

# American Menu

## Appetizers

### **COLD CUCUMBER SALAD**

Sliced cucumbers and red onion, marinated in vinegar, garlic, and fresh dill., topped off with our secret herb mix.

### **SOUTHWESTERN BLACK BEAN DIP & CHIP**

Fresh black beans, roasted corn, red onion, peppers, jalapeños, and fresh cilantro all marinated in virgin olive oil, vinegar, lemon, and lime juice. Seasoned to perfection and served cold.

### **HONEY APRICOT SMOKED SKEWERS (CHICKEN OR SHRIMP)**

Roasted over an open flame and smothered in our homemade honey apricot vinaigrette. Served hot and charred with seasonal vegetables.

## Entrees

### **GRILLED CHICKEN**

Grilled to perfection topped with homemade spinach cream sauce.

### **GRILLED SKIRT STEAK**

Grilled and seasoned to perfection topped with our homemade chimichurri sauce.

### **ROASTED PORK LOIN**

Prime-cut pork loin slow-roasted with fresh herbs and spices. Available in 3 styles: creamy and savory white wine sauce, sweet and spicy raspberry chipotle, and garlic herb and butter sauce.

### **SMOKED CHICKEN**

Tender half chickens prepared by our pit crew, seasoned to perfection, and slow smoked. Topped with a buttery chicken au jus sauce and fresh herbs.

### **TEXAS-STYLE CHICKEN FRIED STEAK (CHICKEN UPON REQUEST)**

A Texas tradition, our chicken fried steak offers prime top sirloin fully tenderized, deep battered, and fried to perfection.

## Sides

### **CREAMY MASHED POTATOES**

### **CREAM CORN (SWEET OR CLASSIC)**

### **SOUTHERN GRAVY MADE FROM SCRATCH**

### **HOMEMADE CORNBREAD AND/OR ROLLS WITH SWEET TABLE-SIDE BUTTER**