



STARTERS

BAKED POTATO SAMOSAS Sour cream, bacon, cheddar cheese & onion dip	4.95
REUBEN SPRING ROLLS Russian dipping sauce	5.95
HOMEMADE CHARCUTERIE A selection of home made salamis & Texas cheese	9.95
WINGS 9 Marinated chicken wings, shaved apple & jicama salad Choice of: Smoked Chili Jam, Asian Glaze or Red Hot	7.95
TRIO OF DIPS WITH CHIPS Homemade queso, guacamole & salsa for dipping	8.95
SHRIMP COCKTAIL Six jumbo gulf shrimp, horseradish cocktail sauce	11.95
TUNA TARTARE WONTON CUPS Fresh Hawaiian tuna marinated and spiced with macadamia nuts, nori, and sesame inside wonton cups with wasabi aioli	13.95
SWEET BATTERED CALAMARI With a tangy sambal aioli	8.95
GULF COAST CRAB CAKE BITES Our famous crabcake in shareable bite sized portions	10.95
CRISPY LAUGHING BIRD SHRIMP Bite size shrimp tossed in a sweet & sour soy glaze	13.95

SOUPS

TODAY'S SOUP	5.95
BLACK BEAN	4.95
LOBSTER BISQUE	11.95

SALADS

FIELD GREEN SALAD Select mesclun greens, crisp vegetables, marinated tomatoes	4.95
BABY SPINACH SALAD Sliced mushrooms, hard boiled egg, crispy onions & warm bacon dressing ADD CHICKEN \$5 ADD SHRIMP \$8	6.95
SPICY ARUGULA WITH CHICKEN Endive, maytag blue cheese, candied walnuts, red grapes, lemon dressing	12.95
SMOKED CHICKEN COBB SALAD Avocado, bacon, tomato, eggs, maytag blue cheese, spicy buttermilk dressing	12.95
GRILLED SALMON SALAD Chilled salad of red onion slivers, shaved cucumber, field greens, tomato, olives & basil, lemon vinaigrette	19.95
CAESAR SALAD WITH CHICKEN Crisp hearts of romaine, croutons, shaved parmesan & creamy dressing SUBSTITUTE GRILLED GULF SHRIMP add \$ 5	10.95
GRILLED SKIRT STEAK SALAD Avocado, bacon, tomato, black beans, corn, tortilla strips, spicy buttermilk dressing	14.95

Dressings:

homemade blue cheese, ranch, lemon vinaigrette, poppy seed, spicy buttermilk or papaya seed dressing

Add Today's Soup with any salad.
3.00



SANDWICHES

(All sandwiches are served on our home made breads with fresh cut French fries)

ANGUS SLIDERS 3 sliders with aged cheddar, caramelized onions, Russian dressing	6.95	THE REUBEN House cured corned beef, sauerkraut & swiss cheese on house rye bread, served with cabbage slaw	9.95
The "MONTE CRISTO" Turkey, ham, Swiss & American cheese, battered and deep fried with raspberry jam	10.95	PHILLY CHEESESTEAK Thinly sliced slow cooked prime rib, caramelized onions, Provolone cheese on a hoagie	15.95
1903 CLUB Whole wheat toast, peppered turkey, crisp bacon, romaine tomato, avocado, garlic mayo	9.95	CHICKEN BLT Grilled chicken BLT, bacon, spicy arugula, ripe tomatoes, roasted garlic aioli, ciabatta bread	9.95
"CLASSIC" PATTY MELT 1/2 pound Angus beef, rye bread, caramelized onions & Swiss cheese	7.95		

BURGERS

(All burgers are 1/2 pound Angus beef, grilled to order and served on our home made buns with fresh cut French fries)

OLE FASHIONED BURGER American cheese, special sauce	7.95	SAN ANTONIO BURGER Refried black beans, crushed Fritos, American Cheese	8.95
BACON CHEESEBURGER Applewood smoked bacon, aged cheddar	8.95	SANTA FE BURGER Roasted green chilies, guacamole, pepperjack cheese	9.95
ROASTED MUSHROOM & SWISS Roasted Mushrooms, gooey melted swiss	8.95	EAST MEETS WEST BURGER House made kim chi, teriyaki style glaze, Korean chili mayonnaise	8.95
BACON & BLUE CHEESE BURGER Applewood smoked bacon & Maytag blue cheese	9.95	TEXAS BURGER Chicken fried, black pepper & dijon mustard mayonnaise	7.95
CHILI CHEESEBURGER Heritage pork & beef chili, cheddar cheese and sliced red onions	9.95		

PIZZA

(All pizza are made with homemade dough and an assortment of fresh ingredients)

LITTLE ITALY Coppa, salami, prosciutto (Italian Meats), provolone & pepperoncini peppers	9.95
ALL ABOUT MEAT Salami, sausage, ground beef, bacon, pepperoni, ham, cheese blend (provolone, mozzarella, asiago, fontina)	9.95
BUILD A PIZZA (5 Toppings) Sausage, ground beef, bacon, pepperoni, ham, Italian meats, smoked chicken, pepperroncini peppers, charred peppers, cheese blend, provolone, mushrooms, jalapeños, red onion, black olives	10.95



ENTREES

GRILLED CHICKEN BREAST Served with mashed potatoes, seasonal squash & red wine jus	13.95	CRISPY GULF SHRIMP Served with Texmati rice	17.95
HOUSEMADE SAUSAGE & MASH Daily selection of sausage, handcrafted in-house with mashed potatoes, wilted garlic spinach & pan gravy	10.95	LOCH DUART SALMON Parsnip puree, apple fennel salad	25.95
FRITO PIE Heritage pork & beef chili, toasted corn chips, Texas goat cheese, Oregon cheddar, crème fraiche & scallions	11.95	WASABI GLAZED MAHI MAHI Garlic fried rice, sesame broccolini	19.95
SHRIMP TACOS Sweet chili sauce, cucumber-cilantro salsa, sambal aioli, wrapped in flour tortillas, served with black beans	14.95	FISH N CHIPS Chippy style battered gulf fish, handmade "chips" & mushy peas served with tartare sauce & malt vinegar	21.95
CHICKEN POT PIE Poached chicken and vegetables in a creamy bechamel sauce, baked in the pizza oven with a short crust pastry top	16.95	TOP SIRLOIN Grilled sirloin, caramelized onion, creamy mash, green beans, red wine jus	17.95
CHICKEN FRIED RIB EYE Chicken fried rib eye steak, mashed potatoes, wilted garlic spinach and country gravy	19.95	PRIME RIB 12 oz Slow roasted prime rib, served with au jus, horseradish cream, buttered French beans & skillet potatoes	29.95
ZITI PASTA Ziti pasta homemade Italian sausage, grilled chicken, little tomatoes, sundried tomato cream	11.95	FILET 6 oz Chairman's Reserve beef filet, blue corn Texas grits, espelette pepper jam, sautéed broccolini	31.95
BEEF TIP STROGANOFF Hand cut pasta, mushrooms, red wine, sour cream, fresh herb salad	14.95	NEW YORK STRIP 14 oz Chairman's Reserve strip, potato roasties, sautéed brussels spouts, house cured bacon, classic béarnaise	38.95
		BONE-IN RIB EYE 20 oz Bone-in for flavor, grilled sweet potato fries, roasted mushrooms & charred onions	39.95

FOR THE KIDS

(All Kid's Meals served with your choice of: garden salad, fresh veggies, mashed potatoes, fries or fresh fruit)

FRESH FISH FILET Our freshest filet of fish grilled or fried	7.95	SPAGHETTI PASTA In a light tomato sauce	4.95
3oz BEEF FILET Grilled to perfection	10.95	PIZZA Cheese or Pepperoni	4.95
GRILLED CHEESE American cheese, skillet-seared	4.95	MAC & CHEESE Homemade with farm fresh ham	4.95
2 SLIDERS WITH CHEESE Jr. cheeseburger made from the Angus beef	4.95	CHICKEN BREAST Tender and grilled	7.95



DESSERTS

SUNDAE OVERLOAD

Chocolate & vanilla ice cream, candied nuts, chocolate & caramel sauce

4.95

TIRAMISU

Coffee and Kahlua soaked chocolate cake surrounded by creamy mascarpone mousse

7.95

OLD FASHIONED CHOCOLATE CAKE

Moist devils food cake, layered with rich chocolate sour cream icing & caramel sauce

7.95

APPLE COBBLER

Cinnamon & brown sugar baked fuji apples, topped with oatmeal-butter streusel and Blue Bell vanilla ice cream

5.95

BEVERAGES

Fresh Squeezed Lemonade	4.00	Ghirardelli Hot Chocolate	2.50
Flavored Sweet Tea (Peach & Raspberry)	4.00	Ice Tea & Sodas	2.50
Izze Sparkling Soda (Clementine & Blackberry)	4.00	French Press Coffee	3.00
		Espresso & Cappuccinos	3.00

WINE BY THE GLASS

White

Trevisiol <i>prosecco</i>	10
Pommery “Pop” Champagne	15
14 Hands <i>chardonnay</i>	8
L de Lyeth <i>chardonnay</i>	11
Clifford Bay <i>sauvignon blanc</i>	9
Benvolio <i>pinot grigio</i>	8
Schloss Vollrads <i>riesling</i>	9
Eylo <i>verdejo blend</i>	9

Red

Hacienda Araucano <i>pinot noir</i>	11
Spellbound <i>zinfandel</i>	9
Peter Lehman <i>shiraz</i>	10
Rutherford Hill <i>merlot</i>	9
Elsa Bianchi <i>malbec</i>	8
Ray Stations <i>cabernet sauvignon</i>	10
Arrowood <i>cabernet sauvignon</i>	16