

STARTERS

CHIPS & QUESO house made blue corn chips and queso blanco	5.95
HOUSE FRIES french fries with assorted infused mayos	6.95
SIZZLING MUSHROOMS mushrooms sautéed in olive oil, white wine and fresh herbs	9.95
BAKED BRIE baked in puff pastry and served with seasonal fresh fruit and bread	9.95
FRIED CALAMARI lightly breaded and flash fried. served with infused mayos	9.95
CRISPY FRIED OYSTERS Texas gulf oysters fried. served on house made potato chips with pico de gallo and cajun mayo	9.95
BARBEQUE SUNDAE barbeque pulled pork, coleslaw, pickles, and charro beans served with house made potato chips for dipping	8.95

SALADS & SOUP

CHICKEN VERDE SOUP	cup 4.95	bowl 6.95
SOUP & SALAD COMBO Cup of soup and choice of half salad		10.95
LAKEHOUSE SALAD mixed greens, cherry tomatoes, red onion, caramelized pecans, sliced red apple and feta cheese. our house dressing is creamy pecan	half 6.95	full 9.95
GREEK SALAD mixed greens tossed with kalamata olives, red onion, feta cheese, tomato and artichoke hearts with vinaigrette dressing	6.95	9.95
BABY SPINACH SALAD organic baby spinach with red onion, walnuts, pear slices, goat cheese and balsamic vinaigrette	6.95	9.95
CLASSIC CAESAR crisp romaine hearts, shaved parmesan cheese & house made croutons	6.95	9.95
SUMMER TOMATO SALAD assorted garden tomatoes, fresh basil, fresh mozzarella and balsamic vinaigrette	6.95	9.95

Dressings - fresh herb vinaigrette / balsamic vinaigrette / ranch / citrus thyme / creamy pecan

ADD TO ANY SALAD GRILLED CHICKEN 3.95 GRILLED SALMON 4.95 GULF SHRIMP 4.95

NO PERSONAL CHECKS ~ 18% GRATUITY MAY BE ADDED TO PARTIES OF 6 OR MORE

SANDWICHES

INFUSED MAYOS

JALAPENO MAYO / CILANTRO LIME MAYO / CAJUN MAYO / HONEY MUSTARD MAYO / WASABI MAYO

BRIARCLIFF BURGER	8.95
served open face with lettuce, tomato, pickle & onion. add an infused mayo to kick it up	
GRILLED CHICKEN SANDWICH	9.95
melted cheddar cheese Served open face with lettuce, tomato, pickle & onion	
EGGPLANT SANDWICH	9.95
eggplant, seasonal vegetables, melted cheese and infused mayonnaise	
ULTIMATE BLT	9.95
crispy bacon, lettuce, tomato and infused mayonnaise	
PULLED PORK SANDWICH	9.95
spicy pulled pork, barbeque sauce, coleslaw, red onion and pickles	

SANDWICHES SERVED WITH HOUSE MADE POTATO CHIPS

SUB HOUSE FRIES FOR .95

SUBSTITUTE CUP OF SOUP OR HALF SALAD 4.95

PIZZAS

TOP SHELF PIZZA	10.95
tomato sauce, fresh mozzarella, fresh basil & roma tomatoes	
CHICKEN PESTO PIZZA	10.95
grilled chicken, pine nuts, sun-dried tomatoes, mozzarella and pesto	
LAKEHOUSE PIZZA	10.95
tomato sauce, artichoke hearts, olives, red onion, mushrooms, banana peppers & mozzarella	
BARBEQUE PIZZA	10.95
pulled pork, barbeque sauce, mozzarella, red onion, avocado & cilantro	
PEPPERONI & MUSHROOM PIZZA	10.95
pepperoni, sautéed mushrooms, fresh oregano, mozzarella and tomato sauce	

Additional Toppings

1.50		.95	
PEPPERONI	FETA	MUSHROOMS	FRESH BASIL
SAUSAGE	GOAT CHEESE	RED ONION	FRESH OREGANO
CHICKEN	FRESH MOZZARELLA	TOMATOES	FRESH CILANTRO
BACON	MOZZARELLA	BELL PEPPER	JALAPENOS
AVOCADO	ARTICHOKE HEARTS	OLIVES	SPINACH

ADD ANY HALF SALAD TO PIZZA 4.95

ENTREES

BLUE ENCHILADAS	12.95
blue corn tortillas filled with spicy pulled pork topped with jalapeño lime sauce & cheese, served with cilantro lime rice and charro beans.	
CAT HOLLOW CATFISH	12.95
crispy red tortilla crusted catfish served with charro beans and coleslaw. ADD QUESO FOR .95	
CHICKEN PESTO PASTA	12.95
grilled chicken over pasta tossed in a light pesto cream sauce and shaved parmesan cheese.	
SALMON ASIAGO	16.95
grilled Atlantic salmon over pasta in an asiago cream sauce with artichoke hearts, capers, kalamata olives, cherry tomatoes and fresh spinach.	
LEMON BASIL SHRIMP	16.95
grilled gulf shrimp over linguini with a lemon garlic sauce, fresh basil and parmesan cheese.	

FROM THE GRILL

CHOOSE ANY TWO SIDES AND AN INFUSED BUTTER

LAKEHOUSE BUTTER / DIABLO BUTTER / GREEN BUTTER / GINGER BUTTER / DIJON PEPPERCORN BUTTER

GRILLED CHICKEN	14.95
FRESH ATLANTIC SALMON	16.95
PORK TENDERLOIN	16.95
FRESH CATCH	Mkt
CHEF'S CUT	Mkt

SIDES

MASHED POTATOES	2.95	CILANTRO RICE	1.95
SEASONAL VEGETABLE	2.95	COLESLAW	1.95
SAUTEED SPINACH	2.95	CHARRO BEANS	1.95
FRESH GREEN BEANS	2.95	POTATO CHIPS	1.95
HOUSE FRIES	2.95		

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions

BREAKFAST ON THE LAKE

TEXAS SIZED CINNAMON ROLL	5.95
PAPPAS FRITTAS fried country potatoes piled high with scrambled eggs, bacon bits, cheddar cheese, sour cream and tomatillo salsa	9.95
EGGS ADOVADA potatoes, shredded pork adovada, goat cheese, avocado, pico de gallo, fresh cilantro and two poached eggs	9.95
TRADITIONAL EGGS BENEDICT english muffin with poached eggs, ham and hollandaise	9.95
SOUTHWEST EGGS BENEDICT ham & cheese quesadilla topped with poached eggs and chipotle hollandaise	9.95
CALIFORNIA BENEDICT fresh baked sourdough toast with wilted spinach poached eggs, avocado, pico de gallo, goat cheese & sprouts and wasabi hollandaise	9.95
EGGS FLORENTINE english muffin with poached eggs, fresh spinach, tomato and hollandaise	9.95
THREE EGG OMELET choice of three sides, served with country potatoes, fresh baked wheat toast and house jams	10.95
bacon ham tomato bell pepper mushroom green chilies sausage cheese onions spinach jalapenos fresh basil	
BREAKFAST PIZZA house-made pizza crust topped with scrambled eggs, bacon, cheese, avocado, tomato and jalapeno	10.95
HILL COUNTRY BREAKFAST two eggs any style, choice of meat, country potatoes, fresh baked whole wheat toast & house jams	8.95
OLD FASHIONED OATMEAL served with apples, raisins, pecans, brown sugar and 2% milk	7.95
MORNING SUNDAE house-made granola with organic yogurt and seasonal fruit	7.95
SEASONAL FRUIT PLATE	7.95
FRENCH TOAST	7.95
BUTTERMILK PANCAKES	7.95

EXTRAS 1.95

HAM	SINGLE PANCAKE	EXTRA CHEESE	HOLLANDAISE
BACON	ENGLISH MUFFIN	EGG WHITES	DAMB GOOD JAM
SAUSAGE	WHEAT TOAST	EXTRA EGG	QUESO

ADD SIDE OF FRESH FRUIT TO ANY BREAKFAST 3.95

THE BAR

BEER

BUD, BUD LIGHT, MILLER LITE, ULTRA, MGD, SHINER BOCK, XX, CORONA, CORONA LIGHT, NEGRO MODELO, AMSTEL LIGHT, SAM ADAMS, FAT TIRE, BASS, HEINEKEN, PYRAMID HEFFEVEISEN, LAND SHARK, LONG BOARD, FIRE ROCK, NEW CASTLE, GUINNESS

WINE

REDS

PEPPERWOOD GROVE MERLOT	7/28
BV COASTAL ESTATES CABERNET SAUVIGNON	8/32
ROBERT MONDAVI PRIVATE SELECT PINOT NIOR	8/32
CELLAR 8 RED ZINFANDEL	7/28
TOASTED HEAD CABERNET SAUVIG	10/38
GNARLY HEAD OLD VINES ZINFANDEL	36
JACOBS CREEK SHIRAZ	32
ESTANCIA PINTO NIOR	38
CLOS DU BOIS CABERNET SAUVIGNON	42

WHITES

SMOOKING LOON CHARDONNAY	8/30
GYSER PEAK SAUVIGNON BLANC	7/28
KENDALL JACKSON CHARDONNAY	9/36
GABIANNO PINO GRIGIO	9/32
CHATEAU STE MICHELLE REISLING	8/30
PAPIO CHARDONNAY	7/28

BLUSHES AND BUBBLES

BERINGER WHITE ZIN	7/28
WILLIAM WHITECLIFF SPARKLING	7/28
GLORIA FERRER BRUT	46

FULL BAR

BLOODY MARYS - MIMOSAS - MARGARITAS - MARTINIS - MOJITOS - SANGRIAS - MIXED DRINKS

TEQUILAS

CUERVO GOLD, PATRON SILVER, DON JULIO, DON EDUARDO, HERRADURA SILVER

BURBON AND SCOTCHS

J&B, CHIVES, DEWARS, GLENLIVET 12, J WALKER BLACK, J WALKER, RED, JIM BEAM, WILD TURKEY, MAKERS MARK, CANADIAN CLUB, SEAGRAM 7, CROWN ROYAL, JACK DANIELS, JAMESONS, SOUTHERN COMFORT, KNOB CREEK

RUMS

BACARDI, MALIBU, CAPTIAN MORGAN, MYERS DARK

VODKAS

SMIRNOFF, GREY GOOSE, KETEL ONE, TITO'S, SKYY, ABSOLUT, ABSOLUT CITRON, ABSOLUT PAR-PAR

GINs

BEEFEATER, TANGUERAY, BOMBAY SAPHAIRE