

Carol Davis
Proprietor



Herman Ray Lewis
Executive Chef

LUNCH MENU

SOUP AND SALADS

SOUP OF THE DAY

Cup **\$3.95** Bowl **\$6.95**

GUMBO

Cup **\$4.95** Bowl **\$8.95**

COWBOY COBB

Chopped romaine, egg, bacon, grated cheese, chicken, corn salsa and diced tomato with ranch.

\$11.95 / half size \$7.95

WEIR'S CHOICE

Spring mix, grilled chicken, toasted pecans, granny smith apples and bleu cheese crumbles with balsamic vinaigrette.

\$12.95 / half size \$8.95

FIELD OF GREENS

Mixed baby field greens, tomato and onions with your choice of Ranch, Balsamic, Blue Cheese, Caesar, Honey Mustard or oil & vinegar.

\$6.95

RUTH'S TEXAS CHICKEN

CAESAR SALAD

Large Salad with grilled chicken, homemade croutons, crisp romaine and special Caesar dressing.

\$9.95

SANDWICHES

SERVED WITH CHIPS
ADD A SIDE SALAD FOR \$2.95

GRILLED CHICKEN SANDWICH

MARINATED CHICKEN BREAST GRILLED TO PERFECTION WITH MONTERREY JACK CHEESE, CRISP BACON, LETTUCE AND TOMATO.

\$8.95

CAROL'S BURGER

WITH LETTUCE, TOMATO, PICKEL AND ONION.

\$8.95

**** ADD CHEESE, BACON OR MUSHROOMS FOR AN ADDITIONAL .95 CENTS EACH

ENTREES

SERVED WITH CHEF'S VEGETABLES
ADD A SIDE SALAD FOR \$2.95

WRANGLER'S PORK

Double cut pork chop stuffed with green onion & wild mushroom bread pudding, balsamic onion marmalade and red wine demi glace.

\$19.95

WHISTLESTOP CHICKEN

Grilled chicken breast topped with lemon-caper beurre blanc.

\$11.95

CAT SPRING CATFISH

(Texas farm raised)

Fried with a crispy cornmeal crust and served with tartar and cocktail sauce.

or

Grilled with Lemon Butter sauce and served with Chef's vegetables.

\$13.95

DAVE'S CHICKEN FRIED STEAK

Giant beef cutlet dusted in seasoned flour and served with homemade country gravy.

\$13.95

CHICKEN FRIED RIB EYE STEAK

Even bigger rib eye steak, dusted in seasoned flour and served with homemade country gravy.

\$19.95

CAROL'S FAVORITE PASTA

Grilled chicken breast, bison sausage and fresh corn in a creamy Parmesan sauce with fettuccine.

\$14.95

SALMON KARI

Grilled pink salmon topped with capers and lemon butter sauce

Farm raised \$19.95

ALICE'S FAVORITE SHRIMP

Fried shrimp served with tartar and cocktail sauce.

\$14.95

ESPRESSO-RUBBED

FILET MIGNON

Grilled beef tenderloin sauced twice with Kahlua butter and Merlot demi glace.

\$26.95

☐PASTA RED DUKE☐

Sun-dried tomatoes, basil, garlic, olive oil, capers, pecans chicken with fettuccine.

\$15.95

FUTURE GENERATIONS

(Ten years and under)

Add veggies for \$1.00 extra

FRIED CHICKEN

TENDERS
with fries.

\$6.95

BEEFY BURGER

6 oz. charbroiled
burger with fries.

\$6.95

NOODLE BOWL

Flat noodles and choice
of Alfredo, marinara
or Parmesan and
butter sauce.

\$6.95

FISH & CHIPS

Fried catfish with
French fries

\$6.95