

## DINNER MENU

### DRINKS

Soda	2
Tea	2
BYOB	7
Corkage Charge Per Bottle	

### STARTERS

Charcuterie	22
Board for two with a seasonal assortment of gourmet cheeses, meats, fresh fruit, nuts, crackers, and jam	

Baked Brie	13
A wheel of Brie baked and paired with your choice of	

Roasted garlic + olive oil  
Specialty Jam  
Balsamic glaze + pistachios +1

Fried Zucchini	13
Topped with Parmesan Cheese & Res Pepper Flakes	

Kickin' Fried Shrimp	12
Order of eight and comes with house aioli	

Texas Boudin Balls	12
Order of three with creamy sriracha sauce	

### SIDES

Fries	3
Sweet Potato Fries	3
Side Salad	4.5

### MAIN ENTREE

Wedge BLT Salad	14
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Charred tomatoes , bacon, with house dressing & Pepper (add shrimp or chicken 6)

Poblano Stuffed Peppers	18
Flavored crumbled chorizo, rice cheese mixture baked in the pepper (3) topped with charred tomatillo sauce/ fried egg 1	

Cod Filet	23
Lightly battered and grilled cod paired with wild rice and roasted vegetables	

Crusted Pecan Chicken	25
Our house speciality - Chicken breast prepared with our pecans and scratch-made bourbon sauce with a side of mashed potatoes and seasonal vegetables	

Grilled Chicken Pasta	24
Our tender chicken breast tossed in creamy bacon sauce over a bed of slow-dried pasta and a side of seasonal vegetables	

Steak au Poivre "Inspired"	29
Beef filets paired with creamy bourbon sauce with smashed potatoes and roasted vegetables	

Surf + Turf	32
Strip Steak and sautéed shrimp with a smashed potato and seasonal vegetables	

### DESSERT

Bourbon Bread Pudding	8
Dessert of Week	8
Triple Layer Mousse	7

