

APPETIZERS

Herbed Goat Cheese Fritters - Four dill and goat cheese fritters served with Sweet Chili Sauce. 12.95

Jumbo Lump Crab Dip – Jumbo Lump Crabmeat dip served with crostini. 15.00

Shrimp Piccata – 6 Shrimp sauteed in a lemon butter sauce with capers served on a bed of mixed greens. 14.00

Queso & Chips – Tri-Colored Tortilla chips served with creamy house-made queso. 9.95

BBQ-Balsamic Pulled Pork Sliders – Two glazed pulled pork sliders on brioche rolls. 10.95

Fried Avocados – 6 Hand-battered avocado slices served with homemade Chipotle Ranch. 9.95

Four-Cheese Quesadilla – Shredded Cheddar, Monterey Jack, Pepper Jack and Mozzarella. 9.95
With Chicken Fajita 10.95 | With Beef Fajita 12.95

Double Diamond Nachos – Texas size serving of chips, cheese, queso, black beans, pico de gallo, and choice of chicken or beef with Jalapeño, salsa, sour cream & guacamole. 16.00

Chicken Fried Chicken – Hand-battered chicken breast strips topped with rich creamy gravy. 10.95

Shiner Bock Onion Rings – Shiner Bock beer battered onion rings fried to crispy perfection, served with Chipotle Ketchup made from Chef Luigi's secret recipe. 9.00

Calamari Romana – Served with Marinara sauce and Garlic Parsley Aioli. 14.95

SOUP

French Onion Soup – Classic French Onion soup with sweet, caramelized onions, beef stock and white wine, topped with homemade bread and melted Swiss cheese. Cup 6.95 | Bowl 7.95

Cream of Tomato Basil Soup – Creamy Tomato soup with fresh basil. Cup 6.95 | Bowl 7.95

SALAD

Sweet Honey Pecan Salad – Mixed greens, chicken breast, Double Diamond bacon, chopped pecans, avocado, tomatoes, carrots, and Cheddar and Monterey Jack cheese, drizzled with a Honey Dijon dressing. 15.95

House Salad – Romaine with tomatoes, red onion, and cucumbers. 7.00 | Add Grilled Chicken 4.00

Cobb Chicken Salad – Grilled Chicken, Honey bacon, red onion, Bleu Cheese, egg, avocado, tomatoes, and honey mustard vinaigrette. 14.95
Sub Shrimp 16.95

Steak Fajita Salad – Romaine, steak fajita, peppers, onions, black olives, black beans, avocados, tomatoes, and shredded cheese. 15.95

Santa Fe Salad – Lettuce, Chili Cilantro-Lime dressing, grilled chicken, corn, black beans, cheese, tortilla strips, tomato, avocados and taco seasoning. 13.95

Caesar Salad – Romaine tossed with traditional Caesar dressing, Parmesan cheese and croutons. 8.95 | Add Grilled Chicken 4.00

*Dressing Options: Honey Dijon Dressing,
Honey Mustard Dressing, Chili Cilantro-Lime, Ranch,
Caesar, Balsamic Dressing, Italian Vinaigrette, Bleu Cheese.*

FLATBREAD & PIZZA

*Thin Crust Flatbread or Thick Crust Pizza baked fresh to order.
(12" thick crust pizza – allow 20 minutes of cooking time)*

1906 BBQ Bacon & Chicken Flatbread

Crispy Flatbread with applewood bacon and chicken, Mozzarella, Cheddar, and Monterey Jack cheeses, drizzled with 1906 BBQ sauce. 13.95

Create Your Own – 3 toppings + Mozzarella

Thin Crust Flatbread	13.95
Thick Crust Pizza	16.00
Extra Toppings	0.75

Toppings: Pepperoni, Italian sausage, ham, bacon, ground beef, mushroom, tomato, peppers, onions, Jalapeños, green olives, garlic, fresh basil, pineapple, extra cheese

SANDWICHES

*All sandwiches served with choice of one side item:
French fries, sweet potato fries, sautéed vegetables,
potato chips or fruit cup. Sub a side item with a side salad,
baked potato, or cup of soup for 2.00*

Open-Faced Chicken Salad Melt – Chicken salad made with apples, cranberries and celery served open faced on grilled marble rye bread topped with tomato and melted Monterey Jack. 14.00

Half lb. Burger - Grilled half pound patty with lettuce, tomatoes, onions, and pickles on a choice of bun or Jalapeño Cheddar sourdough. 12.00
Add cheese, bacon, 1.50 | Add avocado 2.00

Southwest Burger – Spicy half-pound patty cooked to order with lettuce, tomatoes, avocado, bacon, Jack cheese, and Chipotle mayo on a Jalapeño Cheddar bun. 14.00

Texas Peach BBQ Pulled Pork Sandwich – Pulled pork, peach BBQ sauce and Provolone cheese on a Jalapeño Cheddar bun. 14.00

Vegetable Panini – Fresh grilled vegetables on rustic Italian bread with Mozzarella and basil pesto. 10.95

Turkey BLT – Sliced roasted turkey, bacon, lettuce, tomatoes, and mayo on a house-made Asiago bun. 14.00

Shaved Bourbon Rib-Eye Steak Sandwich
This sliced ribeye with smoked Provolone cheese, sautéed mushrooms and horseradish cream sauce on a house-made Asiago bun. 14.00

Classic Reuben – Corned beef topped with sauerkraut, Swiss cheese, and Thousand Island dressing, served on grilled marble rye bread. 14.00

Southwest Grilled Chicken Sandwich
Spicy grilled chicken breast with Monterey Jack cheese, bacon, sliced avocado, tomato, lettuce, and chipotle mayo on a Jalapeño Cheddar bun. 14.00

5-Cheese Grilled Sandwich – A classic with five different kinds of cheese: Cheddar, Swiss, Monterey Jack, Provolone, and American on rustic Italian bread 11.95

Black Bean Burger – Grilled Black bean patty with lettuce, tomatoes, red onions and pickles on a bun. 12.00

Classic Club – Roasted Turkey, Ham, Cheddar cheese, Swiss cheese, lettuce, tomatoes, apple wood bacon, and mayo on rustic Italian bread. 14.00

ENTREES

Grilled Sirloin – 8 oz. Beef Sirloin sliced and topped with a Green Peppercorn Sauce and served with Yukon mashed potatoes and seasonal vegetables. 24.00

Tomato-Butter Pan Sauce over Penne Pasta
Penne pasta tossed with tomato-butter pan sauce with Parmesan cheese and house-made grilled bread. 12.00
With Grilled Chicken 16.00
With Grilled Shrimp 21.00

Penne Alfredo – Penne pasta tossed with creamy Alfredo sauce and topped with Parmesan cheese and house-made grilled bread. 14.00
With Grilled Chicken 18.00
With Grilled Shrimp 23.00

Lemon Gin Dill Salmon – Sauteed Salmon topped with creamy Gin Lemon Dill Sauce served with Yukon mashed potatoes and seasonal vegetables. 22.00

Filet of Black Angus Tenderloin – 6oz. Beef tenderloin with Balsamic Demi-Glace Sauce served with Yukon mashed potatoes and seasonal vegetables. 34.00

Chicken Fried Steak – Large portion of hand breaded lean beef, served with Yukon mashed potatoes, house-made cream gravy and seasonal vegetables. 18.00