

**STARTERS**

- Guava BBQ Duck Quesadillas** 10  
Jack Cheese, Roasted Poblano Lime Crema and Fire Roasted Salsa
- Crispy Bandera Quail** 12  
Tossed in Ancho-Chipotle Honey, Scallion Buttermilk Biscuit
- Southwestern Tuna Tartar** 12  
Fresh Ahi Tuna, Spicy Soy, Avocado, Lime, Yellow Tomato Pico and Crispy Tortilla Chips
- Gulf Crab Cake** 12  
Poblano Beurre Blanc, Sweet Corn and Cider Relish
- Texas Shrimp Cocktail** 11  
Spicy Tomato Tequila Gazpacho, Mango Habanero and Cajun Remoulade with Jumbo Shrimp
- Braised Short Rib Flautas** 12  
Slow Braised Short Ribs Wrapped in Crispy Corn Tortillas Creamy BBQ Sauce



- Tortilla Soup** 7  
Roasted Chicken, Avocado, Pico de Gallo, Fried Tortilla Strips
- Soup of the Day** 7
- Red Chili Caesar Salad** 8  
Hearts of Romaine, Red Chili Dressing Organic Polenta Croutons  
add Chicken Breast 13 Grilled Tiger Shrimp 14  
Grilled Tuna 16 Grilled Quail 15
- Roasted Scallop and Arugula Salad** 12  
Texas Ruby Red Grapefruit, Chili-Citrus Dressing

**SOUPS & SALADS**

- Q- Iceberg BLT** 8  
Apple Wood Smoked Bacon, Heirloom Tomatoes, Buttermilk Bleu Cheese Dressing
- Heirloom Tomato & Mozzarella Salad** 10  
Fresh Dallas Mozzarella, Avocado, Red Onions, Extra Virgin Olive Oil, Balsamic Vinegar Reduction
- Q House Salad** 7  
Baby Greens, Blueberries, Dried Cranberries, Raisin Walnut Croutons, Feta Cheese and White Balsamic Dressing

**ENTREES**

- Frans Fryers Free Range Rotisserie Chicken** 19  
Spring Pea Puree, Bourbon Brown Sugar Glazed Carrots
- Pan Roasted Salmon** 22  
Blue Crabmeat, Asparagus Topped with Southwestern Hollandaise
- Poached Alaskan Halibut** 25  
Topped with Cool Cucumber Dill Relish, Yukon Roasted Potatoes
- Seared Ahi Tuna** 22  
Warm Tomato Herb Salad, Yukon Mashed Potatoes and Red Wine Butter Sauce
- Braised Short Ribs** 24  
Bordelaise Sauce, Mashed Potato and Fresh Grated Horseradish
- Prime New York Strip** 36  
Balsamic Cippolini Onions, Gristmill Farms Bleu Cheese Grits
- Steak Béarnaise** 40  
8 oz Beef Tenderloin Served with Jalapeno Potato Taquitos Topped with Lobster Bearnaise Sauce
- Chicken Fried Maine Lobster** 28  
Served with Yukon Mashed Potatoes and Ancho Chili Gravy
- Chili Rubbed 18 oz Cowboy Ribeye** 38  
Brushed with our House Made BBQ Sauce Served with Loaded Yukon Gold Mashed Potatoes
- Chef Rex's Maple Glazed Pork Tenderloin** 18  
On Chipotle Mashed Sweet Potatoes, Baby Spinach
- Seafood Pasta** 19  
Angel Hair Pasta tossed with Sautéed Scallops and Shrimp, Extra Virgin Olive Oil, Fresh Herbs, Tomatoes and Capers
- Whole Wheat Vegetarian Pasta** 16  
Chef Rex's Daily Selection

**SIDES**

- Yukon Mashed Potatoes 6
- Four Cheese – Mac N' Cheese 6
- Chipotle Mashed Sweet Potatoes 6
- Organic Sautéed Spinach 6
- Grilled Asparagus 6
- Sautéed Cremini Mushrooms with Herb Butter 6
- Green Beans and Sweet Onions 6
- Pommes Frites with Cabo Wabo Tequila Ketchup 6
- Broccolini with Hollandaise Sauce 6
- Gristmill Farms Bleu Cheese Grits 6

We proudly serve Allen Brothers Prime Steaks