

PECAN GRILL

Lunch Menu

~Starters~

Warm Maytag Blue Cheese Chips

House made Yukon Gold Potato Chips, Warm Maytag Blue Cheese Chive Dressing for Dipping
\$7.99

Gouda Mac & Cheese

Aged Gouda Cheese, Cured Ham and Bacon
\$6.99

Braised Boar Ribs

Served with a Spicy Peanut Dipping Sauce
\$8.99

~Soup & Salad~

Texas Wild Duck Gumbo

Our Robust Duck and Andouille Sausage Gumbo Served Over Wild Rice
\$7.50

Roasted Tomato and Poblano Soup

With House Made Jalapeño Cheese Croutons
\$6.99

Pecan Grill House Salad

Baby Greens, Candied Pecan-Crusted Goat Cheese, Grape Tomatoes and Caramelized Shallot Vinaigrette
\$6.99

Add Chicken \$11.99 ~ Add Seared Texas Shrimp \$14.99

Caesar Salad

Ancho Chile Caesar Dressing with House Made Jalapeño Croutons and Shaved Parmesan Cheese
\$7.99

Add Smoked Chicken \$11.99 ~ Add Seared Texas Shrimp \$14.99

Wilted Spinach Salad

Lump Crab, Spiced Pecans, Warm Bacon and Tasso Vinaigrette
\$8.99

Texas Venison and Baby Greens Salad

Grilled Onions, Roasted Poblano and Red Peppers, Grilled Portabella Mushrooms with Warm Tasso Ham & Sundried Tomato Vinaigrette
\$10.99

~Sandwiches~

Choice of Cole Slaw, Shiner Bock Ranch Beans or Wedge Fries

Classic Kobe Burger

Traditional or your choice of Jalapeño, Green Chili, Caramelized Onion, Bacon, or Tomato Chutney
\$9.99

Classic Club Sandwich

Ham, Turkey, Bacon, Tomato, Swiss, Boston Bibb Lettuce and House-Made Black Pepper Mayo
\$7.99

Southwest Wrap

Oven Roasted Turkey, Monterey Jack Cheese, Corn, Black Bean Spread, Lettuce, Tomato and Ranch Wrapped in a Jalapeño Cheese Tortilla
\$8.99

Texas Dog

Wild Boar Sausage with Caramelized Onions, Peppers, and Potatoes Wrapped In a Jalapeno Cheese Tortilla with Spicy Chipotle Ranch Sauce
\$8.99

Bison Sliders

Topped with Caramelized Onions, Bacon, House BBQ Sauce and Cheddar Cheese
\$9.99

Cemitas

Sesame Seed Bread Layered with Avocado, Choice of Meat, Adobo Chipotle Peppers and Cotija Cheese
Five Spiced Flat Iron Steak \$12.99
Marinated Shredded Chicken \$9.99

Quesadilla

Warm Flour Tortillas Filled with Roasted Poblano Peppers, Prociutto, and Cheddar and Jack Cheeses, Topped with a Spicy Cotija and Mango Salsa
\$8.99

~Specialties~

Fried Catfish Fillet and Hoe Cake

Jalapeno Parmesan Creamed Spinach, Creole Tartar Sauce
\$12.99

Chicken Fried Steak

With Jalapeno Cream Gravy, Green Beans and Wedge Fries
\$13.99

Pecan Grill Luncheon Buffet Starts Tuesday September 6, 2011

Featuring Seasonal Foods Grown and Raised Locally in West Texas
Buffet includes Soup, Salad, Baked Potato Bar, Seasonal Vegetables Two Hot Entrees and a Drink
\$9.95

Executive Chef Kelly Wilson

Sous Chef Jessica Stiles