



# Lunch

## Shareables

### Chicken Wings—12 GF

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

### Dips with Chips GF

Salsa—6 | Queso—8 | Guacamole—8

### Dip Trio—16

### Birdie Basket—10

Five Battered and Fried Chicken Tenders with Ranch, Buffalo or BBQ Dipping Sauce

### BBQ Brisket Slider—9

Texas Pecan 12 Hour Smoked Brisket, Sliced White Onions and Pickles with Your Choice of Chef's House Made Sweet Pineapple BBQ or Spicy Bourbon Habanero BBQ Sauce

### Crispy Fried Cauliflower—8

Seasoned Flour Dusted Cauliflower Fried Crispy with a Mild Curry Aioli Dipping Sauce

### Southwest Hummus—9 ☆

Southwest Inspired Hummus Accompanied by Brick Oven Flat Bread

### Cajun Seafood Fritters—12 ☆

Fresh Lump Crab, White Shrimp, Fire Roasted Jalapeño and Chopped Applewood Smoked Bacon Corn Fritters with Cajun Dipping Sauce

## Lighter Fare

### Shrimp and Sausage Gumbo Cup—5 | Bowl—8

### 360 Salad—7 GF

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 and Powder Parmesan Topped with House Made Croutons and Shaved Parmesan

### Spinach Apple—11 GF ☆

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

### Seasonal Soup Cup—4 | Bowl—7

### Caprese—9 GF

Sliced Vine Ripe Tomatoes Layered with Fresh Mozzarella and Finished with Julienned Basil and Thick Balsamic Reduction

### Jalapeño Chicken Salad—14 GF ☆

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

### Enhancements

Grilled Chicken—5   Grilled Shrimp—7   Grilled Salmon—9   Grilled Sirloin—6

## 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, Blue Cheese Crumbles and Buffalo Sauce – Makes this a full flavored pie to remember.

☆ 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



# Lunch

## Handhelds

(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, 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

## Fork & Knife

### South Sea Tuna—18 GF ☆

Sushi Grade Ahi Tuna Blackened with a Mix of Pacific Rim Spices and Seared Rare and Accompanied by a Seared Vegetable Medley, Finished with Chef’s Garlic Ginger Sauce

### Fish N Chips—16

Shiner Battered Cod, Fried Crisp and Served with Caper Remoulade, Lemon Wedges and French Fries

### Pesto Chicken—16 GF

Airline Chicken Breast with Fresh Basil Pesto Stuffed Under the Skin and Seared Under a Brick to Seal in the Natural Moisture, Accompanied by Sautéed Vegetables and Roasted Red Pepper Cream Sauce

### Beef Pappardelle —18 ☆

Tender Pieces of Beef Tenderloin, Cremini Mushrooms and White Onions Sautéed with a Rich Cabernet Demi Cream Sauce Tossed with Fresh Pappardelle Pasta

### Steak Frites—19

8 oz Cast Iron Skillet Seared Prime Ribeye Steak and French Fries Served with Pan Gravy

## Simply Grilled

*Lightly seasoned and simply grilled protein of your choice.  
Served with Gentle Creek house vegetables. GF*

**Tuna Steak—16**  
**Salmon Filet—16**

**Chicken Breast—14**  
**Angus Sirloin—14**

**Cauliflower Steak—12**

☆ 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