



RESTAURANT AND BAR

## Starters

<b>Potato-Leek Soup</b>	<b>6</b>
A Cold Creamy Blend of Potatoes and Leeks Garnished with Fresh Chives	
<b>McAllen Chicken Tortilla Soup</b>	<b>6</b>
A Southern Texas Variation of the Slightly Spicy Chicken Soup Served with Crispy Tortilla Strips, Cheddar Cheese and Pico de Gallo	
<b>Texas Fish Tacos</b>	<b>8</b>
Flaky White Fish in a Grilled Corn Tortilla Topped with Citrus Slaw and Pico de Gallo	
<b>Queso Fresco-Crusted Avocado</b>	<b>9</b>
Fried and Topped with Bay City Blue Crab and Served with Garlic Tomato Chutney	
<b>Texas City Cornmeal Fried Oysters</b>	<b>9</b>
Over Wilted Spinach and Drizzled with Citrus Cream	
<b>The Valley Chop Chop Salad</b>	<b>8</b>
Crisp Iceberg, Cucumbers, Red Onions, Tomatoes, Pitted Olives, Caper Berries and Feta Cheese Tossed in Texas Feta Vinaigrette	
<b>Bluebonnet Baby Spinach Salad</b>	<b>8</b>
Baby Spinach with Balsamic Portabello Wedges, Fire-Roasted Peppers, Glazed Pecans and Texas Goat Cheese with Peach Vinaigrette	
<b>Hill Country Ranch Caesar</b>	<b>8</b>
Crisp Hearts of Romaine Lettuce, Tomatoes, Kalamata Olives, Bacon and Pecans with a Creamy Parmesan dressing	
<i>Add Grilled Chicken to Any Salad</i>	<b>+3</b>
<i>Add Garlic Rock Shrimp to Any Salad</i>	<b>+5</b>

## Sandwiches

Served with a Choice of Trans Fat-Free French Fries or Chips and Pickle

<b>San Jacinto</b>	<b>8</b>
Cilantro Marinated Chicken Breast on Wheat Roll with Arugula, Tomatoes and Chipotle Pesto Aioli	
<b>Buffalo Bill</b>	<b>9</b>
8oz Ground Buffalo Burger Grilled to Perfection and Topped with Caramelized Onions, Lettuce and Tomato on a Kaiser Bun Add Your Choice of American, Cheddar, Swiss or Provolone	
<b>Cattleman</b>	<b>8</b>
8oz Certified Angus Beef on a Kaiser Bun Add Your Choice of American, Cheddar, Swiss or Provolone Perfect with a Side of Chipotle BBQ Sauce	
<b>Grilled Portabello</b>	<b>9</b>
Topped with Grilled Zucchini and Yellow Squash, Tomatoes, Wild Mushrooms and Muenster on a Whole Grain Bun	

**Executive Chef: Moses Cruz**



RESTAURANT AND BAR

## Entrées

<b>Texas Pearls</b>	<b>22</b>
Pearl Pasta with Grilled Zucchini, Yellow Squash, Fire Roasted Peppers, Sweet Dried Tomatoes and Roasted Leeks in a Tangy Vegetable Broth Topped with Black Garlic and Cotija Cheese	
<b>Lone Star Filet</b>	<b>30</b>
Marinated Filet Mignon Seared, Roasted and Draped with Wild Mushroom Essence Nestled Over Black & Blue Whipped Potatoes and Surrounded by Angel Hair Vegetables	
<b>Pecan Smoked Halibut</b>	<b>26</b>
With Artichoke Lemon Relish, Grilled Asparagus and Cilantro-Scented Rice	
<b>Pan Seared Margarita Chicken</b>	<b>23</b>
Citrus-Marinated Airline Breast of Chicken Topped with Margarita Cream and Pico de Gallo Over Poblano Rice	
<b>Achiote Sirloin</b>	<b>29</b>
New York Sirloin Marinated in Achiote, Cilantro, Garlic, Onions, Jalapeño, and Olive Oil Grilled to Perfection and Served with Vegetable Straws and Baked Potato Steak Fries	
<b>Cowboy Rubbed Ribeye</b>	<b>30</b>
Topped with Texas Sweet Tobacco Onion Fries and a Chipotle Butter Demi Served with Vegetable Straws and Baked Potato Steak Fries	

## Tastes of Texas Desserts

<b>Fredericksburg Peach Cobbler</b>	<b>5</b>
Grilled Peaches in a Rich Sauce Topped with Flaky Crust and Baked till Golden Sprinkled with Confectioner's Sugar and Served with Soft Cream	
<b>Bananas Foster Bread Pudding</b>	<b>5</b>
Brioche, Bananas and Black Walnuts Baked in a Cinnamon Cream Served with Whiskey Sauce	
<b>Emily's Chocolate Volcano Cake</b>	<b>6</b>
Molten Hot Center & Frangelico Crème	
<b>El Taco de Fruta</b>	<b>6</b>
Sweet-Salty Chocolate Taco Shell Filled with Avocado Mousse, Fresh Fruit and Strawberry Pico de Gallo and Topped with White Chocolate Shavings	
<b>Big-as-Texas Cheesecake</b>	<b>6</b>
Creamy Cheesecake Topped with Choice of Pecan Caramel or Strawberries	

*Parties of six or more will have 18% Gratuity added to the check  
No Separate Checks, Please*