

Tacos

Open Faced Fish Taco \$9.95 *(Can be made GF if you ask for it grilled)*

Two grilled white corn tortillas overlaid with a freshly breaded tilapia fillet. Topped with shredded red and green cabbage, chipotle cream sauce, mango, and pico de gallo (a mix of tomato, onion, cilantro, & jalapeno)

Carnitas \$9.95 (GF)

(2) Chopped, marinated rib-eye steak, slowly cooked to perfection. Garnished with cilantro, onions, avocado and lime over white corn tortillas, served with a side dish of spicy Monterrey style salsa

Burgers are served on a toasted sweet Hawaiian roll with your choice of french fries, pasta salad, or fruit bowl

* These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical condition

Blue Cheese Burger* \$13.95

½ lb beef burger, grilled onions, blue cheese, avocado, mixed greens, and mayo

Atomic Burger* \$13.95

½ lb beef burger, grilled onions, jalapenos, Swiss-American cheese, spicy sauce, mixed greens, avocado, and mayo

Classic Cheddar Cheese Burger* \$13.95

½ lb beef burger, romaine lettuce, cheddar, tomatoes, pickles, red onions, mustard and mayo

Add Bacon for \$2

Greek Burger* \$13.95

½ lb beef burger, romaine lettuce, pickles, roasted red peppers, grilled onions, tomatoes, Greek mayo & feta cheese

Turkey Burger \$12.95

½ lb freshly ground turkey, cream cheese, mayo, Swiss-American cheese, orange basil reduction, mixed greens & avocado

Salmon Burger \$12.95

Salmon patty, mayo, grilled onions, basil pesto, fresh spinach & feta cheese

Pastas are served with a petite Caesar salad

Chipotle Shrimp Pasta \$15.95

Shrimp, Andouille sausage, artichokes, and mushrooms served with a chipotle cream sauce over a bed of penne pasta, garnished with sundried tomatoes and parmesan cheese

Asparagus Cream and Chicken Pasta \$15.95

Chicken, shrimp, mushrooms, and asparagus served with an asparagus cream sauce over a bed of fettuccine pasta and parmesan cheese

Parmesan Chicken \$13.95

Breaded chicken breast covered in melted mozzarella, parmesan, and marinara sauce over a bed of fettuccini Alfredo pasta

Spaghetti and Meatballs \$13.95

Two homemade Italian style meatballs over spaghetti with fresh marinara sauce

Pepper Pasta \$13.95

Sliced chicken breast, Andouille sausage, toasted garlic, crushed red pepper, sundried tomatoes, and mushrooms over penne pasta with a black pepper cream sauce

Seafood Pasta \$15.95

Scallops, shrimp, crab, and calamari tossed with garlic and white wine served with fettuccine pasta and your choice of creamy alfredo or pesto sauce

Vegetable Pesto Pasta \$13.95

Penne pasta tossed in our homemade garlic pesto with squash, zucchini, carrots, and mushrooms and a large portabella mushroom top. *If you are vegetarian, request a different salad dressing. Caesar is made with anchovy paste.*

Sandwiches

Stacked Muffuletta Sandwich (The Grape Taste version) \$13.95

Freshly sliced ham, smoked turkey, bacon, Swiss-American cheese, and mayo with our special olive spread on sliced sour dough bread

Club Sandwich \$12.95

Freshly sliced ham, smoked turkey, bacon, Swiss-American cheese, lettuce, mayo, and tomato on sliced sour dough bread

Veggie Sandwich \$12.95

Grilled squash, zucchini, roasted red peppers and roma tomatoes smothered with melted goat cheese over pesto mayo on focaccia bread

Cuban Sandwich \$13.95

Shredded roasted pork belly and thick sliced ham served warm with Swiss-American cheese, dill pickles, mustard-mayo on long ciabatta bread

~All sandwiches are served with your choice of french fries, pasta salad, or fruit bowl~

*You may also Opt for the “**Sandwich Combo**” for the sandwiches in this box
(A Half Sandwich served with Caesar Salad AND Soup of the Day) for \$12.95*

Tuna Salad Sandwich \$12.95

Tuna mixed with celery, pecans, eggs, and dressing (**premixed; cannot be modified*), served on croissant

Chicken Salad Sandwich \$12.95

Chicken breast mixed with lemon zest, toasted almonds, diced red peppers, cheddar cheese, celery cilantro and dressing (**premixed; cannot be modified*), served on croissant

Philly Cheese Steak \$12.95

Philly Cheese Steak covered with melted Swiss-American cheese, sautéed onion, mayo, & mushrooms on ciabatta bread

Fried Green Tomato Chicken Sandwich \$12.95

Grilled chicken breast with Swiss-American cheese, apple wood bacon, lettuce, mayo, & fried green tomatoes on long ciabatta bread

Rib-eye steak Sandwich \$12.95

Chopped rib-eye steak with grilled onions, chipotle mayo, pico de gallo (a mix of tomato, onion, cilantro, & jalapeno) on ciabatta bread

Portabella Mushroom and Avocado Sandwich \$12.95

House-marinated, grilled Portobello mushroom cap with roasted red peppers, Swiss-American cheese, avocado, and our specialty Comeback Sauce on ciabatta bread

Grilled Fish Sandwich \$12.95

Grilled tilapia served with spinach, raw onions, chipotle mayo & our signature Comeback Sauce on ciabatta bread

Wraps are served with soup of the day

Ribeye Wrap \$12.95

Giant, flour tortilla stuffed with romaine lettuce, chopped ribeye steak, grilled onions, pico de gallo and chipotle mayo.

Southwest Chicken Caesar Wrap \$12.95

Giant, flour tortilla stuffed with romaine lettuce, caesar dressing, roasted corn, black beans, tomatoes, parmesan cheese, grilled chicken, and our signature Comeback Sauce.

Buffalo Chicken Wrap \$12.95

Giant, flour tortilla stuffed with romaine lettuce, tomato, ranch, spicy sauce, parmesan cheese, and fried chicken

Add Blue Cheese for \$2

Hungry Lunch Plates

Stuffed Avocado \$13.95

Deep fried avocado stuffed with chicken, mozzarella cheese, pico de gallo (a mix of tomato, onion, cilantro, & jalapeno) topped with chile con queso. *Due to the complexity of this item, our avocados are stuffed fresh each morning and cannot be modified.* Served with our soup of the day and a petite caesar salad.

Homemade Meatloaf \$12.95

Beef and sausage meatloaf topped with a brown garlic and mushroom gravy, served with garlic butter mashed potatoes and our signature bacon and tomato green beans

Chicken Fried Steak \$14.95

Tender ribeye, breaded and fried, served with garlic butter mashed potatoes, white gravy, and our signature bacon and tomato green beans

Mixed Grilled Vegetables served with: Grilled Chicken \$13.95 (GF) Grilled Tilapia \$11.95 (GF) Salmon* \$15.95 (GF)

Served with squash, green tomatoes, carrots, zucchini, and asparagus

Salmon cooked medium-rare unless requested otherwise.

Specialty Salads

Caesar, Citrus Vinaigrette, Honey Balsamic, Bleu Cheese, Ranch

Lake Jackson Cobb Salad Grilled Chicken \$13.95 (GF) Grilled Shrimp \$15.95 (GF) Fried Oysters \$17.95

Smoked Gouda, apple wood bacon, diced egg, tomatoes, and avocado over a bed of fresh spinach served with your choice of dressing

Pecan Chicken Salad \$13.95

Breaded chicken breast, pecans, sliced cucumber, tomatoes, and goat cheese over a bed of mixed greens

Tito's Salad \$13.95 (GF)

A bed of romaine lettuce, tomatoes, avocado, cheddar cheese, and sour cream, garnished with strips of tortilla chips and served with your choice of grilled chicken or rib-eye steak.

Chile con Queso, ranch dressing, and Monterrey style salsa served on the side.

The Grape Taste Salad \$13.95 (GF)

Grilled chicken, strawberries, pecans, sundried tomatoes, fresh roma tomatoes, figs, and parmesan cheese, over a bed of mix greens and a side of Sesame dressing

Greek Salad \$13.95 Add chicken \$2.00 (GF)

Add shrimp \$4.00 (GF)

Tomatoes, Kalamata olives, cucumbers, anchovies, onions, roasted red peppers, and sundried tomatoes over a bed of mixed greens garnished with capers & feta cheese, served with our signature Greek salad dressing

Debbie's Spring Salad \$13.95 (GF)

Grilled chicken over mixed greens, apple wedges, figs, tomatoes, sweet candied pecans & Sesame dressing

Seafood Salad* \$17.95 (GF)

Grilled salmon, grilled shrimp, asparagus, fresh avocado, and sliced tomatoes over a bed of romaine lettuce

Salmon cooked medium-rare unless requested otherwise.

Salad Trio \$13.95

Chicken salad, tuna salad, and pasta salad, served with crackers

We offer a full bar, along with other beverages:

San Pellegrino Sparkling Water \$3.50 & Bottled Water \$2.00

Lemonade, Freshly Brewed Unsweetened Iced Tea, & Coffee (free refills) \$3.00

Coke Products \$2.00 per serving

Desserts

Chocolate Mousse Cake \$7.95

A heaping mound of chocolate mousse served over a fine layer of chocolate cake, with chunks of cheesecake and walnuts throughout & topped with sliced almonds.

Homemade Chocolate Fudge Pie \$6.95

Chocolate fudge poured into a buttered graham cracker crust, topped with caramel sauce and fresh strawberries.

Chocolate Pot de Crème (Gluten Free) \$6.95

A bowl of chocolate fudge cream topped with a sweetened whip cream, caramel sauce, and fresh strawberries.

Chocolate Chip Bread Pudding \$7.95

Buttered croissants melted down with chocolate chips, raisins, coconut, and pecans. Topped with a scoop of vanilla ice cream, caramel sauce, and strawberries.

Tres Leches Cake \$6.95

Homemade pink sponge cake soaked in heavy whipping cream, evaporated milk, and sweetened condensed milk. Topped with whip cream, caramel sauce, and fresh strawberries.

Carrot Cake \$7.95

A vanilla bean, cinnamon-spiced carrot cake mixed with walnuts, coconut, and pineapple and layered with cream cheese icing and rolled in finely grated pistachios.

Crème Brulee (Gluten Free) \$6.95

Translates to “burnt cream.” This dessert is a rich vanilla bean custard topped with a caramelized sugar topping with strawberries.

Salted Caramel Cheesecake \$7.95

A creamy sweet and salty cheesecake mixed with chocolate ganache and topped with a thick golden caramel sauce and Fluer de Sel sea salt.

Apple Pecan Pie \$7.95

Warm apples and pecans baked over a buttered graham cracker crust, topped with fresh strawberries and caramel sauce, served *a la mode* with vanilla ice cream.

Apple Habanero Cake \$7.95

Tempt your tastebuds with some sweet and some heat!

Moist apple spice cake with Granny Smith Apples chunks folded throughout. Natural habanero infused buttercream icing. Topped with caramel and cinnamon.