

THE PECAN GRILL

-Appetizers-

Cream of Avocado & Roasted Poblano Pepper Soup *cup 5 / bowl 7*

Soup of the Day *cup 5 / bowl 7*

Roasted Local Oyster Mushroom & Fried Scallop Shooter **13**

Fresh Sweet & Spicy Pickles & Chipotle Aioli

Chilled Seafood Cocktail **15**

Shrimp, Dungeness Crab, & Chilled Scallops with a Spicy Cocktail Sauce & Cucumber-Heirloom Grape Tomato Salad

West Texas Spring Rolls **10**

Shredded BBQ Brisket with Greens & Texas Caviar (onion, roasted corn, black-eyed peas, jalapeno, garlic, red & green peppers, & lime juice) served in a Rice Paper Wrap with Worcestershire-Sriracha Dipping Sauce

Southern Fried Italian Bruschetta **9**

Fried Green Tomato tossed with Olive Oil, Garlic, & Roasted Red Pepper on Fresh Mozzarella-Jalapeno Crostini

Meat & Cheese Board **18 (For 2)**

Wild Boar Sausage / Stilton Bleu Cheese / Port Wine - Caramelized Onion Jelly

Chicken Liver Pate / Grana Padano / House-Dried Apples

Parma Prosciutto / Local Smoked Bacon Gouda / House-Pickled Cantaloupe

-Salads-

Pecan Grill Salad *(Mixed Greens with Pecans, Cucumber, Carrot, Tomato, & Choice of Dressing)*

or

Classic Caesar Salad *(Romaine Lettuce, Croutons, Parmesan, Caesar Dressing)*

Side Salad 5 / Entrée 9

Add: Salmon 9 / Shrimp 9 / Steak 9 / Chicken 5

Texas Twang Pittsburgh Steak Salad **16**

Marinated Eye Round Steak cooked to perfection, on a bed of Greens with Tomato, Cucumber, & Texas Caviar (onion, roasted corn, black-eyed peas, jalapeno, garlic, red & green peppers, & lime juice) topped with Wedge Cut Fries, Cheddar Cheese accompanied by a Sweet Shallot Vinaigrette

Citrus – Endive Salad **12**

Belgian Endive, Sliced Oranges, Grapefruit Segments, Lemon Zest, Spring Mix, & Leek Sprouts

Finished with Lemon Juice, Sea Salt, & EVOO

Chipotle Roasted Chicken Club Salad **13**

Pulled Chicken Meat Roasted with Chipotle Rub Served on Spring Mix Tossed with Tomato, Bacon, Croutons, Shredded Monterrey Jack, & Roasted Jalapeno Vinaigrette

-Sides-

\$5

Ranch Style Black Eyed Peas / Balsamic Brussels Sprouts / Grilled Zucchini

Sauteed Garlic Broccoli / Garlic Mashed Potatoes

Pecan Grill Signature Smoked Gouda Bacon Macaroni & Cheese (Available as an entrée \$14)

-Entrées-

Braised Lamb Shank 32

Slow Cooked in Brandy & Rosemary Beef Stock, Served with Barley & Roasted Vegetables

The Eye of Texas Pot Roast 19

*Slow-Braised **Raider Red** Eye Round of Beef with Carrots, Onions, Celery, Potatoes, & Pan Dripping Gravy*

Duck, Duck & the Blues 30

Pan Seared Duck Breast, Grilled Zucchini, & Blueberry Demi Glace

Served with Apple-Smoked Duck Bacon / Stilton Bleu Cheese Mashed Yukon Gold Potatoes

Lavender Sea Bass 29

Chilean Sea Bass steamed in Lavender & Garlic Rub (Thistle Dew Farms) with Spinach – Lemon Basmati Rice, Roasted Campari Tomatoes, & Caramelized Onion Riesling Sauce

Artisan of Bucatini Ranchero 37

Sautéed Lobster, Grilled Shrimp, Breaded Scallops, & Warm Dungeness Crab with Local Oyster Mushrooms, Peppers, Onion, & Garlic in Creamy Cilantro Ranchero Sauce Tossed with Bucatini Pasta

Seared Salmon Fillet 28

Fresh Fillet of Salmon with Wasabi Mashed Potatoes, Sautéed Spinach, & Soy Buerre Blanc

Signature Pecan Crusted Snapper 27

Pecan Grill favorite with Molasses & Maple Pecan Crust, Black-eyed Peas, & Basmati Rice Pilaf

California Style Shrimp Scampi 21

*Shrimp sautéed in classic Scampi Butter with roasted Avocado & Campari Tomatoes
& Lemon-Spinach-Basmati Rice Pilaf*

Dr. Pepper-BBQ Chicken 19

*Boneless Breast of Chicken Sautéed with Shallots & Garlic finished with Dr. Pepper BBQ Sauce
Accompanied by Home Fried Potatoes & Sautéed Spinach*

Lobster Tail Dore 38

Egg Batter Sautéed Lobster Tail Served with Sautéed Broccoli & Creamy Parmesan Potatoes



Raider Red Meats on the Grill

*We proudly offer all of our **Texas Tech Raider Red Meats** with a choice of wet or dry rub
cooked to your specifications*

Filet Mignon 40

Tenderloin of Beef served with Mashed Yukon Gold Potatoes, Grilled Zucchini, & au Jus Lea

Cowboy Rib Eye 44

Served with all the style of Texas on a large platter with Ranch Style Black-eyed Peas & Broccoli

12oz Sirloin Steak 34

*Grilled to Perfection with Roasted Balsamic Brussels Sprouts, Tossed with Onions & Candied Pecans
Served with Roasted Red Pepper Mashed Potatoes*

We invite you to share your experience at [TripAdvisor.com](https://www.tripadvisor.com)

For future reservations, call 806.776.7010 or visit www.opentable.com

AT THE OVERTON