



MONDAY - FRIDAY | 11 AM - 3 PM

- \$25 PER PERSON -

Full table participation required

Jul 25 - Aug 8

STARTERS *choice of*

Deviled Eggs GF

Dill, Chives, Smoked Trout Roe

- two served -

Texas Twinkie

Bacon Wrapped Jalapeño, Short Rib, Pimento Cheese,
BBQ Glaze, Housemade Ranch

MAINS *choice of*

Chicken & Waffles

Chilled Spiced Watermelon, Sharp Cheddar Waffle,
Honey Hot Sauce, Bourbon Maple Syrup

Asian Hot Chicken

Housemade Spicy Aioli, Gochujang Sauce,
Spicy Kimchi Slaw, Waffle Fries

Country Cobb Protein Bowl

Roasted Chicken, Field Peas, Corn, Apples, Avocado,
Mixed Greens, Quinoa, Tomato, Onion

DESSERT

Fried Oreo

Cookie Crumbles, Oreo Ice Cream

Sorbet GF

Chef's Seasonal Selection

LUNCH MENU

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS
MAY INCREASE THE RISK OF A FOODBORNE ILLNESS. NOTE: SOME FOOD ITEMS PREPARED
MAY CONTAIN NUTS OR TRACE AMOUNTS OF NUTS.
ALERT YOUR SERVER WITH ANY CONCERNS.



SUNDAY - THURSDAY | 4 PM - 9 PM

FRIDAY - SATURDAY | 4 PM - 10 PM

- \$45 PER PERSON -

Full table participation required

Jul 25 - Aug 8

STARTERS *choice of*

Big Dipper

Roasted Poblano Queso, Pimento, Spinach, Andouille,
Jalapeño, Assorted Crispy Dippers

Short Rib Sliders

Hawaiian Bun, Horseradish Aioli, Arugula

- two served -

MAINS *choice of*

Chicken & Waffles

Chilled Spiced Watermelon, Sharp Cheddar Waffle,
Honey Hot Sauce, Bourbon Maple Syrup

Safflower Risotto

Mixed Mushrooms, Grilled Steak

Parmesan Grilled Salmon

Asparagus, Dirty Rice, Herb Compound Butter

DESSERT

Lemon Cheesecake

Chantilly Cream, Mixed Berries

Seasonal Sorbet

Chef's Selection

DINNER MENU

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS
MAY INCREASE THE RISK OF A FOODBORNE ILLNESS.

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ALERT YOUR SERVER WITH ANY CONCERNS.