LUNCH MENU

STARTERS

WILD MUSHROOM FLATBREAD | 12
Smoked cheddar mornay, wild mushrooms, melted leeks, baby arugula, truffle oil

TEMPURA TUNA ROLL | 17
Ahi tuna, mango, avocado, sweet soy, wasabi, ginger

FRIED PORK RINDS | 12
Seasoned with house BBQ rub, charred tomato salsa, avocado crema

SALADS

BALSAMIC STEAK SALAD | 16
Grilled strip steak, roasted corn, red onions, tomatoes, mixed greens, Bleu cheese crumbles, balsamic vinaigrette

SESAME TUNA SALAD | 17
Sesame crusted Ahi tuna, avocado, mango, Wakame seaweed, baby greens, ponzu vinaigrette

CHICKEN AND POTATO SALAD | 15
Grilled Chicken, warm roasted new potatoes, tomatoes, French green beans, baby greens, queso fresco, cilantro-lime vinaigrette

TEX-MEX SALAD | 16
Grilled Chicken, chopped romaine, avocado, roasted corn, tomato, black beans, baby greens, queso fresco, cilantro-lime vinaigrette

TRIO SALAD | 16
Mixed greens, choice of chicken or tuna, seasonal fruit

HANDHELDs

THE CLASSIC CLUB | 18
Shaved house made ham and turkey, bacon, tomatoes, lettuce, herb aioli on toasted sourdough

BLACK PEPPER PRIME DIP | 17
Au Jus, horseradish cream, choice of side

PESTO CHICKEN CAPRESE SANDWICH | 17
Walnut pesto chicken breast, tomato, fresh mozzarella, balsamic glaze

CLASSIC BURGER | 18
Ground brisket, lettuce, tomato, onion, pickle

BLEU CHEESE BACON BURGER | 20
Ground brisket, Point Reyes Bleu cheese, bacon, caramelized onions, peppercorn aioli

PEPPERED TUNA BURGER | 18
Ahi tuna, Asian cole slaw, avocado, wasabi mayo, sweet soy

SOUPS

TEXAS RED CHILI | 6 CUP | 9 BOWL
Cheddar cheese, yellow onion

TORTILLA SOUP | 6 CUP | 9 BOWL
Chicken broth, avocado, fried tortilla, jack cheese

SOUP OF THE DAY | 6 CUP | 9 BOWL

SIDES

Jalapeno Mac and Cheese | 6
Market Vegetables | 6
Crispy Brussels Sprouts | 6
Side House or Caesar Salad | 6
French Fries | 4
Sweet Potato Fries | 4
Tater Tots | 4
Fruit | 4

EXPRESSION LUNCH
TUESDAY - FRIDAY | 11:00 AM - 2:00 PM | $22

Meatball Sub with Aged Provolone Cheese

Served with a Choice of Soup or Salad (House or Caesar)

Executive Chef Todd Phillips

*Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. All food and beverage purchases are subject to state and federal Sales and Use Tax. The Sales Tax is not to be regarded, refunded, credited, or otherwise paid to you or anyone else for any purchase of these items, or other items purchased separately.

Vendome Publishing Inc. All Rights Reserved. W0014-001 22042
DRAFT BEER
COORS LIGHT | 6  
STELLA | 7  
DEEP ELLUM IPA | 7  
FOUNDERS ALL DAY IPA | 8

DRINK MENU
VERY BERRY MULE | 14
Absolut Vodka mixed with Blackberries and Blueberries

DARK AND ANGRY | 14
Mount Gay Rum and Angry Orchard Apple Cider

MINT JULEP | 14
High West Bourbon, Mint, and Simple Syrup

CHARRED PINEAPPLE MARGARITA | 15
Casamigos Silver, Charred Pineapple with Agave and Lime Juice

BEES KNEES | 16
Botanist Gin infused with Thyme, Agave, and Lime

THE BEET BOX
HEALTHY PLANT BASED OPTIONS
VEGETARIAN SOUP OF THE DAY | 6 CUP | 9 BOWL

LOCAL VEGETABLE CRUDITE | 16
Baby carrot, cucumber, radish, haricot vert with roasted jalapeno hummus and smoked almond romesco

WALNUT PESTO PASTA | 16
Cavatappi pasta, walnut pesto, wild mushrooms

FRUIT SORBET OF THE DAY | 6

19TH HOLE MENU
SMOKED CHICKEN WINGS | 14
Buffalo, BBQ, or sweet Thai Chile served with ranch or bleu cheese dressing

BONELESS CHICKEN WINGS | 14
Buffalo, BBQ, or sweet Thai Chile served with ranch or bleu cheese dressing

NACHOS | 12
White cheddar queso, cheddar cheese, jack cheese, jalapenos, pico de gallo, sour cream
Add Crumbled Chicken | 6  
Add Smoked Brisket | 6

Chips and Queso | 12

QUESADILLA | 12
Flour tortilla, cheddar and jack cheese, pico de gallo, sour cream on the side
Add Crumbled Chicken | 6  
Add Smoked Brisket | 6