



Starters

Fried Calamari \$10

Mac & Cheese \$7

Potato Boats \$7

Fried Pickles \$7

Fresh Cocktails

Summer Breeze \$8

Muddled Grapes, Melon Liqueur, Apple Vodka, Vodka, Agave, Sprite, Grape Garnish

Prickly Pear Margarita \$8

Margarita on Tap, Prickly Pear Puree, Lime Garnish

Peach Tea Lemonade \$9

Deep Eddy Peach Vodka, Deep Eddy Sweet Tea Vodka, Lemonade, Lemon Garnish

Robson Rum Punch \$9

Spiced Rum, Coconut Rum, Pineapple Juice, Orange Juice, Cranberry Juice, Garnished with Pineapple, Orange, Cherry

Draft

Michelob Ultra

Miller Lite

Blind Lemon

Marathon 26.2

Mosaic IPA

Michelob Amber Bock

Kilt Lifter Scottish Ale

Margarita On Tap

Wildhorse Grill

Entrées

Add a side salad or cup of soup \$1.50

- ★ *Poblano Cream Chicken* 21
Fiesta Rice, Corn Relish, Tortilla Strips, Chef's Vegetables
- Shiner Bock Fried Shrimp* 23
Six Jumbo Fried Gulf Shrimp, Coleslaw, Fries, Cocktail Sauce
- GF *Filet Mignon* 30
6 oz. Filet, House Butter, Baked Potato, Chef's Vegetable
- ★ *Blackened Chicken Pasta Primavera* 22
Fettuccini, Broccoli, Carrots, Squash, Red Bell Pepper
- GF *Cedar Plank Salmon* 23
8 oz. Salmon Baked on Cedar Plank, Sweet Corn Succotash, Sweet Potato Puree, Maple Gastrique, Smoked Sea Salt Garnish
- GF ★ *Bacon Wrapped Pork Tenderloin* 23
Wild Rice, Mango Raspberry Relish, Port Reduction
- v *Pumpkin Ravioli* 18
Capellini Vegetables, Sweet Potato Cream Sauce, Parmesan Cheese
- ★ *Seafood Stew* 27
Tilapia, Red Snapper, Halibut, Shrimp, Clams, Saffron Seafood Broth, Garlic Bread
- GF ★ *Beef and Broccoli Stir Fry* 21
Carrots, Broccoli, Red Bell Pepper, Onion, Steamed Rice

★ = New Dinner Entrée v = Vegetarian GF = Gluten Friendly