

Lunch Menu - Fall 2014

## <u>Starters</u>

Bacon Wrapped Shrimp with Cornmeal Star 9.95

Tenderloin Tamales with Pecan Mash 11.95

Jalapeno and Cheese Elk Sausage 10.95

Tumbleweed Onion Rings with Spicy Serrano Ketchup 8.95

Smoked Quail with Jalapeno Cheddar Grits with Molasses BBQ Glaze 11.95

Fried Calamari with Cowboy Cocktail Sauce 12.95

Bacon Wrapped Crab Stuffed Jalapenos 9.95

Calf Fries with Cream Gravy 10.95

Starter Sampler (two person minimum) 13.95 per person

## <u>Entrée Salads</u>

Chicken Caesar Salad with Asiago Cheese and Sourdough Croutons *11.95* Field Greens with Texas Goat Cheese, San Saba Pecans and Sherry Wine Vinaigrette *8.95* Avocado Caesar Salad with Grilled Strip Steak and Cayenne Croutons *15.95* 

> Chef's Feature Salad 12.25 Add Steak, Chicken or Shrimp to any salad 5.95

## <u>Lunch</u>

Grilled 6oz Petite Tenderloin 22.95 Carne Asada with Reata's Cheese Enchilada 14.95 Janie's Chipotle Meatloaf with Mushroom Gravy 9.95 Sundance Grilled Cheese with Munster, Gruyere & Tomatoes 7.95 Add Bacon, Spinach, or Ham-\$1.50 each Reata's Trio Platter 12.95

Trio Platter comes with your choice of salad, fresh fruit and chicken.

Grilled Chicken Breast Topped with a Tomato Bleu Cheese Salad 10.95 Stacked Chicken Enchiladas with Tomatillo Cream Sauce 10.95 Grilled Chicken Sandwich with Cheddar Cheese and Bacon 9.95 Reata's Club Sandwich with House-Made Chips 9.95 Southwestern Style Fish Tacos with Rice and Beans 11.95 Tenderloin Tacos with Sundried Tomato Cream Sauce 12.95 Sliced Bison, Fried Egg and Swiss Cheese Sandwich 12.95 Smoked Pork Tacos with Jalapeno Mayo and Lime Garlic BBQ 10.95 Chef's Featured Buffalo Burger 12.50

## <u>Afters</u>

West Texas Pecan Pie 7.50 Homemade Banana Pudding 7.50 Chocolate Bread Pudding Tamale 7.50 Dutch-Oven Apple Crisp with Cajeta 7.50 Molten Chocolate Cake with Drunken Berries 7.50