

# Great Starts

## THE TRIO

House-made fig jam, garlic hummus, kalamata & black olive tapenade. Served with pita points. \$10

## SWEET THAI WINGS GF

Jumbo wings tossed in sweet chile sauce. Served with sriracha ranch. \$13

## CRAB "NO" CAKE

No breading! Served with lemon-caper sauce and crostinis. \$15

## LAMB LOLLIPOPS\*

Cinnamon-chipotle rub, and onion straws. \$15

## GARLIC MUSSELS

Garlic, oregano, white wine, and butter. Served with garlic bread. \$13

## FIRECRACKER CHICKEN EGGROLLS

Cream cheese, spicy sauce, black bean & corn salsa. Served with chipotle ranch and celery. \$13

## BRUSCHETTA

Topped with balsamic reduction. Served with crostinis. \$9

## FRIED GREEN TOMATOES

Balsamic reduction, tomato, and crumbled blue cheese. \$9

## SALMON & AHI POKE NACHOS\*

Sweet poke marinade, sesame seeds, seaweed salad, and scallions. Served with wonton chips. \$14

## FILET & TATERS\* GF

Beef tenderloin cubes, sauteed. Served on a bed of truffled parmesan fries. \$15

## TRUFFLED PARMESAN FRIES GF \$8

## CAPRESE GF

Fresh mozzarella, grape tomatoes, fresh basil, and balsamic reduction. \$11

## CANADIAN FRIES (COLORADO STYLE)

Fries topped with cheddar cheese curds, chorizo gravy, green chile, and roasted jalapenos. \$12

## SMOKED SALMON DIP

Served with cracker flat-bread and celery. \$12

# Hand Helds

## GRANDE BURGER\* BY LAVACA

Grilled roll, smoked gouda, lettuce, tomato, pickle, onion, chipotle aioli, bacon, and blistered jalapeno. Served with fries. \$16

## GOURMET BURGER\* BY LAVACA

Lettuce, tomato, pickle, red onion, on a grilled artisan roll. Served with fries. \$14

## CHIPOTLE BLACK BEAN BURGER

Grilled artisan roll, chipotle aioli, pickle, lettuce, tomato, and red onion. Served with fries. \$13

## BLACKENED MAHI-MAHI TACOS

Lemon-caper slaw, pico de gallo, and guacamole. Served with rice & beans and fresh lime. \$14

## STATION STRIP\*

Grilled to order NY Strip topped with our mushroom gravy, sauteed onions, and mushrooms served on a grilled roll. Served with fries. \$16

## MANHATTAN REUBEN

House made corned beef, 1000 island, swiss and sauerkraut on grilled marble rye. Served with fries. \$14

## BBQ PORK MELT

Grilled sour dough, onion straws, pickles, and American cheese. Served with fries. \$13

# A Little Extra

- Fresh Fruit
- Sweet Potato Mash
- Purple-Jasmine Rice
- Grilled Veggies
- Southern Greenbeans
- Pecan-Blue Cheese Slaw
- Black Beans & Rice
  - Soup
  - Side Salad
- Smoked Cheesy Grits
- Truffled-Red Potato Mash
- Lemon-Butter Broccoli
  - Fries

\*These items may be served raw, under-cooked, or may contain raw or under-cooked ingredients.

Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

# Soups & Greens

We are happy to Split Any Hand Held or Salad or Salad \$4 charge

## CHEF'S KETTLE SOUP

Ask your server what the chef cooked up today! Cup \$4 Bowl \$6

## SOUP & SIGNATURE SALAD

Select one: Power Salad, Roasted Beet Salad or Apple Walnut Salad. Served with a cup of soup. \$12

## POWER CHICKEN SALAD GF

Veggie power blend: golden beets, brocolli, kohrabi, brussel sprouts, kale, radicchio, and carrots tossed in our balsamic Italian dressing and blue cheese crumbles. Topped with candied pecans, scallions and red peppers. \$13

## ROASTED BEET SALAD GF

Mixed greens, goat cheese, walnuts, scallions, orange, and our mint-orange vinaigrette. \$12

- Add chicken \$4, salmon\* \$5, filet\* \$5, or shrimp \$4

## GRANDE COBB SALAD GF

Mixed greens, blue cheese dressing, balsamic reduction, red onion, red pepper, tomato, crumbled blue cheese, ham, roasted turkey, bacon, cheddar-jack, avocado, and candied pecans. \$14

## BLACK & BLUE FILET SALAD\* GF

Beef tenderloin sauteed medium rare. Greens, crumbled blue cheese, bacon, tomato, and scallions. \$15

## SOUTHWEST CHICKEN SALAD GF

Greens, black bean & corn salsa, tortilla strips, cheddar-jack, guacamole, tomato, and scallions. Served with chipotle ranch. \$14

## APPLE-WALNUT SPINACH SALAD GF

Champagne vinaigrette, fig glaze, figs, goatcheese, and red onions. \$12

- Add chicken \$4, salmon\* \$5, filet\* \$5, or shrimp \$4

## AVOCADO SHRIMP SALAD GF

Mixed greens, bacon, avocado-lime dressing, grilled veggies, tomato, and smoked gouda. \$14

## CRAB CAKE & PARMESAN-ARUGULA SALAD

Champagne vinaigrette, grape tomatoes, pine nuts, avocado, red onion, and pickled onion. \$13

## GRILLED CHICKEN CLUB

Grilled artisan roll, bacon, cheddar, mayo, lettuce, and tomato. Served with pecan-blue cheese slaw. \$14

## GRILLED CHICKEN RACHEL (OUR WAY)

Grilled jalapeno-corn bread, 1000 island, swiss, and sweet power slaw. Served with fries. \$14

## ROASTED TURKEY & SMOKED GOUDA

Grilled sour dough, arugula, fig jam, and hummus. Served with fries. \$13

## CRAB CAKE SANDWICH

Grilled artisan roll, pickled onions, and lemon-caper slaw. Served with fresh fruit. \$14

## FRIED GREEN TOMATO BLT

Grilled jalapeno-corn bread, and chipotle aioli. Served with pecan-blue sheese slaw. \$13

## STEAK DIANE HOAGIE\*

Tenderloin bites sauteed with mushrooms, onions, and gravy. Topped with swiss cheese and fried onions. Served with fries. \$14

## ITALIAN ELKLOAF HOAGIE

Grilled roll, mozzarella, marinara, fresh basil and parmesan. Served with fries. \$13

## ELK SLIDERS\*

Chipotle aioli, sauteed mushroom & onions, and cheddar. Served with fries. \$14

Sissy  
Duchesse