

## appetizers

- Mesquite Grilled Oysters.....\$18**  
Topped with garlic butter, tomato-basil relish, and a three cheese blend.
- Chips and Roasted Salsa.....\$6**  
Fresh corn tortilla chips with our homemade salsa.
- Poblano Chicken Tortilla Soup.....\$6 cup \$8 bowl**  
Roasted poblano, corn tortillas, chicken finished with crispy tortilla strips, avocado, and sour cream.
- Seafood Gumbo.....\$7 cup \$10 bowl**  
Homemade chicken and shrimp gumbo.
- Spinach N' Cheese Dip.....\$9**  
Spinach, bacon, and our cheese blend melted to perfection with crispy tortilla chips.
- Hog Wings.....\$13**  
Mesquite broiled pork shanks glazed with chipotle BBQ sauce. Served on a bed of homemade onion strings.
- Margarita Flatbread.....\$11**  
Tomato, basil, and chef's cheese blend.
- Onion Strings and Jalapeños.....\$9**  
Large portion of fried onion and jalapeños with ranch dressing.
- BBQ Chicken Flatbread.....\$12**  
Shredded rotisserie chicken with chipotle BBQ sauce and chef's cheese blend.
- Shrimp N' Avocado Cocktail.....\$13**  
Shrimp and avocado with Mexican cocktail salsa and tortilla chips.
- Quail Legs.....\$15**  
Bacon wrapped legs stuffed with jalapeño and monterey jack.
- Fried Calamari.....\$12**  
Served with marinara.

**Try our homemade yeast rolls 6  
for \$3 with our Good Jus!!**

## salads

Our chef has created the following selection of dressings: Ranch, Ceasar, Blue Cheese, Honey Mustard, Sherry Vinaigrette, and Champagne Poppy Seed Vinaigrette.

- Spinach Salad.....\$10**  
Fresh spinach with fresh strawberries, mandarin oranges, feta cheese, candied pecans, and champagne poppy seed vinaigrette.
- Roasted Mesquite Chicken Salad.....\$12**  
Shredded rotisserie chicken with candied pecans, dried cranberries, bleu cheese, apples, and tomatoes with sherry vinaigrette.
- Mesquite Steak Salad.....\$16**  
Bacon, grilled corn, grilled red pepper, tomatoes, cucumber, tossed with our ranch dressing, topped with 8 oz. sirloin strip steak and fried onion rings.
- Tejas Caesar.....\$9**  
Roasted corn, grilled red peppers, parmesan, and cotija cheese with caesar dressing.
- Iceberg Wedge.....\$9**  
Crisp iceberg topped with bacon, tomato-basil relish, and blue cheese dressing.

**Add Salmon \$7, or Chicken, Shrimp \$6 to any salad.  
Half House Salad and Half Caesar Salad for \$5**

## burgers n sandwiches

Burgers and chicken are grilled fresh, never frozen, over our mesquite grill. All sandwiches are served on a toasted bun with french fries.

- Grilled Chicken Breast.....\$10**  
Marinated breast of chicken with havarti cheese, lettuce, tomato, avocado and bacon.
- Dekker's Backyard Burger.....\$10**  
½ Pound 100% certified Angus beef with lettuce, tomatoes, onions and pickles.  
Add cheese for \$0.75. Add bacon for \$0.75.
- Shrimp Po Boy.....\$12**  
Fried gulf shrimp with coleslaw and tartar sauce.
- Dekker's Cheese Steak Sandwich.....\$15**  
Shaved beef on a toasted hoagie topped with sautéed onions and bell peppers with melted cheese. Served with our good jus & french fries.

## beef n pork

Our steaks are certified Angus beef, grilled over mesquite and finished with garlic butter.

- Chicken Fried Steak/or Chicken.....\$17**  
Served with smashed potatoes, green beans, and cream gravy.
- Grilled Pork Chop.....\$19**  
Mesquite grilled on the bone pork chop with smashed potatoes, green beans, and good jus.
- NY Strip.....\$30**  
14 oz. Certified Angus beef with mushroom cream sauce. Served with mac n' cheese and sautéed broccolini.
- Rib Eye.....\$36**  
16 oz. Certified Angus beef served with smashed potatoes, grilled asparagus, and good jus.
- Bacon Wrapped Filet.....\$39**  
10 oz. Certified Angus with Dekker's Texas Hunter sauce. Served with smashed potatoes and grilled asparagus.
- Braised Drunken Short Rib.....\$26**  
Beef short rib braised in the oven over poblano asiago grits, and served with fried asparagus.

*Add 4 grilled shrimp to any entree for \$6.*

## chicken n pasta

- ½ Rotisserie Chicken.....\$14**  
Served with smashed potatoes, green beans and good jus.
- Fettucini Alfredo.....\$11**  
Pasta in a creamy Alfredo sauce. Add mesquite chicken for \$6.
- Shrimp Scampi.....\$16**  
Fresh gulf shrimp sautéed with mushrooms, spinach and tomatoes. Served over angel hair pasta.
- Asiago Crusted Chicken.....\$14**  
Pan fried, served with fettuccini and mixed veggies tossed in marinara.
- Fiesta Chicken.....\$15**  
8 oz. seasoned chicken breast topped with onions, peppers, and an andouille cajun cream sauce. Served with smashed potatoes, and sautéed broccolini.

## seafood

- Seafood Platter.....\$21**  
Stuffed crab, 5 fried shrimp, catfish served with fries, cole slaw, tartar and cocktail.
- Grilled/or Fried Shrimp.....\$17**  
Gulf shrimp served with rice pilaf and coleslaw.
- Grilled Salmon.....\$19**  
Salmon filet with grilled asparagus, smashed potatoes, and tomato-basil relish.
- Catfish Combo.....\$19**  
2 Catfish filets served with homemade dirty rice and a cup of gumbo.
- Shrimp and Grits.....\$18**  
Shrimp sautéed with red bell peppers, green bell peppers, and tasso in a cajun sauce served on top of poblano asiago grits.
- Mahi Mahi.....\$27**  
Mahi filet served on coconut rice, topped with pico de gallo, avocado, mango, and served with 4 grilled shrimp. Finished with lemon butter.
- Shrimp en Brochette.....\$29**  
5 Jalapeño and seafood stuffed bacon wrapped gulf shrimp. Served with lemon beurre blanc, poblano cheese grits and black beans.

- Salmon with Scallops.....\$29**  
Scottish salmon filet and 3 blackened scallops, finished with a white wine and leek cream sauce. It is served on a bed of sautéed spinach and topped with tomato-basil relish.

## sides

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|--------------------|-------------------|-------------------------|
| Broccolini         | Green Beans       | French Fries            |
| Smashed Potatoes   | Grilled Asparagus | Mac and Cheese          |
| Sweet Potato Fries | Sautéed Spinach   | Sautéed Brussel Sprouts |
| Fried Asparagus    | Poblano Grits     |                         |

## beverages

- Specialty Teas.....\$5**  
Blackberry Sage, Ginger Peach, Pomegranate Green Tea, Raspberry Quince
- Soft Drinks.....\$2.50**  
Coke, Diet Coke, Sprite, Dr. Pepper, Orange, Root Beer, Tea, Lemonade, Powerade, Milk
- Hot Drinks.....**
- Regular and Decaf Coffee.....\$2.50  
Espresso.....\$3  
Cappuccino or Latte.....\$4