



## APPETIZERS

### Crab Cakes

Pan seared jumbo lump crab cakes served with spicy pepper corn slaw and remoulade sauce \$12

### Mussels Meuniere

Mussels steamed in a white wine lemon broth. Served with toasted caibatta bread \$12

### Bandera Quail

Local quail breasts, wrapped in bacon and pan roasted. Served with roasted poblano grits and a raspberry chipotle glaze \$12

### Frito Misto

Tender calamari, shrimp, and sweet peppers lightly battered, fried to crispy, golden perfection, and tossed with arugula. Served with lemon aioli \$12

### Deep Fried Brie

Creamy, delectable brie, battered with herb bread crumbs and fried to golden perfection. Served with caibatta bread, a small salad, and topped with a raspberry chipotle glaze \$10

### South Texas Caprice

Fried green tomatoes, mozzarella cheese, pesto, pico de gallo, parmesan cheese, and a balsamic reduction \$10

### Pork "Wings"

Pork ribs braised and fried until crispy and falling of the bone tender, tossed with a sweet Thai garlic chili sauce and sprinkled with gorgonzola cheese \$12

## SOUP, SALAD, & SANDWICHES

### Vineyards House Salad

Crisp romaine lettuce, arugula, and spinach tossed with carrots, tomatoes, and your dressing of choice. Served with a fried green tomato Small \$4 Large \$8

### Grilled Caesar Wedge

Lightly grilled romaine hearts with herb croutons, shaved parmesan, and Caesar dressing \$6

### Kale and Spinach Salad

Crispy kale and baby spinach tossed with a honey Dijon vinaigrette. Topped with feta cheese, sweet dried cranberries, and pecans Small \$6 Large \$10

### Dressings

Ranch, Feta Vinaigrette, Caesar, Balsamic Vinaigrette, Honey Dijon

### Add to Any Salad

Grilled Chicken \$5  
Bacon Wrapped Shrimp Brochette \$6  
Pan Seared Salmon \$8

### Soup of the Day

Cup \$3 Bowl \$6

### Shellfish Bisque

Cup \$4 Bowl \$7

### Vineyards Burger

A blend of beef brisket and chuck, flame broiled to your desired doneness. Served on brioche bread with lettuce, tomato, house-made pickles, caramelized onion jam, and house sauce \$9

### Add to Any Burger

Cheddar Cheese \$1  
American Cheese \$1  
Swiss Cheese \$1  
Gorgonzola Cheese \$2  
Pan Roasted Mushrooms \$1.50  
Bacon \$1.50  
Grilled Onions \$1  
Extra Meat \$4  
House Pickled Jalapenos \$1

# STEAKS

*All steaks are fresh, USDA certified choice 1855 brand beef. Cooked to your desired doneness and served with Texas red potatoes, seasonal vegetables, and your choice of sauce or compound butter*

## Filet Mignon

7 oz pan seared beef tenderloin \$36

## Smoked Peppered Ribeye

14 oz ribeye, crusted with black pepper, cold smoked, then flame broiled \$34

## New York Strip

12 oz New York strip steak, grilled and served with roasted mushrooms \$28

## Surf 'n Turf

7 oz bacon wrapped beef tenderloin, pan seared and served with a bacon wrapped shrimp brochette. Topped with a crab buerre blanc sauce \$44

## Choose Your Sauce

Rosemary Cabernet Jus  
Mushroom Brandy Cream  
Shiner Bock Mustard  
Caramelized Onion and Gorgonzola Butter  
Paprika Herb Butter

## Add to Any Steak

Pan Roasted Mushrooms \$2  
Caramelized Onions \$1  
Gorgonzola Cheese \$2  
Bacon Wrapped Shrimp Brochette \$6

# ENTREES

## Grilled Pork Chop

1 lb pork chop marinated in garlic and local rosemary. Served with roasted poblano grits, Dr. Pepper braised cabbage, and Shiner Bock mustard sauce \$24

## Wild Mushroom Risotto

Cheesy, creamy, decadent risotto with roasted Kitchen Pride mushrooms and topped with flash fried spinach \$16

## Smoked Chicken Fried Steak

A cold smoked then tenderized New York strip, buttermilk breaded and fried to crispy golden perfection. Served with roasted garlic mashed potatoes, seasonal vegetables, and poblano cream gravy \$26

## Cilantro Marinated Chicken

Chicken breast, flame broiled and topped with a roasted poblano cream sauce. Served with roasted garlic mashed potatoes and seasonal vegetables \$18

## Seguin Pecan Crusted Salmon

8 oz fresh Atlantic salmon, crusted with pecans, and served over creamy risotto and flash fried spinach \$20

## Crab Stuffed Snapper

Texas gulf snapper, stuffed with crab and roasted. Served with basmati rice, fried kale, and a tomato beurre blanc sauce \$23

## Catch of the Day

Always the freshest possible seafood. Chef's choice of sides *Market Price*

## Shrimp with Pasta

Pan seared shrimp tossed with fresh herbs and a creamy, lemon butter sauce \$18

## Sides

Dr. Pepper Braised Red Cabbage  
Roasted Garlic Mashed Potatoes  
Roasted Poblano Grits  
Flash Fried Spinach  
Seasonal Vegetables  
Spicy Pepper Slaw  
Basmati Rice  
Creamy Poblano Spinach  
Southwest Potato Hash

*Coffee, Soda and Tea- \$2*

18% Service charge for  
Parties of 8 or more  
3% Charge for Credit  
Card Transactions

There will be a \$3 charge for  
any split entrees to allow for  
extra sides

\*\*\*All orders cooked from scratch. Please be patient