

# Lunch Menu

## APPETIZERS

### ⚙️ **BANG BANG SHRIMP 13**

Flash Fried Lightly Breaded Shrimp with Bang Bang Sauce

### **PORK POT STICKERS 12**

Pork Dumplings, Soy-Ginger Sauce, and Scallions

### ⚙️ **AHI TUNA POKE 18**

Fresh Grade AA Ahi Tuna, Avocado, Butter Lettuce, Soy Sauce, Sesame Oil, Thai Chili Sauce, Mandarin Oranges, and Sesame Seeds

## BETWEEN THE BREAD

**All Sandwiches served with French Fries, Sweet Potato Fries, House Made Potato Chips, Side Salad, or Fruit**

### **SOUTH OF THE BORDER WRAP 14**

Smoked Turkey, Avocado, Bacon, Pepper-Jack Cheese, Spicy Mayo, Giant Flour Tortilla, and Chipotle Ranch

### **ULTIMATE FRIED CHICKEN SANDWICH 15**

Buttermilk Sous Vide Fried Chicken Kosher Pickles, Sliced Tomatoes, Mayo, Pickled Shallots, and Lettuce Slaw on Brioche Bun

### ⚙️ **GRILLED MAHI MAHI TACOS 16**

Grilled Fresh Mahi Mahi, Cabbage Slaw, Dilled Crema, Guacamole, and Salsa on Corn Tortillas

### **ROCC BURGER 16**

10 oz. Angus Patty, Cheese, Lettuce, Tomato, Onions, and House Made Pickles on Jalapeño Cheddar Bun

### **FAJITA WRAP 16**

Grilled Beef Fajitas, Peppers and Onions, Roasted Tomato Salsa, and Shredded Cheese wrapped in a Giant Flour Tortilla

### ⚙️ **GRILLED TX PRIME BEEF TENDERLOIN STREET TACOS 18**

Simply Sauteed Beef Tenderloin Tacos served with Salsa, Sauteed Onions, Guacamole, and Cilantro

### **BBQ BRISKET WITH BURNT ENDS 15**

Texas Style BBQ Smoked Brisket with Burnt Ends and Pieces, BBQ Sauce, Split Top Brioche Bun

### **RIBEYE AND CHEDDAR 16**

Thinly Sliced Prime Rib with Melted Cheddar on Onion Roll with Dijonnaise Sauce

## FLATBREADS

**Gluten Free Cauliflower Crust available for an additional \$1 per flatbread**

### **TRUFFLED WILD MUSHROOM 16**

Wild Mushrooms, Truffle Shavings, Fresh Mozzarella, Arugula Salad, Prosciutto, Roasted Pear, and Balsamic Glaze

### 🌿 **FORMAGGIO 11**

San Marzano Plum Tomato Sauce, Extra Virgin Olive Oil, and Fresh Mozzarella

### **ITALIANO 12**

San Marzano Plum Tomato Sauce, Fresh Mozzarella, and Pepperoni

### **MEAT LOVERS 15**

San Marzano Plum Tomato Sauce, Fresh Mozzarella, Pepperoni, Italian Sausage, Seasoned Ground Beef, and Canadian Bacon

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs which may contain harmful bacteria may increase your risk of foodborne illness or death, especially if you have certain medical conditions.

**Gluten Free Menu Items are denoted with: ⚙️**

**Items that can be made Gluten Free by omitting an ingredient or two are denoted with: ❖**

**Vegetarian Menu Items are denoted with: 🌿**

## SALADS

**Enhance any Salad with the following:**

**Chicken 8 Salmon 12 Shrimp 18 Flat Iron Steak 14**

### ⚙️ **RANCHERO SALAD 18**

Achiote Marinated Chicken Breast, Mixed Greens, Avocado, Tomatoes, Black Beans, Queso Fresco, Tortilla Strips, and Ranchero Dressing

### 🌿 ❖ **50/50 CAESAR SALAD 12**

Romaine Hearts, Baby Kale, and Brioche Croutons tossed with Shaved Parmesan and Authentic Caesar Dressing

### 🌿 ⚙️ **POWER GRAINS AND GREENS 12**

Baby Kale, Arugula, Spinach Greens, Toasted Chickpeas, Ancient Grains, Quinoa, Tomatoes, Cucumbers, Hard Cooked Eggs, and Honey Balsamic Vinaigrette

### ⚙️ **BLUEBERRY GOAT CHEESE SALAD 12**

Baby Spinach, Blueberries, Goat Cheese, Roasted Beets and Candied Pecans tossed in Honey Dijon Vinaigrette

### ⚙️ **COBB SALAD 14**

Romaine Lettuce topped with Avocado, Bacon, Tomatoes, Boiled Egg, Gorgonzola Cheese Crumbles, and Your Choice of Dressing

### ⚙️ **CALIFORNIA SALAD 14**

Mixed Greens, Dates, Candied Pecans, Turkey, Mandarin Oranges, Swiss Cheese, Raisins and Citrus Vinaigrette

### ⚙️ **WEDGE SALAD 12**

Iceberg Lettuce, Applewood Smoked Bacon, Tomatoes, Bleu Cheese, Fried Leeks, and Buttermilk Ranch Dressing

### **WHITE MISO MARINATED SALMON SALAD 20**

White Miso Marinated Fresh Salmon, Cucumbers, Snow Peas, Bean Sprouts, Napa Cabbage, Mixed Greens, Buckwheat Soba Noodles, and Creamy Sesame Dressing

### ❖ **GRILLED SHRIMP AND AVOCADO SALAD 20**

Grilled Jumbo Shrimp, Avocado, Cotija Cheese, Red Onion, Tomato, Lemon, Olive Oil, and Toasted Naan

## SOUPS

### ⚙️ **TORTILLA SOUP 9**

Classic Soup with Pulled Chicken, Tomatoes, Cilantro, and Rich Chicken Stock, topped with Avocado, Corn, Cheese, and Tortilla Strips

### ❖ **TEXAS RED CHILI 11**

Traditional Red Chili, Cornbread, Onions, and Cotija Cheese

### **SEAFOOD GUMBO 11**

Shrimp, Crab, Seafood, Holy Trinity, Andouille Sausage, and White Rice

## ENTREES

### ❖ **GRILLED CHICKEN BREAST 22**

Grilled Marinated Chicken Breast, Moroccan Cous Cous, and Sautéed Spinach

### ⚙️ **CEDAR PLANK FRESH SCOTTISH SALMON 30**

Cedar Planked Fresh Scottish Salmon, Maple Mustard Seed Glaze, Basmati Rice Pilaf, and Broccoli Rabe

### 🌿 ❖ **ANGEL HAIR PASTA 18**

Campari Tomatoes, Shallots, Garlic, Fresh Basil, Extra Virgin Olive Oil, and Maldon Salt

### **12 HOUR BRAISED PRIME SHORT RIB 29**

Red Wine Braised Prime Short Ribs, Buttery Mashed Potatoes, Natural Pan Gravy, Sautéed Carrots, and Peas