



Dinner Menu

Hours of Operation

<i>Mon - Thurs</i>	<i>11:00am - 8:00 pm</i>
<i>Fri - Sat</i>	<i>11:00am - 9:00pm</i>
<i>Sun</i>	<i>Closed</i>

Cheese Trays

Served with toasted bread & honey butter, fresh fruit,
fried Spanish almonds, & Potter's cranberry hazelnut crackers

- Triple Selection \$15.95 (Choose Three)
- Grand Prix \$18.95 (Choose Four)

Your Artisan Cheese Selection: *(P) symbol indicates the cheese is pasteurized*

- **Manchego**: A Spanish culinary icon, Manchego is sharp and slightly salty. This is a dry, raw sheep milk version aged to bring out its pleasant nutty brashness. **Spain**
- **Sapore del Piave (P)**: Nutty undertones that rival Parmigiano in richness, texture, and intensity. **Italy**
- **Barely Buzzed (P)**: Cheddar rubbed with a mix of ground coffee beans and French lavender brings out rich nutty, caramel-like flavors. **Utah**
- **Mahon (P)**: Boasts certain sharpness with lemony, salty flavors. **Island of Menorca, Spain**
- **Gouda**: This matured Gouda has been aged six months. This cheese has a delicate, full and creamy taste. **Holland**
- **Grand Cru Gruyere**: Aged for over nine months, firm texture, has an underlying sweetness with nutty brown-butter richness. **Wisconsin**
- **Drunken Goat (P)**: A semi-firm goat's milk, soaked in a Spanish red wine. **Spain**
- **Baby Belletoille Brie (P)**: So soft you can spread it, this triple cream boasts the buttery, creaminess one craves with an edible rind. **France**
- **Shropshire Blue (P)**: Also known as "Orange Stilton," it offers a fruity tang and a texture reminiscent of cold butter. The paste is dyed with annatto, a natural food dye that comes from the tropical achiote tree. **Great Britain**

Cheese of the Month!

*Replace one of your cheese selections for our limited, cheese of the month for \$1.00 more!
Ask your server for this month's selection*

Add Kalamata olives, honey, or dried figs for \$4 each

Make it a Charcuterie Board!

Add cured meat: Calabrese, Genoa, Italian Dry, and Sopressata Salami for \$5.95

Tapas (Small Plates)

Shrimp Diablo \$11.95

Chips & salsa on another level! Baby shrimp tossed with garlic, white wine, and pico de gallo (a mix of tomato, onion, cilantro, & jalapeno), with Monterrey salsa and topped with avocado, served with chips for dipping.

Shrimp Queso Flameado \$13.95

Baby shrimp cooked with a spicy Chipolte-Chorizo sausage, mushrooms, pico de gallo (a mix of tomato, onion, cilantro, & jalapeno), and melted mozzarella cheese. Served with garlic toasted bread.

Oyster Nachos* \$15.95

(6) Fried oysters served over tarter sauce topped with chipotle caper sauce and tortilla chips

*add some life to your nachos by adding blue cheese (\$4) and/or pickled jalapenos (\$2)

Mini cucumber sandwiches \$9.95

Cream cheese and chives spread, fresh cucumbers, black olives, sliced Roma tomatoes, and roasted red peppers on sourdough bread garnished with romaine lettuce and honey balsamic dressing

Mini Veggie sandwiches \$10.95

Grilled squash, zucchini, roasted red peppers and roasted tomatoes smothered with melted goat cheese over pesto mayo on foccacia bread garnished with romaine lettuce and honey balsamic dressing

Southern Fried Crab Cake \$13.95 for 1 \$21.95 for 2

Lump crab meat, red and yellow bell peppers, celery, green onions, lemon, garlic, parsley, and panko bread crumbs, pan seared and served over our signature Comeback sauce and sour cream sauce dusted with fresh cilantro

Open Faced Fish Taco 11.95

A freshly breaded, fried Tilapia fillet overlaid on top of two open-faced, grilled corn tortillas. Topped with shredded red and green cabbage, chipotle cream sauce, mango, and pico de gallo (a mix of tomato, onion, cilantro, & jalapeno)

Shish Kebab \$12.95

Shrimp, rib-eye steak, chicken breast, grilled peppers, and red onions, brushed in a basil pesto marinade

Fried Calamari \$12.95

Freshly cut calamari fried to perfection, topped with parmesan cheese and served with our marinara sauce

Mini Caprese Salad \$10.95

Roasted tomatoes, cucumbers, cold-sliced mozzarella cheese, and basil, drizzled with honey balsamic & pesto

Meatballs Al Forno \$12.95

Meatballs topped with melted mozzarella, parmesan, and cheddar cheese in our homemade marinara sauce, served with toasted bread

Carnitas \$12.95

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

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Tapas (Small Plates)

Pan Seared Salmon* \$9.95

4oz pan seared Salmon fillet topped with garlic-basil pesto
Salmon cooked medium-rare unless requested otherwise.

Crab Stack \$18.95

Layered tower of avocado, pico de gallo (a mix of tomato, onion, cilantro, & jalapeno),
and jumbo lump crab meat served with tortilla chips

Philly Cheesesteak Cubes \$9.95

Philly cheesesteak covered with melted Swiss-American cheese, sautéed red onion, and mushrooms
on Ciabatta bread, sliced into four parts for sharing

Mixed Grilled Vegetables \$9.95

Grilled over open fire: squash, green tomatoes, zucchini, and asparagus

Fried Asparagus \$9.95

(4) Our homemade comeback sauce drizzled over golden fried asparagus topped with parmesan cheese
served with a side of parsley-cucumber dressing

Fried Green Tomatoes \$9.95

(5) Our homemade comeback sauce drizzled over golden fried green tomatoes topped with parmesan cheese
served with a side of parsley-cucumber dressing

Classic Shrimp Cocktail \$13.95

(6) Seasoned and boiled shrimp paired with lime and orange cocktail sauce
garnished with fresh avocado and tortilla chips

Jumbo Sea Scallops* \$17.95

Jumbo sea scallops, pan seared, with a spicy mango sauce

Sweet Potato Fries \$9.95

A basket of freshly fried sweet potato fries topped with sour cream sauce, sesame vinaigrette, and cilantro.
Served with a side of our house made chipotle sauce

Spinach Enchilada \$9.95

(2) Freshly rolled enchiladas filled with spinach, corn, and a blend of Brie and cream cheese
covered with our spicy crawfish cheese sauce

Beer Infused Artichoke and Spinach Dip \$9.95

Artichokes and fresh spinach infused with Shiner beer and smothered with a blend of artisan cheese
served with Ciabatta bread and freshly made corn chips and bread

Stuffed Avocado \$9.95

Deep fried avocado stuffed with chicken, pico de gallo (a mix of tomato, onion, cilantro, & jalapeno),
and mozzarella cheese, with a side of chile con queso.

*Due to the complexity of this item, our avocados are stuffed fresh each morning and cannot be modified.

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Burgers*

*Served on a toasted bun with salted French Fries
Hamburgers can be cooked to order. Please see cooking temperatures listed under Steaks.*

Cheddar Cheese Burger \$13.95

½ lb beef burger, romaine lettuce, cheddar, tomatoes, pickles, red onions, mustard and mayo
Add bacon for \$2

Blue Cheese Burger \$14.95

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

Atomic Burger \$14.95

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

Mushroom Swiss Burger \$14.95

½ lb beef burger, mushrooms, swiss-American cheese, grilled onions and mayo

Greek Burger \$14.95

½ lb beef burger, 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

Vegetarian Portabella Mushroom and Avocado Burger (*no meat) \$13.95

House-marinated, grilled Portobello mushroom cap with roasted red peppers, Swiss-American cheese, avocado, and our specialty Comeback Sauce. *This is a meat-free burger*

Cuban Sandwich \$14.95

Shredded roasted pork belly and thick sliced ham served warm with Swiss-American cheese, dill pickles, mustard-mayo on a toasted baguette.

Seafood Plates

Pan Seared Tilapia \$17.95

8 oz Tilapia, delicately floured and pan seared, topped with fresh tomatoes, onion, cilantro, basil, garlic, two grilled shrimp and goat cheese, served with sautéed spinach, with your choice of garlic mashed potatoes or wild rice
Add Crawfish sauce \$7.95

Scallops and Tilapia \$23.95

Pan seared jumbo sea scallops garnished with basil pesto and served with an 8oz flour dusted and pan seared Tilapia drizzled with a spicy mango sauce and roasted red pepper coulis, served with sautéed spinach and wild rice.

Encrusted Mahi-Mahi \$22.95

Pecan, pistachio, and almond encrusted Mahi-Mahi served over a bed of orange-basil reduction with polenta and sautéed spinach

Mediterranean Salmon* \$26.95

8oz Pan seared salmon fillet with basil pesto, angel hair pasta tossed with black olives, artichokes, jalapenos, cilantro, onions, garlic, fresh tomatoes, and grilled shrimp
Salmon cooked medium-rare unless requested otherwise.

Flounder a la Queso \$23.95

Pan seared flounder over wild rice, topped with shrimp, scallops, tomatoes, onions, and garlic spinach with a creamy cheese sauce.

Steaks*

Our certified prime, premium beef is carefully sourced from the North American Great Plains and is completely grain-fed and hand-selected for optimal quality.

Your steak comes served with your choice of two side items:
petite salad, grilled asparagus, garlic butter mashed potato, sautéed spinach, green beans, BBQ sausage, french fries, grilled vegetables (squash and zucchini) or sautéed vegetable medley
Additional sides with your steak: \$4.95

12oz Aged USDA Prime Black Angus Ribeye \$33.95

8oz USDA Prime Filet - so tender you can cut it with a plastic knife! \$46.95

Your Steak is cooked to order

Rare – cool, red center
Medium Rare – warm, red center
Medium – hot, pink center
Medium Well - slightly pink center
Well Done - no pink

Add Toppings to Your Steak!

Three Bacon Wrapped Shrimp **\$9**
Blue Cheese Crumbles **\$4**
Jumbo Lump Crab Meat **\$16**
Three Jumbo Scallops **\$18**

Pastas

Served with a petite Caesar salad

Chipotle Shrimp & Sausage Pasta \$18.95

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 \$18.95

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

Parmesan Chicken \$16.95

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

Spaghetti and Meatballs \$16.95

Three homemade Italian style meatballs over spaghetti with fresh marinara sauce

Pepper Pasta \$16.95

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

***Steak, Tomato, & Alfredo Pasta \$21.95**

Andouille sausage, sundried tomatoes, green peppers, and mushrooms tossed in a spicy tomato pureed alfredo sauce over a bed of penne pasta. Topped with 4oz of our Prime Filet, cooked to order.

Seafood Pasta \$18.95

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 \$14.95

Penne pasta tossed in our homemade garlic pesto with squash, zucchini, carrots, and a large portabella mushroom top.
If you are vegetarian, request the honey balsamic or citrus vinaigrette dressing because Caesar has anchovies.

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Salads

Served with your choice of citrus vinaigrette, honey balsamic, bleu cheese, ranch, or Caesar dressing

Pecan Chicken Salad \$14.95

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

Lake Jackson Cobb Salad

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

Grilled Chicken \$14.95

Grilled Shrimp \$16.95

Fried Oysters \$18.95*

Seafood Salad* \$18.95

Grilled salmon, grilled shrimp, asparagus, fresh avocado, and sliced tomatoes over a bed of romaine lettuce
Salmon cooked medium-rare unless requested otherwise.

Specialty Salads

Debbie's Spring Salad \$14.95

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

Tito's Salad \$14.95

Your choice of grilled chicken or ribeye steak over a bed of romaine lettuce, tomatoes, avocado, cheddar cheese, and sour cream, with sides of chile con queso, ranch dressing, and Monterrey style salsa, garnished with tortilla chips

The Grape Taste Salad \$14.95

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 \$14.95

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

Add chicken or shrimp 4.00

Grilled Salmon Salad* \$24.95

8oz blackened Salmon, topped with basil pesto and served over a bed of spinach tossed in a raspberry vinaigrette, with cherry tomatoes, roasted red peppers, grilled onions, figs, strawberries and goat cheese.

Salmon cooked medium-rare unless requested otherwise.

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Desserts

Chocolate Mousse Cake \$8.95

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 \$7.95

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

Chocolate Pot de Crème (Gluten Free) \$7.95

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

Chocolate Chip Bread Pudding \$8.95

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 \$7.95

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 \$8.95

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) \$7.95

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

Salted Caramel Cheesecake \$8.95

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 \$8.95

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 \$8.95

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.

Inquire about private parties or special events!



Happy Hour Every Day – DINE IN ONLY!
2p.m. – 5p.m.
½ Priced Wine Flights & \$6 Select Tapas Menu!

Weekly Dinner Specials

Monday:	Tapas - Buy One, Get One ½ Price
Tuesday:	\$19.99 Prime Petite Filet *While they last!
Wednesday:	\$8 Triple Selection Cheese Plate
Thursday:	\$5 Select Glasses of Wine
Saturday:	½ Priced Wine Flights All Day & All Night!

www.thegrapetaste.net

Owners: Mike & Debbie Lopeman
General Manager: Holly Lopeman

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<i>Sun</i>	<i>CLOSED</i>

**Substitutions on food items vary & extras cost extra; please see your server for specific pricing on substitutions & extras when customizing your meal.

***Before placing your order, please inform your server if a person in your party has a food allergy