



### *Old Fashion Breakfast*

Two egg any style served with hash brown and choice of meat and bread or biscuit 7.95

### *Neuenschwander Breakfast*

One egg any style served with sliced tomatoes and choice of meat 6.95

### *Steak and Eggs*

Two eggs any style accompanied with a 6oz. sirloin to temperature, hash browns and choice of bread 12.95

### *Comanche Trace Omelet*

Two egg omelet with choice of three items, served with hash browns and choice of toast 8.95

*additional items (bacon, ham, sausage, cheese, onions, mushroom, tomatoes, bell peppers) .75*

### *Breakfast Tacos*

Choice of sausage, bacon, chorizo, or potatoes with scrambled egg and cheese in a flour tortilla 2.50

### *Texas Size Burrito*

Choice of sausage, bacon, chorizo or potatoes with scrambled egg and cheese in a jalapeno Cheddar tortilla wrap 5.95

### *Golf Scrambler*

Three eggs, scrambled with choice of sausage, bacon, or ham and topped with cheddar, served with hash browns and choice of bread 8.95

### *Croissant Sandwich*

Choice of ham, sausage, or bacon with egg on a grilled croissant with cheese and choice of side 6.95

### *Buttermilk Pancakes*

With choice of bacon, ham, or sausage Short stack (2) 5.95 Full Stack (3) 6.59

*Add strawberries, pecans or blueberries 2.00*

### *French Toast*

Hand dipped French toast battered and grilled to perfection 6.95

## *A La Carte*

*One egg* 1.95

*Side of Fruit* 4.50

*Bacon* 3.50

*Hash Browns* 2.50

*Ham* 3.50

*Grits* 2.50

*Sausage* 3.95

*Oatmeal* 2.50

*Bread*

Biscuit, bagel, toast,  
English muffin 2.50

# Lunch Menu

## Appetizers

- Fried Oysters**   
Lightly battered, fresh gulf oysters served with a mild creole sauce. \$8.95
- Spinach Artichoke Dip**   
A creamy blend of cheeses filled with artichoke hearts, spinach, garlic and topped with parmesan cheese. Served with tortilla chips. \$5.95
- Fried Calamari**  
Tender pieces of calamari, lightly battered, topped with a mild Southwestern spice blend and served with marinara sauce. \$8.95
- Shrimp Ceviche**    
Diced shrimp tossed with fresh tomato, red onion, crispy cucumber, and fresh lemon and lime juice. \$8.50
- Gorgonzola Garlic Bread**  
House-made garlic bread topped with mozzarella and gorgonzola cheese served with marinara sauce for dipping. \$4.95
- Super Nachos**  
Fresh tortilla chips topped with refried beans, pickled jalapenos, pepper Jack and cheddar cheese topped with sour cream and guacamole. Served with a choice of chicken or beef. \$9.25
- Comanche Crab Cakes**  
Two house-made crab cakes on a bed of sautéed spinach, with two tender shrimp, topped with buerre blanc. \$12.50
- Jalapeño Cheddar Quesadilla**  
Large tortilla filled with pepper jack, cheddar cheese, cilantro topped with salsa, sour cream and guacamole. \$6.95  
Add beef or chicken fajita, shrimp, or sliced portabella. \$3.95
- Texas Toothpicks**  
Onion and jalapeño sticks lightly battered and served with chipotle ranch dressing. \$5.95
- Soup of the Day**  
Ask your server about chef's soup of the day.
- Chips and Salsa**  
A bowl of fresh tortilla chips served with our homemade salsa. \$3.00 Add queso \$3.00

## Entrée Salads

- Caprese Salad**    
Fresh mozzarella and fresh tomato slices topped with julienned basil, kalamata olives, sea salt and white truffle olive oil. \$8.95
- Grilled Chicken Salad**   
Spring mix of greens topped with sliced strawberries, mandarin oranges, toasted almonds, red onions and bleu cheese crumbles, topped with grilled chicken breast. \$9.00
- Greek Salad**   
Crispy romaine and baby spinach tossed with red onion, artichoke hearts, kalamata olives, tomato and feta cheese. \$6.95  
Add chicken or beef fajita or shrimp. \$3.95
- Caesar Salad**  
Crispy Romaine tossed in a classic Caesar dressing with parmesan cheese and croutons. \$5.95  
Add chicken or beef fajita or shrimp. \$3.95
- Cobb Salad**  
Romaine lettuce topped with grilled chicken, bacon, tomatoes, egg, bleu cheese crumbles and avocados. \$9.00
- Frutti di Mare**   
A chilled pasta salad made with penne, shrimp, crab, and calamari rings tossed with kalamata olives, artichoke hearts, parmesan cheese and cilantro-basil mayonnaise. \$12.95
- Southwestern Chicken Salad**  
Tender field greens topped with black beans, corn, pico de gallo, tomatoes, cucumbers, shredded pepper jack, cheddar cheese, and tortilla strips \$9.50
- Fresh Fruit Plate**   
A variety of fresh, seasonal fruit served with a grilled chicken breast. \$7.95
- Soup and Salad**  
A cup of the soup of the day served with a choice of a small caesar salad, greek salad or house salad. \$5.95  
Add beef or chicken fajita or shrimp. \$3.95

**Dressings:** Ranch, Bleu Cheese, Chipotle Ranch, Balsamic Vinaigrette, Raspberry Vinaigrette, Honey Mustard, Italian, 1000 Island.



### Signature Dishes

 Ask your server how to keep these heart healthy!

\*18% Gratuity on Parties of Six (6) or More \*Split plate charge is \$2.50  
Consuming raw or undercooked food can increase your chance of acquiring a foodborne illness.

# Lunch Menu

## Sandwiches


Served with a choice of: house-made chips, coleslaw, fries, soup or salad. Add fruit for \$1.49.


**Blackened Tilapia Tacos**    
Two corn tortillas served with asian slaw, cilantro, red onion and aioli. \$9.50

**Grilled Portabella Sandwich**   
A portabella mushroom topped with fresh mozzarella cheese, tomato and basil pesto served on ciabatta. \$9.00

**The Angus Burger**  
A half pound angus patty seasoned and char-grilled. Served on your choice of a wheat, or jalapeño-cheddar bun. \$9.00  
*Includes a choice of cheeses.  
Add avocados, bacon, mushrooms, jalapeños or guacamole.* \$1.00

**Texas Muffaletta**  
Ciabatta roll loaded with ham, turkey, salami, swiss cheese, tapenade, lettuce, tomato, red onion and grilled poblano pepper. \$9.50

**Tex-Mex Wrap**   
Your choice of grilled chicken or beef fajitas, tossed with lettuce, tomatoes, cheddar, pepper jack cheese and chipotle ranch dressing. Wrapped in a jalapeño cheddar tortilla. \$8.95

**Grilled Chicken Sandwich**   
A grilled chicken breast topped with poblano, pepper jack cheese, avocado and chipotle mayonnaise served on ciabatta. \$8.95

**The Club**  
A traditional club sandwich with turkey, ham, bacon, lettuce, tomato, American and swiss cheese, served on your choice of bread. \$8.95

**The Deli Board**  
Build your own sandwich! Choose from turkey, ham, swiss cheese, cheddar cheese, American cheese, lettuce, tomato and onion. Choose your cooking method; grilled, toasted, or un-toasted. \$7.95

**Grilled Ruben Sandwich**  
Grilled corn beef, swiss cheese, sauerkraut and thousand island dressing served on marbled rye bread. \$8.95

All meals are prepared from scratch. If you find spicy food objectionable please notify your server and we'll make it mild!

## Signature Dishes

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## Lunch Entrées

Sides; house-made chips, coleslaw, fries, soup or salad. Add fruit for \$1.49.


**House-Made Enchiladas**  
Fresh corn tortillas with a choice of chicken or pulled pork served with pico de gallo, guacamole, salsa, rice and refried beans. \$10.95

**Chicken Parmesan**  
Lightly breaded breast of chicken topped with mozzarella, parmesan cheese and marinara sauce on a bed of linguini. \$13.95


**Grilled Chicken Alfredo**  
Penne pasta tossed in a classic alfredo sauce with grilled chicken. \$10.95  
Vegetarian? Substitute portabella cap.

**Chicken Fried Steak**  
A six ounce angus beef cutlet hand breaded and deep-fried. Served with a choice of two sides. \$11.95

**Shrimp Scampi**   
Five Sautéed shrimp, fresh garlic, butter, white wine, lemon and parmesan cheese on a bed of linguini. \$10.95

**Texas Catfish**   
Your choice of tempura battered, cornmeal breaded, blackened or grilled. Served with a choice of two sides. \$11.95

**Catch of the Day — Lunch Portion**  
Fresh fish delivered every Tuesday and Friday. Ask your server for details.  
*In order to guarantee freshness, quantities are limited!* Market price

**Fajita Plate**   
A choice of beef or chicken fajita served with two flour tortillas, rice, beans, Pico de Gallo, guacamole and sour cream. \$8.95

**Fried Oysters**  
Lightly battered, fresh gulf oysters served with a mild creole sauce. \$13.95  
Served with a choice of two sides.

# Dinner Menu

## Appetizers

- Fried Oysters**   
Lightly battered, fresh gulf oysters served with a mild creole sauce. \$8.95
- Spinach Artichoke Dip**   
A creamy blend of cheeses filled with artichoke hearts, spinach, garlic and topped with parmesan cheese. Served with tortilla chips. \$5.95
- Fried Calamari**  
Tender pieces of calamari, lightly battered, topped with a mild Southwestern spice blend and served with marinara sauce. \$8.95
- Shrimp Ceviche**    
Diced shrimp tossed with fresh tomato, red onion, crispy cucumber, and fresh lemon and lime juice. \$8.50
- Gorgonzola Garlic Bread**  
House-made garlic bread topped with mozzarella and gorgonzola cheese served with marinara sauce for dipping. \$4.95
- Super Nachos**  
Fresh tortilla chips topped with refried beans, pickled jalapenos, pepper Jack and cheddar cheese topped with sour cream and guacamole. Served with a choice of chicken or beef. \$9.25
- Comanche Crab Cakes**  
Two house-made crab cakes on a bed of sautéed spinach, with two tender shrimp, topped with buerre blanc. \$12.50
- Jalapeño Cheddar Quesadilla**  
Large tortilla filled with pepper jack, cheddar cheese, cilantro topped with salsa, sour cream and guacamole. \$6.95  
Add beef or chicken fajita, shrimp, or sliced portabella. \$3.95
- Texas Toothpicks**  
Onion and jalapeño sticks lightly battered and served with chipotle ranch dressing. \$5.95
- Soup of the Day**  
Ask your server about chef's soup of the day.

## Entrée Salads

- Caprese Salad**    
Fresh mozzarella and fresh tomato slices topped with julienned basil, kalamata olives, sea salt and white truffle olive oil. \$8.95
- Grilled Chicken Salad**   
Spring mix of greens topped with sliced strawberries, mandarin oranges, toasted almonds, red onions and bleu cheese crumbles, topped with grilled chicken breast. \$9.00
- Greek Salad**   
Crispy romaine and baby spinach tossed with red onion, artichoke hearts, kalamata olives, tomato and feta cheese. \$6.95  
Add chicken or beef fajita or shrimp. \$3.95
- Caesar Salad**  
Crispy Romaine tossed in a classic Caesar dressing with parmesan cheese and croutons. \$5.95  
Add chicken or beef fajita or shrimp. \$3.95
- Cobb Salad**  
Romaine lettuce topped with grilled chicken, bacon, tomatoes, egg, bleu cheese crumbles and avocados. \$9.00
- Frutti di Mare**   
A chilled pasta salad made with penne, shrimp, crab, and calamari rings tossed with kalamata olives, artichoke hearts, parmesan cheese and cilantro-basil mayonnaise. \$12.95
- Southwestern Chicken Salad**  
Tender field greens topped with black beans, corn, pico de gallo, tomatoes, cucumbers, shredded pepper jack, cheddar cheese, and tortilla strips \$9.50

## Side Salads

- House Salad**   
Tender field greens topped with tomato, cucumber, red onion and olives \$2.95
- Caesar Salad**  
Crispy romaine lettuce tossed in a classic caesar dressing topped with fresh parmesan and croutons. \$3.95
- Greek Salad**   
Crispy romaine and baby spinach tossed with red onion, artichoke hearts, kalamata olives, tomato and feta cheese. \$4.95

**Dressings:** Ranch, Bleu Cheese, Chipotle Ranch, Balsamic Vinaigrette, Raspberry Vinaigrette, Honey Mustard, Italian, 1000 Island.



**Signature Dishes**

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# Dinner Menu

## Entrees

## Lighter Fare

Served with a choice of: redskin mashed potatoes or rice and the fresh vegetable of the day. (Excluding pastas). Add baked potato with bacon and sour cream.. \$1.49

Served with a choice of: house made chips, coleslaw, fries, soup or salad. Add fruit for \$1.49.

### Potato Encrusted Tilapia

Lightly crusted with potato and herbs. Topped with a mild jalapeño cream sauce. \$17.95

### Mediterranean Breast of Chicken

Supreme breast of chicken filled with fresh spinach, roasted garlic, sun dried tomatoes and manchego cheese topped with a red wine demi-glace. \$18.95

### Blackened Salmon

Atlantic salmon topped with a mild rub and served with a creole remoulade. \$21.50

### Filet Mignon

Six ounce choice Angus tenderloin topped with garlic butter. \$23.95

### Rib-eye Ten Ounce

Ten ounce choice Angus rib-eye dusted with a mild Texas rub and topped with a garlic compound butter. \$21.95

### Rib-eye Eight Ounce

Eight ounce choice Angus rib-eye dusted with a mild Texas rub and topped with a garlic compound butter. \$18.95

### Catch of the Day

Fresh fish delivered every Tuesday and Friday. Ask your server for details. *In order to guarantee freshness, quantities are limited!* Market price

### Shrimp Scampi

Eight sautéed shrimp, fresh garlic, butter, white wine, lemon and parmesan cheese on a bed of linguini. \$13.95

### Penne Rustica

White wine olive oil sauce tossed with fresh tomato, spinach, artichoke hearts, red onion kalamata olives and capers. \$11.95  
Add grilled chicken or shrimp. \$3.95

### Baby Back Ribs

Pork ribs rubbed with house-made seasonings, cooked low and slow and topped with a choice of sauces.  
Half rack. \$11.95  
Full rack. \$16.95

### Chicken Parmesan

Lightly breaded breast of chicken topped with Mozzarella, Parmesan cheese and marinara sauce on a bed of linguini. \$13.95

### House-Made Enchiladas

Fresh corn tortillas with a choice of chicken or pulled pork served with pico de gallo, guacamole, salsa, rice and refried beans. \$10.95

### Grilled Portabella Sandwich

A portabella mushroom topped with fresh mozzarella cheese, tomato and basil pesto served on ciabatta with a choice of one side. \$9.00

### Blackened Tilapia Tacos

Two corn tortillas served with Asian slaw, cilantro, red onion and aioli with a choice of one side. \$9.50

### The Angus Burger

An 8 oz. Angus patty seasoned and char-grilled. Served on your choice of a wheat, or jalapeño cheddar bun with a choice of one side. \$9.00

*Includes a choice of cheeses.*

*Add avocados, bacon, mushrooms, jalapeños or guacamole.* \$1.00

### Tex-Mex Wrap

Your choice of grilled chicken or beef fajitas, tossed with lettuce, tomatoes, cheddar, pepper jack cheese and chipotle ranch dressing. Wrapped in a jalapeño Cheddar tortilla. Served with a choice of one side. \$8.95

### The Club

A traditional club sandwich with turkey, ham, bacon, lettuce, tomato, American and swiss cheese, served on your choice of bread with a choice of one side. \$8.95

### Texas Catfish

Your choice of tempura battered, cornmeal breaded, blackened or grilled. Served with a choice of two sides. \$11.95

### Chicken Fried Steak

A six ounce angus beef cutlet hand breaded and deep fried. Served with a choice of two sides. \$11.95

### Fried Oysters

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