



BRUNCH

Entrees

The Country Classic Breakfast—7

Two Farm Fresh Eggs, Breakfast Potatoes and Toast
Applewood Smoked Bacon—3 | Maple Sausage Links—3
Sirloin Steak—6

Eggs Benedict—12

Poached Eggs, Hollandaise on English Muffin with
Breakfast Potatoes

Buttermilk Pancakes

Short Stack—5 | Tall Stack—8 Add Fresh Strawberries—4

French Toast—8

Add Fresh Strawberries - 4

Big Breakfast Sandwich—10

Ham, Egg, White Cheddar and Sharp Cheddar on Grilled
Brioche with Breakfast Potatoes

Ultimate Breakfast Burrito—9

Chipotle Scrambled Eggs, Sausage, Cheddar and Salsa
with Breakfast Potatoes

Breakfast Tacos—4 each

Warm Flour Tortilla filled with Farm Fresh Scrambled Eggs,
Cheddar Cheese, and Choice of Meat:

Smoked Brisket, Sausage, Applewood Bacon or
Spicy Chorizo

Texas Style Migas—9

Fresh Tomato, Onion, Jalapenos, Fried Tortilla Strips,
Scrambled with Farm Fresh Eggs, Served with Warm Corn
Tortillas and House Made Salsa Rojo

The Reeves Pizza—14

Scrambled Eggs, Breakfast Sausage, Mushrooms, Jalapeños
and Salsa Verde Piled on a Pizza Crust with Cheddar,
Mozzarella and Parmesan Cheeses and Finished with Green
Onions—A great shareable dish!

Chicken “N” Waffles—11

Belgium Waffle, Fried Chicken, Bacon and Egg with Sausage
Gravy or Maple Syrup

Build Your Own Omelette Station—9

Waffle Station, Choose Your Own Toppings—5

Chicken Wings—12

Your Way – Louisiana Hot, Thai Chili, Sriracha Lime,
Lemon Pepper or BBQ sauce

Soups & Salads

Shrimp & Sausage Gumbo Cup 5 | Bowl 8

Seasonal Soup Cup 4 | Bowl 7

Chef Mike’s Texas Chili Cup 5 | Bowl 8

Enhancements

Grilled Chicken—5 | Grilled Shrimp—7

Grilled Salmon—9 | Grilled Sirloin—6

360 Salad—7

Mixed Green Lettuce Tossed with Our House Balsamic
Vinaigrette and Topped with Red Onion, Heirloom Cherry
Tomatoes and Cucumber

Classic Caesar—8

House Caesar Dressing, Crisp Romaine Lettuce
Topped with House Made Croutons and Shaved Parmesan

Spinach Apple—11

Spinach, Green Apple Slivers and Strawberries Lightly
Coated with a Mild White Balsamic Vinaigrette and
Finished with Cinnamon Dusted Feta Cheese and
Honey Roasted Texas Pecans

Caprese—9

Sliced Vine Ripe Tomatoes Layered with Fresh Mozzarella
and Finished with a Chiffonade Basil and Balsamic Reduction

Jalapeño Chicken Salad—14

Mixed Green Lettuce, Cilantro Leaves, Roma Tomatoes,
Jalapeño Slivers, Grilled Corn and Shaved Carrots Tossed
with Cilantro Lime Vinaigrette and Finished with Crispy Corn
Tortillas Strips and a Grilled Chicken Breast

Ranch House Steak Salad—14

Grilled Sirloin Steak, Bleu Cheese Crumbles and Fried
Onions, Complete this Salad of Mixed Greens, Sliced Red
Onions, Heirloom Cherry Tomatoes and Bleu Cheese
Dressing

Sides

Farmers Potatoes—3

Breakfast Sausage—4

Applewood Smoked Bacon—4

Fresh Fruit—4

Eggs Any Style—1.5

English Muffin, Tortillas or
Toast—1.5

Chef Favorite

Vegetarian

Spicy

GF Gluten Free

Seasonal

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness



BRUNCH

Handhelds

Chef's Special Pick Two Combo — 11

Choice of Turkey Deli Sandwich, Ham Deli Sandwich, Cup of Soup, Side 360 Salad, or Side Caesar Salad

(Choice of Fries, Cajun Fries, Sweet Potato Fries, House Made Chips, Caesar Salad or a 360 Salad)

Prime Rib Sandwich—13 ☆

Thinly Shaved Salt-Crusted Prime Rib Smothered in Havarti Cheese and Piled High on Grilled Ciabatta Bread with Horseradish Aioli then Topped with Sweet Caramelized Onions and Crisp Arugula

Chicken Caesar Sandwich—11

Sliced Grilled Chicken Breast with Shaved Romaine, House Made Caesar Dressing and Grated Parmesan on Grilled Garlic Ciabatta Bread

Prime Cheeseburger—12

8 oz Prime Ground Beef Patty, Grilled to Order and topped with Sharp Cheddar, Crisp Lettuce, Tomato, Onions and Pickles on a Toasted Challah Bun

“Classic Clubhouse” Sandwich—12

Double decker, cut in quarters, with honey mustard — Just the way you like it!

Grilled Texas Cuban—11 ☆

Crispy Fried Chicken Breast Piled High on Hand Cut Grilled Brioche with sliced Smoked Ham, Crisp Pickles, Swiss Cheese, complimented with Creole Mustard

Boss Hog—11 ♪ ☆

Slow Braised BBQ Pulled Pork Piled High on a Challah Bun Topped with Cajun Cabbage and Onion Slaw

Seared Salmon—16 ☆

Seared Atlantic Salmon Filet Resting on a Bed of Green Leaf Lettuce, Sliced Tomato and Red Onion with Chimichurri Aioli on a Ciabatta Bread

Texas BBQ Burger—14

8oz Prime Ground Beef Patty, Sharp Cheddar, BBQ Chopped Brisket, Fried Onions and Crisp Pickles on a Toasted Challah Bun

Stone Fired Pizzas

Margherita—13 ♪

Vine Ripe Tomatoes, Fresh Basil Leaves and Fresh Mozzarella Cheese

Pig & Cow—15

Black Pepper Sausage, Italian Sausage, Pepperoni and Applewood Smoked Bacon

Pepperoni—12

A simple, but delicious pepperoni pizza!

Four Cheese—10 ♪

A Delectable Classic with Shredded Mozzarella, Powder Parmesan, White Cheddar and Feta Cheese

The Ambito—14 ♪ ☆

Sliced Italian Sausage, Fresh Jalapeño and Cremini Mushrooms—A Chef Favorite!

Buffalo Chicken—13 ♪

Grilled Sliced Chicken Breast, Red Onion, Bleu Cheese Crumbles and Buffalo Sauce

☆ Chef Favorite

♪ Vegetarian

♯ Spicy

GF Gluten Free

Seasonal

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