

# DINNER

## FIRE STARTERS

<b>Claire's Hummus</b>	6
Olives, Dried Tomatoes, Feta Cheese	
<b>Aztec Tortilla Soup</b>	6 / 8
Smoked Chicken, Avocado, Crispy Tortillas	
<b>Blue Cheese Potato Chips</b>	8
<b>Comanche Buffalo Meatballs</b>	12
Fire Roasted Poblano Ranchero, Cotija Cheese	
<b>Crispy Five Spice Calamari</b>	15
Sweet Chili Vinaigrette	
<b>Wood Fired Oysters</b>	17
Garlic Herb Butter, Panko, Parmesan	
<b>Texas Gulf Crab Cakes</b>	18
Tomatillo-Poblano Cream, Jicama-Tortilla Slaw	

## THE WOOD OVEN

<b>Homemade Bread Board</b>	5
Roasted Garlic-Herb Butter	
<b>Smoked Pork Empanadas</b>	10
Chimichurri Sauce, Cotija Cheese	
<b>Housemade Italian Sausage Pizza</b>	12
House Tomato Sauce, Roasted Bell Peppers	

## FROM THE FIELD

<b>Summer Plum Salad*</b>	8 / 11
Balsamic Vinaigrette, Prosciutto, Burrata Cheese	
<b>Jasper's Seasonal Greens</b>	8 / 11
Roasted Pear, Walnuts, Goat Cheese Crouton	
<b>Caesar</b>	8 / 11
Parmesan Reggiano, Crouton	

<b>Our Wedge</b>	8
Nueske's Bacon, Blue Cheese, Onion Rings	

**Add: Grilled Chicken Breast 6**  
**Salmon or Shrimp 10**

*Warning: Consuming Raw or Undercooked Meat, Poultry, Seafood, Shellfish and Eggs May Increase the Risk of Food Borne Related Illness.*

*Please let your server know of any allergies or dietary restrictions.*

**\* New Menu Items**

## SMOKE & ROTISSERIE

<b>Shiner Bock Honey BBQ Chicken</b>	18
Roasted Poblano Cheesy Grits	
<b>Herb Crusted Prime Rib 12 oz/16oz</b>	42 / 48
Loaded Baked Potato, French Onion Jus	

## BACKYARD FARE

<b>Parmesan Reggiano Crusted Trout</b>	20
Lemon Gremolata Hollandaise, Power Greens	
<b>Hearth Smoked Salmon</b>	27
Roasted Garlic Whippers, Roasted Veggies, Lemon Butter	
<b>Wood Grilled Pork Tenderloin</b>	28
Jalapeño Charred Corn, Texas Peach BBQ	
<b>Double Bone Pork Chop*</b>	30
Roasted Garlic Whippers, Hard Cider Sauce	
<b>Slow Cooked Beef Short Rib*</b>	32
Roasted Garlic Whippers, Baby Squash, Tomatillo-Poblano Cream	
<b>Slow Smoked Baby Back Ribs</b>	24 / 32
Creamy Baked Potato Salad, Ancho BBQ	
<b>Certified Angus Tenderloin Filet</b>	32
Roasted Garlic Whippers, Red Wine Butter	
<b>Pan Seared Sea Scallops &amp; Shrimp</b>	40
Jambalaya Risotto, Charred Scallion Crema	
<b>Lamb Rack</b>	40
Roasted Garlic Whippers, Red Wine Butter	
<b>Bone-In Cowboy Ribeye</b>	54
Roasted Garlic Whippers	

## DESSERT

<b>Chocolate Buttermilk Pie*</b>	5
Mascarpone Cream	
<b>Butterfingers Crème Brûlée</b>	5
Homemade Butterfinger	
<b>Apple Bread Pudding</b>	5
Salted Caramel, Vanilla Bean Ice Cream	
<b>Trio of Above Desserts</b>	12

## CAST IRON SIDES

<b>French Fries, House Leek Salt</b>	5	<b>Loaded Yukon Baked Potato</b>	8
<b>Hand Battered Buttermilk Onion Rings</b>	5	<b>Crispy Brussels Sprouts</b>	8
<b>Jalapeño Charred Corn</b>	6	<b>Roasted Garlic Whippers</b>	8
<b>Roasted Poblano Cheesy Grits</b>	8	<b>Power Greens, Garlic, Lemon</b>	8
<b>Creamy Baked Potato Salad</b>	8	<b>Mac 'N Cheese, Aged Gouda, Cured Ham</b>	8
<b>Roasted Root Vegetables</b>	8	<b>Crawfish-Jambalaya Risotto</b>	10