



STARTERS

BAKED POTATO SAMOSAS Sour cream, bacon, cheddar cheese & onion dip	\$4.95
REUBEN SPRING ROLLS Russian dipping sauce	\$5.95
HOMEMADE CHARCUTERIE A selection of home made salamis & Texas cheese	\$9.95
WINGS 9 Marinated chicken wings, shaved apple & jicama salad Choice of: Smoked Chili Jam, Asian Glaze or Red Hot	\$7.95
TRIO OF DIPS WITH CHIPS Homemade queso, guacamole & salsa for dipping	\$8.95
SHRIMP COCKTAIL Six jumbo gulf shrimp, horseradish cocktail sauce	\$11.95
TUNA TARTARE WONTON CUPS Fresh Hawaiian tuna marinated and spiced with macadamia nuts, nori, and sesame inside wonton cups with wasabi aioli	\$13.95
SWEET BATTERED CALAMARI With a tangy sambal aioli	\$8.95
GULF COAST CRAB CAKE BITES Our famous crabcake in shareable bite sized portions	\$10.95

SOUPS

TODAY'S SOUP	\$4.95
CREAMY MUSHROOM	\$5.95
LOBSTER BISQUE	\$11.95

SALADS

FIELD GREEN SALAD Select mesclun greens, crisp vegetables, marinated tomatoes	\$4.95
BABY SPINACH SALAD Sliced mushrooms, hard boiled egg, crispy onions & warm bacon dressing	\$6.95
ADD CHICKEN \$5 ADD SHRIMP \$8	
SPICY ARUGULA WITH CHICKEN Endive, maytag blue cheese, candied walnuts, red grapes, lemon dressing	\$12.95
SMOKED CHICKEN COBB SALAD Avocado, bacon, tomato, eggs, maytag blue cheese, spicy buttermilk dressing	\$12.95
GRILLED SALMON SALAD Chilled salad of red onion slivers, shaved cucumber, field greens, tomato, olives & basil, lemon vinaigrette	\$19.95
CAESAR SALAD WITH CHICKEN Crisp hearts of romaine, croutons, shaved parmesan & creamy dressing	\$10.95
SUBSTITUTE GRILLED GULF SHRIMP add \$ 5	
GRILLED SKIRT STEAK SALAD Avocado, bacon, tomato, black beans, corn, tortilla strips, spicy buttermilk dressing	\$14.95

Dressings:

homemade blue cheese, ranch, lemon vinaigrette, poppy seed, spicy buttermilk or papaya seed dressing

**Add Today's Soup with any salad.
\$ 3.00**



SANDWICHES

(All sandwiches are served on our home made breads with fresh cut French fries)

ANGUS SLIDERS 3 sliders with aged cheddar, caramelized onions, Russian dressing	\$6.95	THE REUBEN House cured corned beef, sauerkraut & swiss cheese on house rye bread, served with cabbage slaw	\$9.95
The "MONTE CRISTO" Turkey, ham, Swiss & American cheese, battered and deep fried with raspberry jam	\$10.95	PHILLY CHEESESTEAK Thinly sliced slow cooked prime rib, caramelized onions, Provolone cheese on a hoagie	\$15.95
1903 CLUB Whole wheat toast, peppered turkey, crisp bacon, romaine tomato, avocado, garlic mayo	\$9.95	CHICKEN BLT Grilled chicken BLT, bacon, spicy arugula, ripe tomatoes, roasted garlic aioli, ciabatta bread	\$9.95
"CLASSIC" PATTY MELT 1/2 pound Angus beef, rye bread, caramelized onions & Swiss cheese	\$7.95		

BURGERS

(All burgers are 1/2 pound Angus beef, grilled to order and served on our home made buns with fresh cut French fries)

OLE FASHIONED BURGER American cheese, special sauce	\$7.95	SAN ANTONIO BEAN BURGER Refried black beans, crushed Fritos, American Cheese	\$8.95
BACON CHEESEBURGER Applewood smoked bacon, aged cheddar	\$8.95	SANTA FE BURGER Roasted green chilies, guacamole, pepperjack cheese	\$9.95
ROASTED MUSHROOM & SWISS Roasted Mushrooms, gooey melted swiss	\$8.95	EAST MEETS WEST BURGER House made kim chi, teriyaki style glaze, Korean chili mayonnaise	\$8.95
BACON & BLUE CHEESE BURGER Applewood smoked bacon & Maytag blue cheese	\$9.95	TEXAS BURGER Chicken fried, black pepper & dijon mustard mayonnaise	\$7.95
CHILI CHEESEBURGER Heritage pork & beef chili, cheddar cheese and sliced red onions	\$9.95		

PIZZA

(All pizza are made with homemade dough and an assortment of fresh ingredients)

LITTLE ITALY Coppa, salami, prosciutto (Italian Meats), provolone & pepperoncini peppers	\$9.95
ALL ABOUT MEAT Salami, sausage, ground beef, bacon, pepperoni, ham, cheese blend (provolone, mozzarella, asiago, fontina)	\$9.95
BUILD A PIZZA (5 Toppings) Sausage, ground beef, bacon, pepperoni, ham, Italian meats, smoked chicken, pepperroncini peppers, charred peppers, cheese blend, provolone, mushrooms, jalapeños, red onion, black olives	\$10.95



ENTREES

GRILLED CHICKEN BREAST Served with mashed potatoes, roasted fall veggies & red wine jus	\$12.95	CRISPY GULF SHRIMP Battered gulf shrimp, creole pan sauce & soft Anson Mills grits	\$21.95
HOUSEMADE SAUSAGE & MASH Daily selection of sausage, handcrafted in-house with mashed potatoes, wilted garlic spinach & pan gravy	\$10.95	FRESH FISH OF THE DAY Chef's Paul's presentation of the freshest catch of the day with roasted red potatoes, green beans, almonds, brown butter	\$17.95
FRITO PIE Heritage pork & beef chili, toasted corn chips, Texas goat cheese, Oregon cheddar, crème fraiche & scallions	\$11.95	FISH N CHIPS Chippy style battered gulf fish, handmade "chips" & mushy peas served with tartare sauce & malt vinegar	\$21.95
SHRIMP TACOS Sweet chili sauce, cucumber-cilantro salsa, sambal aioli, wrapped in flour tortillas, served with black beans	\$14.95	TOP SIRLOIN Grilled sirloin, caramelized onion, creamy mash, green beans, red wine jus	\$17.95
CHICKEN POT PIE Poached chicken and vegetables in a creamy bechamel sauce, baked in the pizza oven with a short crust pastry top	\$16.95	PRIME RIB 12 oz Slow roasted prime rib, served with au jus, horseradish cream, buttered French beans & skillet potatoes	\$29.95
CHICKEN FRIED RIB EYE Chicken fried rib eye steak, mashed potatoes, wilted garlic spinach and country gravy	\$18.95	FILET 6 oz Chairman's Reserve beef filet, Anson Mills black peppered grits espelette pepper jam, sautéed broccolini	\$31.95
ZITI PASTA Ziti pasta homemade Italian sausage, grilled chicken, little tomatoes, sundried tomato cream	\$11.95	NEW YORK STRIP 14 oz Chairman's Reserve strip, potato roasties, sautéed brussels spouts, house cured bacon, classic béarnaise	\$38.95
BEEF TIP STROGANOFF Hand cut pasta, mushrooms, red wine, sour cream, fresh herb salad	\$14.95	BONE-IN RIB EYE 20 oz Bone-in for flavor, grilled sweet potato fries, roasted mushrooms & charred onions	\$39.95

FOR THE KIDS

(All Kid's Meals served with your choice of: garden salad, fresh veggies, mashed potatoes, fries or fresh fruit)

FRESH FISH FILET Our freshest filet of fish grilled or fried	\$7.95	SPAGHETTI PASTA In a light tomato sauce	\$4.95
3oz BEEF FILET Grilled to perfection	\$10.95	PIZZA Cheese or Pepperoni	\$4.95
GRILLED CHEESE American cheese, skillet-seared	\$4.95	MAC & CHEESE Homemade with farm fresh ham	\$4.95
2 SLIDERS WITH CHEESE Jr. cheeseburger made from the Angus beef	\$4.95	CHICKEN BREAST Tender and grilled	\$7.95



DESSERTS

SUNDAE OVERLOAD

Chocolate & vanilla ice cream, candied nuts, chocolate & caramel sauce
\$4.95

TIRAMISU

Coffee and Kahlua soaked chocolate cake surrounded by creamy mascarpone mousse
\$7.95

OLD FASHIONED CHOCOLATE CAKE

Moist devils food cake, layered with rich chocolate
 sour cream icing, & caramel sauce
\$7.95

APPLE COBBLER

Cinnamon & brown sugar baked fuji apples, topped with
 oatmeal-butter streusel and Bluebell vanilla ice cream
\$5.95

BEVERAGES

Fresh Squeezed Lemonade	\$4.00	Ghirardelli Hot Chocolate	\$2.50
Flavored Sweet Tea (Peach & Raspberry)	\$4.00	Ice Tea & Sodas	\$2.50
Izze Sparkling Soda (Clementine & Blackberry)	\$4.00	French Press Coffee	\$3.00
		Espresso & Cappuccinos	\$3.00

WINE BY THE GLASS

WHITE

ZARDETTO <i>prosecco</i>	10
JACOB'S CREEK <i>chardonnay</i>	6
14 HANDS <i>chardonnay</i>	9
GEODE <i>chardonnay</i>	15
ST. SUPERY <i>sauvignon blanc</i>	9
CAPOSALDO <i>pinot grigio</i>	8
SCHLOSS VOLLRADS <i>riesling</i>	9
SOKOL BLOSSER "evolution #9"	9

RED

RED DIAMOND <i>merlot</i>	6
BURGUNDY HILLS <i>pinot noir</i>	12
SPELLBOUND <i>zinfandel</i>	9
ELDERTON <i>shiraz</i>	10
RUTHERFORD HILL <i>merlot</i>	9
HARAS <i>cabernet sauvignon</i>	10
OBERON <i>cabernet sauvignon</i>	13
STONESTREET <i>cabernet sauvignon</i>	15