

PECAN GRILL

Dinner Menu

~Starters~

Creamy Grits and Shrimp

A Southern Classic, Rich With Texas Gulf Shrimp and Andouille Sausage
\$10.50

Crab Cake

*Texas Gulf Jumbo Lump Crab Meat Cake Served With a Spicy Remoulade
Sauce and Roasted Corn and Tomato Relish*
\$11.50

Bacon-Wrapped Scallops

Grilled, Served With a Crispy Polenta Star Atop House-Made Three Onion Jam
\$11.50

Gouda Mac & Cheese

Aged Gouda Cheese with Cured Ham and Bacon
\$7.99

Wild Boar Tacos

*Mini Tacos Stuffed with Shredded Wild Boar and Roasted Corn Relish,
Topped with Chipotle Cream*
\$8.99

Grilled Red and Yellow Tomatoes

Served with Texas Buffalo Mozzarella and Roasted Pecan Pesto
\$8.99

Texas Bruschetta

*Fresh Herbed Goat Cheese & Pecan Relish, Fire-Roasted Salsa, House-Made Three Onion Jam
Served With House-Made Flour Tortilla Chips*
\$10.99

~Soups~

Texas Wild Duck Gumbo

Robust Texas Gumbo With Duck and Andouille Sausage, Served Over Wild Rice
\$7.50

Roasted Tomato and Poblano Soup

With House-Made Jalapeño Cheese Croutons
\$6.99

There is a risk associated with consuming raw or undercooked foods such as meat, poultry or seafood products, especially if you have certain medical conditions

~Salads~

Pecan Grill House Salad

*Mixed Baby Greens, Candied Pecan-Crusted Goat Cheese, Grape Tomatoes
And Caramelized Shallot Vinaigrette*

\$6.99

Caesar Salad

*Ancho Chile Caesar Dressing with House-Made Jalapeño Cheese Croutons
And Shaved Parmesan Cheese*

\$7.99

West Texas Wedge

*Crisp Iceberg Wedge, Red Onions, Grape Tomatoes, Smoky Texas Bacon, and
Warm Maytag Blue Cheese Dressing*

\$7.99

~Grill Specialties~

(All grill specialties come with your choice of side dish)

Bone-In Ribeye Steak

A Cut as Big as Texas - Topped With Signature Three Pepper Butter

\$32.99

Classic Filet Mignon

Grilled To Perfection, Served with Signature Three Pepper Butter or Sauce Bearnaise

Classic (8 oz) \$24.99

Petit Filet (6 oz) \$22.99

Fire-Roasted Rack of Lamb

Served With a Chipotle Apricot Glaze

\$29.99

Grilled Quail

With a Sweet Cornbread, Chicken, Apple and Raisin Stuffing -

A Natural Match for the Savory Quail

\$26.99

Overton New York Strip

Grilled With Our Secret House Rub and Served With Red Wine Demi Glace

\$25.99

Pan-Seared Duck Breast

Marinated Wild Duck Breast with Dr. Pepper Pomegranate Sauce

\$26.99

Slow Smoked Baby Back Ribs

Dr. Pepper BBQ Sauce

\$23.99

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5 Spiced Flat Iron Steak

Grilled and Sliced, Complemented By a Red Wine Demi Glace
\$19.99

Pecan-Crusted Chicken

*Breast of Chicken with Toasted Pecan Crust,
Served with Raspberry Chipotle Cream*
\$17.99

Chicken and Cheese Chile Relleno

*Roasted Poblano Pepper stuffed with Marinated Chicken and
Monterey Jack Cheese, Served Over Wild Rice with Red Sauce*
\$17.99

Chile Rubbed Halibut

Topped With a Black Bean and Corn Salsa, Garnished With Crab Corn Fritters
\$21.99

Pecan-Crusted Texas Redfish

A True Texas Treasure, Paired with Baby Shrimp, Tomato and Cilantro Butter Sauce
\$19.99

Grilled Trout

*Rainbow Trout, Grilled and Paired With
a Spicy-Sweet Mango Pico De Gallo*
\$18.99

Quail Raviolis

*Roasted Quail, Peppers, Garlic, Pine Nuts and Herb Filling,
Served With a Pesto Cream Sauce*
\$16.99

~Vegetable Sides~

*Shiner Bock Ranch Beans
Roasted Green Chili and Cheese Grits
Baked Potato
Gouda Mac & Cheese*

*Jalapeño Parmesan Creamed Spinach
Grilled Asparagus
Roasted Garlic Mashers
Green Beans with Onions and Bacon*

Butter Roasted Mushrooms

~Desserts~

Pecan and Raisin Bread Pudding with Crème Anglaise and Caramel Sauce
\$6.99

Cast Iron Cinnamon Apple Crisp
\$6.99

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Margarita Cheese Cake
\$6.99

Vanilla Bean Crème Brulee
\$6.99

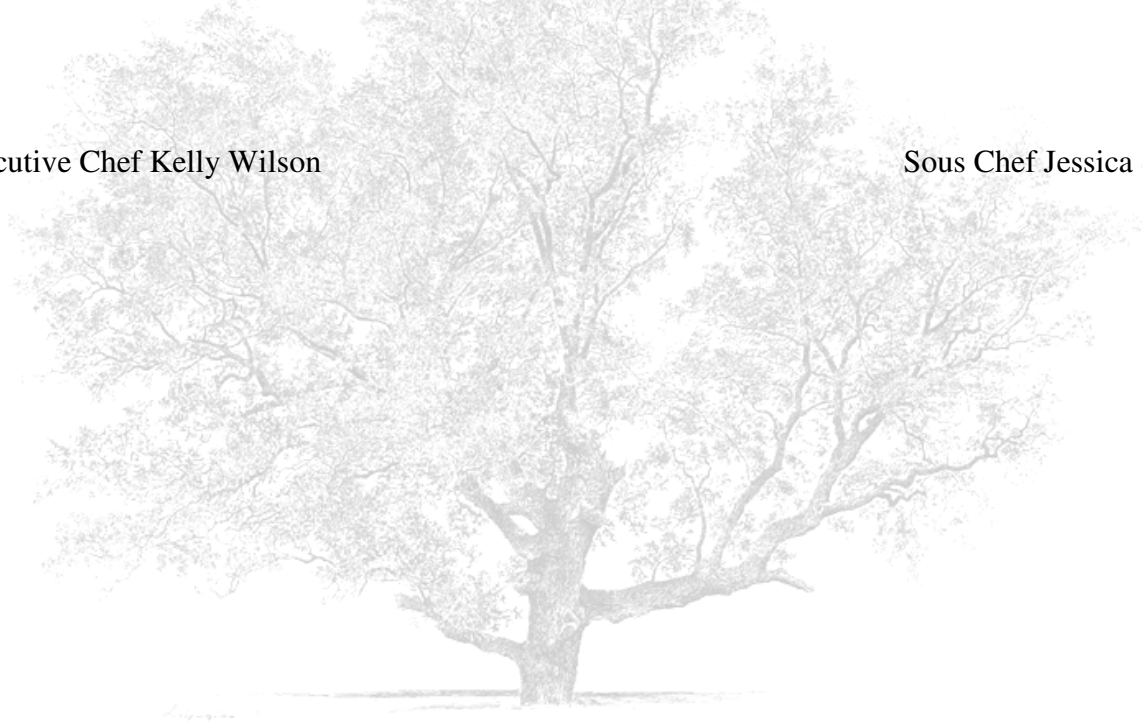
Strawberry Short Cake with Sweet Biscuit Dough and Freshly Whipped Cream
\$6.99

Blue Bell Ice Cream – A Texas Tradition
(Chocolate or Vanilla Bean - ask your server about seasonal flavors available)
\$4.99

Ask Your Server About After-Dinner Cocktails, Dessert Wines, Ports, & Liqueurs,
As Well As Espresso or Cappuccino From Our Coffee Bar

Executive Chef Kelly Wilson

Sous Chef Jessica Stiles



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