



**WINNER'S CIRCLE
RESTAURANT**

APPETIZERS

Duck Quesadilla \$9 <i>Chef Hugo's award winning duck confit topped with Monterey Jack cheese grilled inside a folded flour tortilla. Presented with guacamole and sour cream.</i>	Crab Cake \$8 <i>Succulent lump crab meat tossed in special seasonings and panko crumbs pan-sautéed to golden brown. Served with homemade, whole grain aioli.</i>
Sliders \$8 <i>Three gourmet beef sliders served on sweet potato rolls with your choice of topping: cheddar and bacon, caramelized shallots and American cheese, or Swiss and mushroom.</i>	Cheese Platter \$15 <i>Chef's selection of cheeses served with crackers and a grape garnishing. The Cheese Platter and a bottle of wine is the perfect way to start or end an evening. Serves 2-3 people.</i>

SOUPS

Smoked Corn Chowder \$5 <i>Chef Hugo's signature soup features smoked corn kernels as the essential ingredient in a cream chowder along with peppers, clam juice, onions, and chipotle peppers. A must try!</i>	Soup of the Day \$5 <i>Try one of our homemade soups made fresh daily.</i>
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SALADS

House \$5 <i>Romaine lettuce and spring mix tossed with cucumbers, tomatoes, carrots, croutons and your selection of dressing: ranch, blue cheese, or Italian.</i>	Watercress Salad \$8 <i>Watercress, mandarin oranges, candied pecans, feta cheese crumbles, and red onion tossed in a citrus vinaigrette. Presented inside a radicchio cup.</i>
Southwest Caesar \$6 <i>Crisp hearts of romaine lettuce tossed in a chipotle caesar dressing and topped with roasted corn, black beans, tortilla strips, cotija cheese, and sour cream, a house specialty.</i>	Finishing Options for Salads Add grilled chicken \$3 Add (4) grilled jumbo shrimp \$6

ENTRÉES

Texas Ribeye \$18 <i>A 12 ounce premier hand cut of the rib loin grilled to your request. Accompanied with our signature maitre d' butter. Suggested Wine Pairing: Clos Du Bois Sonoma Cabernet Sauvignon</i>	Macadamia Fried Jumbo Shrimp \$16 <i>Six jumbo shrimp lightly dusted in panko crumbs, crushed macadamia nuts and special seasonings then flash fried. Served with a sweet chili sauce for dipping. Suggested Wine Pairing: Clos Du Bois Russian River Chardonnay</i>
Filet Mignon \$16 <i>A 6 ounce hand cut prime tenderloin, grilled to perfection. Accompanied with our signature maitre d' butter. Suggested Wine Pairing: Rodney Strong Russian River Pinot Noir</i>	Grilled Hoison Pork Chops \$14 <i>Twin frenched, center cut pork chops marinated in a hoison sauce with hints of orange and pineapple, grilled to perfection. Suggested Wine Pairing: Rosemount Shiraz</i>
ZiegenBock Braised Short Ribs \$18 <i>Beef short ribs slowly braised in a ZiegenBock infused sauce until the beef is fall-off the bone tender. Bock beer and beef ribs, a great Texas tradition. Suggested Wine Pairing: Ravenswood Vinter's Blend Red Zinfandel</i>	Catch of the Day Market Price <i>Fresh fish flown in daily. Select between our two cooking methods: Sautéed: A method of cooking food that uses a small amount of fat in a shallow pan over relatively high heat. Sautés are often finished with a sauce made from the pan's residual fond. Suggested Wine Pairing: Clos Du Bois Russian River Chardonnay Blackened: A Cajun-style of preparation developed in the late 1970s, featuring the fish lightly dipped in melted butter, then dusted with creole seasoning; cooked in an iron skillet over high heat. Suggested Wine Pairing: Rosemount Shiraz</i>
Chicken Grigio \$12 <i>Parmesan encrusted grilled chicken breast topped with fresh asparagus and imported mozzarella cheese in a pinot grigio sauce featuring roasted garlic, capers, and roma tomatoes. Suggested Wine Pairing: Estancia Pinot Grigio</i>	Finishing Options for Entrees Add caramelized onions \$3 Add sautéed mushrooms \$3 Add (4) grilled jumbo shrimp \$6
Bourbon Chicken \$12 <i>A succulent chicken breast marinated overnight in our Maker's Mark marinade then grilled to perfection and served beneath a bourbon demi-glace. Suggested Wine Pairing: Wild Horse Merlot</i>	

FAMILY STYLE SIDES

Garlic Whipped Potatoes \$6	Sautéed Green Beans \$5
Texas Fries \$6	Steamed Broccoli \$6
Rice Pilaf \$5	Grilled Asparagus \$7

DESSERTS

Triple Layer Chocolate Cake \$8 <i>Featuring chocolate ganache, seasonal berries and marble quille.</i>	Key Lime Pie \$6 <i>Featuring key limes, vanilla whipped cream, and seasonal berries.</i>
Towering Carrot Cake \$7 <i>Featuring a cream cheese filling, candied pecans, and warm caramel sauce.</i>	Miniature Trio Sampler \$9 <i>Tres Leches, Fruit Tart, and Cappuccino Cake.</i>

We proudly accept Visa, MasterCard, American Express, and Discover. An automatic gratuity of 17% will be added to parties of 8 or more. To avoid a seating charge all parties are asked to meet a \$15 per person minimum in food and/or beverage purchases.