



**PIZZA**

- MARGHERITA** Shredded mozzarella, tomatoes, fresh basil ..... \$9
  - THE '73** Pepperoni, Italian sausage, bacon, mozzarella ..... \$11
  - THE ATHENA** Chicken, kalamata olives, feta cheese, spinach, artichokes .. \$11
  - BUILD YOUR OWN** (Choose Up to 5 Toppings) ..... \$13
- Pepperoni, grilled chicken, Italian sausage, marinara sauce, spinach, artichoke hearts, basil, tomatoes, mozzarella, feta cheese*

**SHARES**

- "THE ARTICHOKE"** Blanched, specially spiced, tender to the heart, curry dip ..... \$8
- SPINACH & ARTICHOKE DIP** Sour cream, roasted salsa, tortilla chips ..... \$9
- FIESTA DIP DUO & TORTILLA STRIPS** Roasted jalapeño queso blanco, smashed avocado .. \$9
- CREOLE BBQ SHRIMP** Nola BBQ sauce, rice blend, toasted baguette ..... \$10
- HALF & HALF SAMPLER** Crispy zucchini, mozzarella bites, fried mushrooms ..... \$10
- BUFFALO TENDERS** Crispy tenders, buffalo sauce, celery, carrots, ranch..... \$9

**SALADS & SOUPS**

*Vinaigrette, thousand island, honey mustard, hill country ranch, bleu cheese.*

- SIGNATURE SOUPS** Clam chowder, baked potato soup ..... **CUP \$4** French onion, crouton, with melted gruyère ..... **BOWL \$6**
- MASON JAR CHEF SALAD** Crispy chicken, mixed greens, red onion, eggs, bacon, croutons, cheddar cheese..... \$12
- GRILLED CHICKEN SALAD** Mixed greens, honey-lime vinaigrette & peanut sauce dressing ..... \$12
- STEAK SALAD** Grilled teriyaki marinated Wagyu steak, bell peppers, onions, tomatoes, mixed greens in vinaigrette..... \$16
- "BIG" HOUSE SALAD** Mixed greens, tomatoes, red onion, eggs, bacon, croutons, choice of dressing ..... \$7
- CHOP LEAF CAESAR** Crisp romaine, grated reggiano, croutons ..... \$7
- SLICE OF ICE & DOMESTIC BLUE CHEESE** Iceberg, vine-ripe tomatoes, smokehouse bacon, spicy pecans, blue cheese crumbles... \$9
- APPLE & SPICY PECANS** Mixed greens, fresh granny smith apples, gorgonzola, spicy pecans, tomatoes, herb vinaigrette ..... \$8

**ADD TO SALADS:**

- Grilled or crispy chicken \$5
- Grilled or crispy shrimp \$5
- Grilled salmon \$6

**STEAKS**

*Served with your choice of baked potato soup, clam chowder, or a side salad and your choice of french fries or baked potato.*

*The world's leading brand of fresh beef that is superior in flavor, juiciness and tenderness. Certified Angus-beef is chosen from the top 8% of all beef produced. Center-cut steaks are cooked over an open flame, aged 28 days, classically seasoned and topped with wine-garlic steak butter. Beef roasts are herb-seasoned and slow-roasted overnight, served with au jus (limited availability).*

- TOP SIRLOIN** 6/9oz..... \$14/\$17
- FILET MIGNON** 6/9oz..... \$22/\$27
- PRIME RIB ROAST** 8/12oz... \$19/\$23
- CHOPPED STEAK** 12oz ..... \$13
- RIBEYE** 12oz ..... \$23
- EXCELLENT PORK CHOPS**..... \$19
- NY STRIP** 12oz ..... \$24

**ADDITIONS:**

- Mushrooms in wine \$4
- Fried onion strings \$3
- Caramelized onions \$3
- Grilled or crispy shrimp \$5

**MAINS**

*Served with your choice of baked potato soup, clam chowder, or a side salad.*

- WEST COAST CHICKEN** Grilled, honey-dijon marinated, goat cheese, sun-dried tomatoes, wild rice blend ..... \$14
- SIMPLY GRILLED CHICKEN** Grilled, olive oil and herbs, whipped potatoes ..... \$12
- CHICKEN ALFREDO** Herb marinated, alfredo sauce, fresh fettucini, toasted baguette ..... \$14
- HAWAIIAN CHICKEN** Grilled, "Big Isle" pineapple-cane-soy-ginger marinade, fresh pineapple-mango relish, sautéed spinach ..... \$13
- CHICKEN FRIED CHICKEN** Crispy chicken, cream gravy, whipped potatoes..... \$14
- TENDERLOINS PLATTER** Crispy chicken, BBQ sauce, honey mustard, french fries (add crispy shrimp +\$5) ..... \$13
- BABY BACK PORK RIBS** Half-rack spice-rubbed, gently smoked, grilled with honey BBQ sauce, french fries (add half-rack +\$7)..... \$14
- CHEDDAR CHOPPED SIRLOIN** Chopped tomatoes, caramelized onions, grated cheddar cheese, whipped potatoes, cream gravy..... \$14
- CHICKEN FRIED STEAK** Hand-battered and golden fried in the original Texas style, cream gravy, whipped potatoes..... \$16
- BACK RIBS PAIRING** Half-rack of baby back pork ribs with choice of one: bacon-wrapped shrimp, crispy shrimp, or grilled shrimp, with french fries ..... \$19
- BLACKENED REDFISH TACOS** (2) Spicy pickled cabbage, creamy chipotle sauce, avocado, wild rice blend, roasted salsa ..... \$15
- CRISPY FRIED SHRIMP PLATTER** (8) Panko breaded, cocktail, tarter, french fries ..... \$14
- SEARED SALMON PICCATA & SHRIMP** Jumbo shrimp, capers & artichoke hearts toppings, lemon butter sauce, green beans ..... \$21

**FINFISH**

**SHELLFISH**

**ADD TO FISH**

*Grilled with sea salt, pepper, melted butter; served with your choice of baked potato soup, clam chowder, or a side salad and fresh sautéed spinach.*

- ATLANTIC SALMON** ..... \$17
- BLACKENED TEXAS REDFISH** ..... \$22
- (f) GRILLED SHRIMP** (8) ..... \$15
- BACON WRAPPED SHRIMP** (6) ..... \$18
- (f) GRILLED CRAB CAKES** (2)..... \$18
- LEMON BUTTER**
- LEMON CHIMICHURRI**

**TOP WITH SEAFOOD**

- (f) GRILLED SHRIMP**..... \$5, **LUMP BLUE CRABMEAT**..... \$7, **COMBO OF ANY TWO**..... \$6
- (f) Served crispy fried upon request*

**SERIOUS SANDWICHES**

*Served with french fries or substitute dressed greens.*

- THE ALL-AMERICAN CHEESEBURGER** Cheddar cheese, mustard, bacon, lettuce, tomato, onion, pickle, toasted brioche bun, french fries ..... \$12
- BLACKJACK BURGER** Blackened beef patty, jack cheese, cilantro slaw, tomato, onion strings, fried jalapeño, chipotle mayo, french fries..... \$12
- BEEF SLIDERS** Melted jack cheese, fried jalapeño, cilantro slaw, chipotle mayo, brioche bun, french fries ..... \$12
- FRENCH DIP AU JUS** Thinly sliced roast beef served au jus to done, on a house-made french roll, fresh horseradish, french fries ..... \$13
- REUBEN'S REUBEN** Shaved corn beef, swiss cheese, sauerkraut, thousand island, thick pumpernickel, pickle wedge, french fries ..... \$12
- MASON JAR CLUB** Smoked ham, roasted turkey, crisp bacon, jack + cheddar cheese, lettuce, tomato, mayo, whole-grain toasted bread, french fries..... \$11
- SANDWICH & SALAD** "Big" house salad or chop leaf caesar and half club sandwich, french fries (add cup soup +\$3) ..... \$12
- THE CHICKEN SANDWICH** Grilled chicken, avocado ranch dressing, swiss cheese, cucumbers, arugula slaw, tomato, onion, toasted wheat bun, french fries ..... \$11

**FRESH SIDES** ..... \$4

- French fries
- Whipped potatoes
- Sweet potato fries

**Wild rice blend**

- Sautéed mushrooms
- Sautéed spinach
- Fresh green beans

**PREMIUM SIDES** ..... \$5

- Baked potato
- Grilled asparagus

**SIDE SALADS** ..... \$4

- Mixed greens
- Chopped caesar
- Add to any entrée - \$2

**PREMIUM SIDE SALADS** ... \$5

- Slice of ice & blue cheese
- Apple & spicy pecans
- Add to any entrée - \$3



## HAND SHAKEN COCKTAILS \$9

**BLACKBERRY KETEL**  
St-Germain, Ketel One Vodka,  
fresh lemonade, blackberries

**THE MULE**  
Old Forester Bourbon,  
peach schnapps, fresh lime juice

**MOSCOW MULE**  
Stolichnaya vodka, fresh lime juice  
topped with ginger beer

**DAVID'S OLD FASHIONED \$11.95**  
Four Roses Single Barrel bourbon,  
orange peel, infused cane sugar, bitters

**CAYENNE MANGO MARTINI**  
Mango Rum, Mango puree and fresh  
lemon juice topped with cayenne peper

**PERFECT PATRON MARGARITA**  
Patrón Silver, Cointreau, fresh squeezed  
fruit served up or on the rocks.

**STOUT BLOODY MARY**  
Tito's Texas Vodka and  
stout house-made Mary mix

**SPIKED TEXAS TEA**  
Tito's, Deep Eddy Peach Vodka,  
sweet tea, fresh lemon juice

**BACARDI BEACHBALL**  
Bacardi Light, peach schnapps,  
lime juice, pineapple juice, mint

**MIMOSA**  
Infused french bubbles,  
fresh orange juice

**RUBY SPARKLER MARTINI**  
Deep Eddy Grapefruit,  
fresh lime juice, St-Germain  
topped with Sparkling Wine

## WINE BY THE GLASS

### SPARKLING, ROSÉ, WHITE

	G/B
House White, Chardonnay .....	\$7
Ruffino (187 ml), Prosecco, Italy.....	\$8
La Gioiosa, Prosecco, Italy.....	\$28
Mumm Napa (187 ml), Champagne, California.....	\$11
Elouan, Rosé, Oregon .....	\$8/\$32
Château Miraval, Rosé, Provence, France.....	\$10/\$40
Duchman, Rosé, Texas .....	\$40
La Crema, Chardonnay, Sonoma County, California .....	\$10/\$40
Sonoma Cutrer, Chardonnay, Sonoma County, California .....	\$38
Meiomi, Chardonnay, Sonoma County, California.....	\$34
Kim Crawford, Sauvignon Blanc, New Zealand .....	\$9/\$36
Santa Margherita, Pinot Grigio, Italy.....	\$10/\$40

### RESERVE

	B
Silver Oak, Cabernet Sauvignon, Napa Valley, California .....	\$150
Cakebread, Chardonnay, Napa Valley, California .....	\$75
Cloudy Bay, Sauvignon Blanc, New Zealand .....	\$65
G.H. Mumm, Champagne, Reims, France.....	\$105

### REDS

	G/B
House Red, Cabernet Sauvignon .....	\$7
La Crema, Pinot Noir, Monterrey, California .....	\$35
Meiomi, Pinot Noir, California .....	\$9/\$35
Catena, Malbec, Argentina.....	\$9.5/\$38
Simi, Merlot, Sonoma County, California .....	\$38
Coppola, Diamond Collection, Merlot, California .....	\$32
Napa Cellars, Merlot, Napa Valley, California .....	\$38
Decoy, Cabernet Sauvignon, California .....	\$11/\$44
Quilt, Cabernet Sauvignon, Napa Valley .....	\$12/\$48
Joel Gott, Cabernet Sauvignon, California.....	\$36
St. Francis, Cabernet Sauvignon, California.....	\$9/\$38

## PACKAGED BEERS

Bud Light .....	\$3.75	Heineken .....	\$4.50
Miller Lite.....	\$3.75	Blue Moon .....	\$4.50
Coors Light .....	\$3.75	Angry Orchard .....	\$4.50
Michelob Ultra.....	\$3.75	Shiner Bock.....	\$4.50
Guinness Extra Stout.....	\$4.50		
Karbach Love Street .....	\$6.50	Dos XX.....	\$4.50
Karbach Hopadillo.....	\$6.50	Modelo Especial.....	\$4.50
St. Arnold Art Car.....	\$6.50	Modelo Negra .....	\$4.50

## DRAFT BEERS

Modelo Especial.....	\$3.75
Michelob Ultra.....	\$3.75
Karbach Love Street .....	\$4.50
Stella Artois.....	\$5.50

## PREMIUM WELL LIQUORS

Tito's Vodka  
Tanqueray Gin  
Dewar's Scotch  
Bacardi Light Rum  
Jim Beam Bourbon  
Espolon Silver Tequila

## CHILDREN'S CHOICE \$6

**PIZZA** Four cheese blend, or classic pepperoni

**CHEDDAR BURGER SLIDERS**

**CHICKEN TENDERS** Fried or grilled

**FRIED SHRIMP**

For our friends 12 and under only please, served with a drink and fries

## DESSERTS \$7

**CHOCOLATE MOUSSE CAKE** Double Swiss dark chocolate, light cream, fresh berries

**RED VELVET** Moist sponge cake with cream cheese icing

**CARAMEL CAKE** Honey layered with caramel filling

**ADD:** Vanilla Ice Cream (two scoops) \$3