

Lunch Menu

*Served Monday through Friday 11am until 2pm
See Our Brunch Menu for Saturdays and Sundays*

Starters

Blackened Shrimp & Crawfish Fondue - In white wine sauce, bacon, mushrooms, spinach, cheese and toasted garlic bread \$15.95

Texas Spoon Drop Crab Cake - with cayenne-shrimp bisque sauce and lime sour cream \$16.95

Mrs. Pham's Chả giò (Vietnamese Egg Rolls) - Three pork and vegetable filled crispy rice paper rolls with lettuce wraps, mint, cilantro and traditional nước mắm dipping sauce \$8.95

Almond Baked Brie - with apricot-mango chutney, sliced apples and buttered toast rounds \$10.95

Spicy Shrimp Bisque - with Sherry whipped cream and toast point \$8.95

Tomato Basil Soup - with bruschette and parmesan cheese \$6.95

Field Green Salad - with torn herbs, almonds, chopped tomatoes, apple cider vinaigrette and goat cheese toast \$8.95

As an entrée: with grilled chicken \$15.95, or with 3 grilled shrimp \$16.95

Knife & Fork Caesar Salad - with shaved parmesan and bacon \$9.95

As an entrée: with grilled chicken \$16.95, or with 3 grilled shrimp \$17.95

Roquefort Apple Salad - Granny Smith apples, Roquefort cheese, spiced walnuts and apple cider vinaigrette \$9.95

As an entrée: with grilled chicken \$16.95, or with 3 grilled shrimp \$17.95

Main Courses

Entrees are served with a selection of seasonal grilled and steamed vegetables

Christopher's House Filet - Grilled 6 oz tenderloin on creamed spinach, house potatoes, port wine and béarnaise sauces with fried crawfish tails \$29.95

Beef Tenderloin Enchiladas - Topped with 2 grilled shrimp, serrano butter sauce and lime sour cream \$19.95

Zihuatanejo Snapper - Fresh sautéed snapper fillet with lump crab, pico de gallo and chardonnay butter sauce \$22.95

Raspberry-Chipotle Salmon - Grilled Atlantic salmon fillet topped with 2 grilled shrimp and raspberry-chipotle marmalade \$20.95

Broiled Stuffed Shrimp - Three jumbo shrimp broiled with our lump crab stuffing on cayenne tomato sauce \$21.95

Penne Pasta with Beef Tenderloin and Chipotle - with caramelized onions, mushrooms, spinach, cream and white wine on penne pasta \$18.95

Chicken Mazatlan - Sautéed chicken breast topped with avocado salsa, Chihuahua cheese and grilled shrimp on roasted serrano butter sauce \$19.95

Aggieland Cordon Bleu - Grilled Chicken Breast, Dr. Pepper BBQ sauce, roasted green chilies and Swiss cheese \$17.95

Sandwiches

All sandwiches served with our original French fry salad and a kosher dill pickle

Grilled Shrimp BLT - with jumbo shrimp, bacon, lettuce, tomato, red onion and honey-mustard on a jalapeño-cheddar bun \$16.95

West End Burger - 8 oz prime beef tenderloin burger with Vermont white cheddar, Nueske's bacon, lettuce, tomato, red onion and honey-mustard on a toasted bun \$17.95

Fatty Cuban - Crispy roasted pork belly, Cure 81 ham, Swiss cheese, pickles and mustard press grilled in French bread \$14.95

Chicken & Brie - Marinated and grilled chicken breast with tomato, spinach, apricot-mango chutney and triple cream brie on toasted whole wheat bun \$15.95

The Ultimate Grilled Cheese - Brie, Vermont white cheddar, Havarti & Gruyère Cheeses with Nueske's bacon & grilled tomato on toasted Tuscan bread brushed with black truffle butter \$13.95

The Primo Meatball Sub - Made with ground Wagyu beef, pork and veal on toasted baguette with marinara sauce, provolone and parmesan cheese \$16.95

Entree Salads

Hyde Park Chicken Salad - Avocado stuffed with roasted chicken salad, chives, tarragon and basil on shredded lettuce, roma tomatoes and toasted garlic bread \$14.95

Brown Derby Chopped Salad - Chopped lettuce, diced grilled chicken, bacon, boiled egg, chopped tomato, green onion, avocado and crumbled bleu cheese with creamy balsamic vinaigrette \$15.95

Chili Crusted Crawfish Salad - with pickled peppers and charred Creole ranch \$16.95