

Prices shown exclude tax & service charge.



Sharables

The Three Amigos! (Plus One) - \$13 GF

House Tortilla Chips, Queso, Roasted Red Salsa, Salsa Verde, Guacamole

Ahi Tuna Tostadas - \$15 GF

Pickled Red Onion, Shaved Chiles, Orange Chipotle Ponzu, Avocado Crema

Bang Bang Shrimp Tacos - \$14

Mango Habanero Slaw, Sweet Chili Aioli, Queso Fresco

Texas Smoked Brisket Nachos - \$17 GF

Pico, Guacamole, Refried Beans, Jalapenos, Crema

Secret Recipe Wings - Half Dozen \$12 or Full Dozen \$18 GF

Buffalo, Sweet Chili, Lemon Pepper, Garlic Parm, or Try 'em "Everything" Tossed!

House Smoked Red Pepper Hummus - \$13 V

Chili Dusted Pita, Hot House Cucumbers, Crumbled Feta

"Those" Crab Cakes - \$21

Sriracha Remoulade, Fried Capers, Micro Celery

BBQ Pork Belly Burnt Ends - \$14 GF

Creamy Cheddar Grits, Crispy Brussels, Honey Bourbon BBQ Sauce

Soup & Salad

Little Gem Caesar - \$13

"Avocado Toast" Crostini, White Anchovy, Parmesan "Snow"

Wild Berry Sangria Salad - \$12 GF

Baby Kale & Arugula, Seasonal Berries, Spiced Pecans, Sangria Vinaigrette

Steak & Blue (4 oz. Filet) - \$19

Baby Iceberg, Blue Cheese Crumbles, Heirloom Tomatoes, Crispy Bacon, Fried Onions, Blue Cheese Dressing

Bentwater Caprese - \$12 GF V

Fresh Mozzarella, Heirloom Tomatoes, Arugula, Micro Basil, Aged Balsamic

Grilled Chicken Cobb - \$16 GF

Spring Mix & Romaine, Grape Tomatoes, Boiled Egg, Smoked Bacon, Avocado, Blue Cheese Crumbles, Ranch

Coconut Lobster Bisque - \$8 cup & \$12 bowl

Red Curry, Toasted Coconut, Soy Caramel

Soup of the Day - \$6 cup & \$9 bowl

Seasonal, Thoughtful

Add to Your Salad:

6 oz. Herb Grilled Chicken - \$5

5 each Citrus Seared Shrimp - \$10

6 oz. Blackened Salmon - \$15

V = Vegetarian Option

GF = Gluten Free Option

Handhelds

Served with your choice of House French Fries, Sweet Potato Fries, or Ranch Potato Chips

Bacon Cheeseburger (Sub Turkey Burger \$2) - \$15

Applewood Bacon, Lettuce, Tomato, Onion, House Pickles, Sourdough Bun

Double Meat Double Cheese Smashburger - \$20

Lettuce, Tomato, Onion, House Pickles, Sourdough Bun, Fry Sauce

Buttermilk Fried Chicken Sandwich - \$14

Lettuce, Tomato, Onion, House Pickles, Sourdough Bun, Sriracha Aioli

Double Stack BLT - \$12

Applewood Bacon, Lettuce, Tomato, Basil Aioli, Sourdough Bread

California Club - \$15

Avocado, Roasted Turkey, Cheddar, Tomato, Lettuce, Bacon, Sourdough Bread, Spicy Mayo

Classic Reuben - \$14

Corned Beef, Swiss Cheese, Sauerkraut, Russian Dressing, Toasted Rye Bread

Proudly Featuring



We proudly serve

Boar's Head

Hand Stretched Pizzas

Three Cheese (V)

Personal \$10 Med \$14 Large \$17

Pepperoni

Personal \$10 Med \$16 Large \$19

Supreme

Personal \$12 Med \$18 Large \$22

Italian Meats

Personal \$12 Med \$18 Large \$22

Margherita

Personal \$10 Med \$16 Large \$19

Veggie Pie (V)

Personal \$10 Med \$16 Large \$19

Build Your Own Pizza (Add toppings to prices shown)

Personal \$10 Med \$13 Large \$16

Choice of Sauce (Alfredo or Marinara)

Add \$1.00 - Extra Cheese, Mushrooms, Tomatoes, Spinach, Bell Peppers, Onions, Jalapenos, Black Olives, Pineapple, Garlic

Add \$2.00 - Pepperoni, Italian Sausage, Bacon, Ground Beef, Chicken, Canadian Bacon, Goat Cheese, Feta, Fresh Mozzarella

Gluten Free Available in 10" Only

Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions. All of our food is made in shared cooking and preparation areas or may have been made in a facility with allergens. As a result, cross-contact with food containing allergens is possible. If you inform us of your food allergy, we will take appropriate measures to prevent any cross-contact, but we cannot guarantee that any of our menu items are completely free of allergens.

Prices shown exclude tax & service charge.

Butcher's Block

Served with your choice of side salad (Caesar or Garden) and one side:

Black Angus Filet Mignon 7 oz. / 10 oz. - \$32 / \$48 GF

Black Angus NY Strip 12 oz. - \$39 GF

Black Angus Ribeye 14 oz. - \$45 GF

(Choice of Sauce: Green Peppercorn, Chimichurri, Truffle Butter, Mushroom Demi)

We proudly serve **GOODSTOCK**
BY NOLAN RYAN

Sharable Sides

Herb Parmesan Risotto	\$7 GF V
Whipped Sweet Potatoes	\$7 GF V
Steak Fries	\$5 GF V
Ranch Chips	\$5 GF V
Sweet Potato Fries	\$5 GF V
Honey Crisp Brussels	\$7 GF V
Cheddar Grits	\$7 GF V
House Fries	\$5 V

Add: Truffle & Parmesan with Garlic Aioli \$4 V

Three Cheese Mac **\$7**

Add: Bacon \$3 | Truffle & Parmesan \$4 V | Lobster \$11

V = Vegetarian Option **GF = Gluten Free Option**



Seafood & Specialties

Pan Seared Texas Redfish - \$28 GF

Grist Mill Creamy Cheddar Grits, Stewed Local Okra, Sweet Corn Coulis

Grilled Swordfish - \$32 GF

Bacon Wild Mushroom Risotto, Lemon Butter Asparagus, Red Churri Sauce

Lemon Dill Shrimp - \$21

Bowtie Pasta, Preserved Lemon, Dill Butter Sauce

Broiled Atlantic Salmon - \$25 GF

Parmesan Risotto, Crispy Brussels, Honey Bourbon Glaze

Wild Mushroom Truffle Ravioli - \$17 V

Baby Arugula, Shaved Parmesan, Marsala Cream

Chicken Fried Short Rib - \$28

Sweet Potato Mash, Buttered Green Beans, Peppered Bourbon Cream & Hot Honey Drizzle

Roasted Chicken Breast - \$18

Mushroom Alfredo Tagliatelle, Wilted Kale, Local "True Rebel" Tomatoes

Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions. All of our food is made in shared cooking and preparation areas or may have been made in a facility with allergens. As a result, cross-contact with food containing allergens is possible. If you inform us of your food allergy, we will take appropriate measures to prevent any cross-contact, but we cannot guarantee that any of our menu items are completely free of allergens.