onion, tomato, wasabi mayonnaise, potato salad</i>	10.45
Po'boy, <i>fried shrimp, oysters, crawfish or catfish on a Cuban roll, remoulade sauce, fries</i>	7.85
Chicken Salad Sandwich, <i>made with fresh herbs, grapes, & pecans, side of fresh fruit</i>	7.65

Sandwich and Soup

Add a cup of soup for 3.15

We Proudly Serve
Sterling Silver® Premium Meats



Our Beef is Hand Cut and
Aged a Minimum of 21 Days

BEEF & CHOPS

Skirt Steak, <i>charbroiled and drizzled with chipotle honey sauce, with roasted garlic mashed potatoes</i>	11.25
Kebab, <i>top sirloin marinated in teriyaki, served with wild rice or baked potato</i>	15.55
Top Sirloin, 8 oz, <i>served with wild rice or baked potato</i>	15.25
Chicken Fried Steak, <i>hand breaded, homemade gravy, fries or baked potato</i>	10.45
Charbroiled Pork Chops, <i>center cut, highly marbled chops, with garlic mashed potatoes</i>	15.25
Pork Chop, <i>center cut, boneless cutlet, hand breaded & fried, topped with gravy, fries or baked potato</i>	9.95

(All of our dinner steaks are available on request)

SEAFOOD

Today's Fresh Fish, <i>filleted in house daily</i>	MKT
Blackened Catfish W/ Etoufée, <i>blackened catfish topped with crawfish etoufée, on white rice</i>	15.75
Blackened Orange Roughy, <i>sprinkled with Cajun spices & seared, baked potato or wild rice</i>	16.75
Mahi-Mahi 6 oz, <i>grilled with chipotle-cilantro lime sauce over julienne vegetables, wild rice</i>	13.95
Grilled King Salmon, <i>honey & chile glazed, with roasted corn vinaigrette & garlic mashed potatoes</i>	16.75
Pecan Crusted Trout, <i>wine & lemon, mushrooms, capers, basil, with wild rice</i>	14.45
Grilled Gulf Shrimp, <i>basted with smoked chile butter, with white rice & jicama/pineapple salsa</i>	13.35
Southern Fried Catfish, <i>cornmeal breaded, served with your choice of baked potato or fries</i>	13.15
Fried Gulf Shrimp, Oysters or Crawfish, <i>choose one, with fries or baked potato</i>	13.15
Seafood Relleno, <i>anaheim pepper stuffed with seafood, chipotle/tomatillo sauce, white rice</i>	9.35

Etoufée

Choice of crawfish or shrimp, served with white rice

Small 12.55 Large 16.25