

## Appetizers

**Jumbo Lump Crab Dip** – Jumbo Lump Crabmeat dip served with crostini. 17.00

**Shrimp Piccata** – 1/2 dozen Shrimp sauteed in a lemon butter sauce with capers served on a bed of mixed greens. 15.50

**Queso & Chips** – Tri-Colored Tortilla chips served with creamy house-made queso. 11.50

**Beef Sliders** – Two beef sliders with lettuce, tomatoes, onions, and dill pickles on brioche rolls. 12.95

**Gulf Chilled Shrimp Cocktail** – 1/2 Dozen Shrimp served with cocktail sauce. 16.50

**Jumbo Lump Crab Cocktail** – 6 oz of Lump Crab served with remoulade. 17.50

**Four-Cheese Quesadilla** – Shredded Cheddar, Monterey Jack, Pepper Jack and Mozzarella. 11.95  
With Chicken Fajita 12.95 | With Beef Fajita 14.95

**Double Diamond Nachos** – Texas size serving of chips, cheese, queso, black beans, pico de gallo, and choice of chicken or beef with Jalapeños, salsa, sour cream and guacamole. Chicken Fajita 20.00 | Beef 22.50

**Chicken Fried Chicken** – Hand-battered chicken breast strips topped with rich creamy gravy. 12.95

**Shiner Bock Onion Rings** – Shiner Bock beer battered onion rings fried to crispy perfection, served with chipotle ketchup made from Chef Luigi's secret recipe. 11.00

**Calamari Romana** – Served with Marinara sauce and garlic parsley aioli. 16.95

## Soup

**Cream of Tomato Basil Soup** – Creamy tomato soup with fresh basil. Cup 9.95 | Bowl 11.50

## Salad

**Sweet Honey Pecan Salad** – Mixed greens, chicken breast, honey bacon, chopped pecans, avocado, tomatoes, carrots, and Cheddar and Monterey Jack cheese, drizzled with a honey dijon dressing. 20.00

**House Salad** – Romaine with tomatoes, red onion, and cucumbers. 9.00 | With grilled chicken 15.00

**Cobb Chicken Salad** – Grilled chicken, red onion, applewood bacon, Bleu cheese, egg, avocado, tomatoes, honey mustard vinaigrette. 19.00 | Sub Shrimp 21.00

**Cobb Crab Salad** – Jumbo Lump Crab, applewood bacon, red onion, Bleu cheese, egg, avocado, tomatoes, with a creamy red wine vinaigrette. 28.00

**Santa Fe Salad** – Lettuce, Chili Cilantro-Lime dressing, grilled chicken, corn, black beans, cheese, tortilla strips, tomato, avocados and taco seasoning. 19.00

**Caesar Salad** – Romaine tossed with traditional Caesar dressing, Parmesan cheese and croutons. 9.95  
With Grilled Chicken 15.95

*Dressing Options: Honey Dijon Dressing, Honey Mustard Dressing, Chili Cilantro-Lime, Ranch, Caesar, Balsamic Dressing, Italian Vinaigrette, Bleu Cheese.*

## Flatbread and Pizza

*Thin Crust Flatbread or Thick Crust Pizza baked fresh to order.  
(12" thick crust pizza – allow 20 minutes of cooking time)*

**Margarita Flatbread** - Crispy Flatbread with Mozzarella Cheese, Fresh Basil, and Tomatoes. 15.95

**Create Your Own – 3 toppings + Mozzarella**

Thin Crust Flatbread	15.95
Thick Crust Pizza	18.00
Extra Toppings	1.00

Toppings: Pepperoni, Italian sausage, ham, bacon, ground beef, mushroom, tomato, peppers, onions, Jalapeños, green olives, garlic, fresh basil, pineapple, extra cheese

# Sandwiches

All sandwiches served with choice of one side item: French fries, sweet potato fries, sautéed vegetables, potato chips or fruit cup. Sub a side item with a side salad, baked potato, or cup of soup for 2.00

**Open-Faced Chicken Salad Melt** – Chicken salad made with apples, cranberries and celery served open faced on grilled marble rye bread topped with tomato and melted Monterey Jack cheese. 18.50

**Half lb. Burger** - Grilled half-pound patty with lettuce, tomatoes, onions, and pickles on a choice of bun or Jalapeño Cheddar bun. 14.00  
Add cheese, bacon, 1.50 | Add avocado 2.00

**Southwest Burger** – Spicy half-pound patty cooked to order with lettuce, tomatoes, avocado, bacon, Monterey Jack cheese, and Chipotle mayo on a Jalapeño Cheddar bun. 18.95

**Vegetable Panini** – Fresh grilled vegetables on rustic Italian bread with Mozzarella and basil pesto. 13.50

**Turkey BLT** – Sliced roasted turkey, bacon, lettuce, tomatoes, and mayo on a house-made Asiago bun. 16.00

**Shaved Bourbon Rib-Eye Steak Sandwich**  
Thin sliced ribeye with smoked Provolone cheese, sautéed mushrooms and horseradish cream sauce on a house-made Asiago bun. 16.00

**Classic Reuben** – Corned beef topped with sauerkraut, Swiss cheese, and Thousand Island dressing, served on grilled marble rye bread. 18.00

**Southwest Grilled Chicken Sandwich** - Spicy grilled chicken breast with Monterey Jack cheese, bacon, sliced avocado, tomato, lettuce, and Chipotle mayo on a Jalapeño Cheddar bun. 20.50

**Buffalo Chicken Sandwich** – Crispy chicken tossed with buffalo sauce, served with lettuce and tomatoes on a house-made Asiago bun. 16.00

**Social Grilled Cheese Sandwich** - A classic with five different kinds of cheese: Cheddar, Swiss, Monterey Jack, Provolone, and American with applewood bacon and ham on rustic Italian bread 14.95

**Black Bean Burger** – Grilled black bean patty with lettuce, tomatoes, red onions and pickles on a bun. 14.00

**Classic Club** – Roasted turkey, ham, Cheddar cheese, Swiss cheese, lettuce, tomatoes, applewood bacon, and mayo on rustic Italian bread. 18.00

# Entrees

**Barramundi Picatta** - Fish fillet sauteed in a lemon butter sauce with capers, served with Yukon mashed potatoes and seasonal vegetables. 26.50

**Grilled Atlantic Salmon** – Grilled Salmon topped with mango BBQ sauce served with Yukon mashed potatoes and seasonal vegetables. 25.00

**Blackened Sliced Sirloin** – 8 oz. Beef Sirloin sliced and served with Yukon mashed potatoes and seasonal vegetables. 26.00

**Shrimp & Grits** – 1/2 dozen shrimp, applewood bacon, on a bed of Jalapeño cheese grits 20.00

**Tomato-Butter Pan Sauce over Penne Pasta**  
Penne pasta tossed with tomato-butter pan sauce with Parmesan cheese and house-made grilled bread. 14.00  
With Grilled Chicken 19.50  
With Grilled Shrimp 22.00

**Penne Alfredo** – Penne pasta tossed with creamy Alfredo sauce and topped with Parmesan cheese and house-made grilled bread. 16.00  
With Grilled Chicken 21.50  
With Grilled Shrimp 24.00

**Filet of Black Angus Tenderloin** – 6oz. Beef tenderloin with Balsamic Demi-Glace Sauce served with Yukon mashed potatoes and seasonal vegetables. 39.00

**Chicken Fried Steak** – Large portion of hand breaded lean beef, served with Yukon mashed potatoes, house-made cream gravy and seasonal vegetables. 20.00