

DINNER MENU

SHAREABLES

<u>Crispy Mango Shrimp</u>	11
4 jumbo shrimp wrapped in filo pastry and flash fried & topped with a mango pico.	
<u>Texas Quail Rolls</u>	10
4 piece bacon wrapped quail with goat cheese & jalapeno, breaded & deep fried with jalapeno ranch.	
<u>Carpaccio</u>	15
Thinly sliced rare filet mignon complimented with Pecorino cheese.	
<u>Crawfish Stuffed Mushrooms</u>	11
4 mushroom caps filled with our homemade crawfish stuffing and Champagne Sauce.	
<u>Oysters Rockefeller</u>	12
3 Gulf sourced oysters served on the shell, topped with a crème spinach stuffing.	
<u>Hummus Plate</u>	10
Homemade Hummus w/ pita bread and fresh vegetables.	

<u>Bacon Wrapped Dates</u>	8
4 bacon wrapped dates filled with goat cheese, served with a house made honey balsamic sauce.	
<u>Chicken Wings</u>	8/12
Choose between 6 or 10 of either Spicy, Naked, Garlic Parmesan, BBQ or Teriyaki party wings.	
<u>Ahi Tuna Tartare</u>	16
Rare Ahi Tuna served on avocados and a savory sesame sauce.	
<u>Truffle Fries</u>	10
Hand-cut fries, seasoned with Parmesan, parsley, truffle oil and salt.	
<u>Grilled Sausage Board</u>	12
Grilled smoked sausage, housemade bacon jam, whole grain mustard, arugula, crustini, and house pickles.	
<u>Hummus Plate</u>	10

SOUP & SALAD

Dressings: Ranch, Jalapeno Ranch, Blue Cheese, Sesame Ginger, Raspberry Vinaigrette, Italian, Balsamic Vinaigrette

<u>Grilled Steak Salad</u>	22
Grilled filet mignon (medium) served over spring mix with roasted corn, purple onion, tomato, shaved carrots & goat cheese tossed in a balsamic lemon garlic vinaigrette.	
<u>Soup of the Day</u>	4/7

<u>Mediterranean Salmon Salad</u>	19
Pan seared salmon fillet with cucumber, olive, tomato, goat cheese & avocado drizzled with lemon vinaigrette.	
<u>Side Salad</u>	4
Spring mix, tomato, red onion, cheese, bacon & croutons.	

BURGERS & THINGS

Served with french fries

<u>Shrimp Tacos</u>	14
Two flour tacos with fried shrimp, pico, cheese, avocado, cabbage & jalapeno dressing, served with french fries.	
<u>Shrimp or Oyster Po' Boy</u>	13
Choose from fried shrimp or fried oysters topped with lettuce, tomato, pickles and a remoulade sauce with french fries.	
<u>Philly Cheese Steak Sandwich</u>	12
Grilled beef steak with green bell pepper, mushrooms, onion & cheese on a hoggie roll with french fries.	

<u>Western Edge Hamburger</u>	13
½ pound burger with lettuce, tomato, red onion and pickle. ... \$1/cheese, \$1/bacon, \$2/avocado	
<u>Billie Burger</u>	16
Hamburger topped with goat cheese, housemade bacon jam, lettuce, tomato and red onion.	
<u>Buffalo Chicken Sandwich</u>	13
Crispy chicken breast tossed in buffalo sauce with provolone cheese, lettuce, red onion and pickle.	

HOUSE SPECIALTIES

Side Salad & roll included with all House Specialties

<u>Chicken Fried Steak or Chicken Fried Chicken</u>	15
Hand-breaded and served with white peppered gravy, mashed potatoes, vegetables & roll.	
<u>Filet Mignon</u>	28
6 oz. filet served with grilled brussels sprouts, choice of potato and roll.	
<u>Garlic Rosemary Lamb</u>	19
Grilled bone-in lamb chops, served with daily vegetable, mashed potato and roll.	
<u>Red Snapper</u>	25
Red snapper, battered and stuffed with a crawfish dressing, includes mashed potatoes, spinach & roll.	
<u>Bacon Wrapped Quail</u>	24
Bacon Wrapped Quail stuffed with cream cheese and jalapenos, topped with demi glaze. Served with mashed potatoes, grilled brussels sprouts with bacon and onions, and a roll.	
<u>Steak & Shrimp</u>	32
6 oz. filet & 3 Jumbo fried shrimp served with grilled Brussel sprouts, choice of potato w/ roll.	
<u>Lobster Mac & Cheese</u>	15
Pasta with lobster and homemade 4 cheese sauce, served with roll.	
<u>Rosemary Lemon Chicken</u>	15
Grilled chicken sautéed in lemon/rosemary sauce. Served with mashed potatoes, sautéed spinach and roll.	
<u>Shrimp Granados</u>	22
6 seasoned pan-seared shrimp settled on spaghetti, served with a lemon cream sauce and roll.	
<u>Champagne Grilled Salmon</u>	22
Topped with our homemade champagne cream sauce. Served with mashed potatoes, brussels sprouts and roll.	
<u>Fried Oyster or Fried Shrimp Plate</u>	16
6 Fried Gulf Coast Oysters or 6 Fried Shrimp. Served with mashed potatoes, vegetable & roll.	
<u>Creamy Pesto Pasta</u>	14
Penne pasta, with or without bacon and diced tomato, sautéed in our homemade pesto cream sauce. Served with roll. ... add grilled chicken \$3.00 / add grilled shrimp \$6.00	

DESSERTS

<u>Bourbon Bread Pudding</u> 8	<u>Cheesecake</u> 6
<u>Carrot Cake</u> 6	<u>Chocolate Cake</u> 6
<u>Salem's Sundae</u> 5	
Vanilla ice cream w/ candied pecans, sprinkles, chocolate & whipped cream.	

BEVERAGES

<u>Milk or Juice</u> 2.5	<u>Soda</u> 2.5
Orange, cranberry, apple and grapefruit juice	Coke, Diet Coke, Dr. Pepper, 7 up, Sunkist
<u>Topo Chico</u> 3	<u>Iced Tea/Hot Tea/Coffee</u> 2.5

18% GRATUITY ADDED TO PARTIES OF 6 OR MORE. \$4 SPLIT PLATE CHARGE.
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
ITEMS MAY CONTAIN TRACE AMOUNTS OF MILK, EGGS, FISH, SHELLFISH, TREE NUTS, PEANUTS, WHEAT, OR SOYBEANS.