



- Smoky Carrot Hummus • \$14

fresh veggies & grilled pita bread
- Street Corn - Avocado Toast • \$11

charred corn, avocado, cotija, cilantro, pickled red onions, lime, valentina aioli
- Tuna Crudo • \$13

grapefruit, fresno chile, thai basil, mint, cilantro, lemon, extra virgin olive oil, sea salt
- Alaskan King Crab & Sourdough • \$24

lemon - garlic butter, grilled sourdough
- Calamari Lettuce Wraps • \$14

pickled ginger, herbs, bibb lettuce
- Crab Rangoon Dip • \$14

wonton chips

- Chicken Wings • \$14

tossed in chimichurri, pecorino, fresno chiles
- Parmesan Kale Dip • \$13

just like your favorite spinach dip (only better)
- Jalapeño Hushpuppies • \$10

tartar sauce, pickled banana pepper relish, fresh dill
- Cheese Sticks • \$12

served with red sauce
- Pulled Pork Nachos • \$16

pepper jack, white queso, salsa, pico, guacamole, sour cream, cilantro, green onions, pickled jalapeños
- Cheese Fries • \$13

pepper jack, white queso, sour cream, bacon, green onion

SMALL SALADS

- Classic Caesar • \$11

baby romaine, parmesan & toasted breadcrumbs
- Wedge • \$12

tomatoes, bacon, green onion, candied pecans, blue cheese dressing

- Shaved Brussels Salad • \$11

brussels, kale, smoked almonds, dried cherries, honey mustard
- Hero Salad • \$12

shaved cabbages, carrots, green onions, apple, tomatoes, candied pecans

• Add grilled chicken \$5, grilled shrimp \$7, filet mignon \$12, grilled salmon \$12

ENTRÉE SALADS

- Tuna Poke • \$20

avocado, cucumber, sushi rice, seaweed salad, spicy chile mayo, crushed wasabi peas
- Salmon Poke • \$20

avocado, cucumber, carrot, red onion, tomatoes, sushi rice, lemon, avocado mayo, crispy rice
- Crispy Chicken Ranch • \$16

tomatoes, shredded carrots, bacon, charred corn, banana peppers, egg, cheddar, avocado, green onions, ranch
- Honey Mustard Crispy Chicken • \$16

brussels, kale, smoked almonds, dried cherries, honey mustard

- Grilled Chicken Veggie Chopped • \$18

riced broccoli & cauliflower, roasted beets, cucumber, tomatoes, grapes, goat cheese, crispy brown rice, candied pecans, dried cranberries, tx honey-sherry vinaigrette
- Steak • \$23

avocado, egg, bacon, tomatoes, green onions, blue cheese dressing
- Taco • \$17

beef picadillo, ranchero beans, cheddar, lettuce, tomatoes, pico, pickled jalapeños, sour cream, guacamole, crispy flour taco shell

SOUP

- Cream of Tomato Soup

Cup \$6 Bowl \$10

with fresh cream, black pepper

• served with your choice of fries, tots, fresh fruit or ranch salad

BURGERS *all - natural american wagyu beef*

- The Remedy • \$15

american cheese, creamy mustard, dill pickles, sweet onion, shredded lettuce, tomato
- The Deluxe • \$16

american cheese, crispy bacon, caramelized onion, dill pickles, 1000 island, shredded lettuce
- The Western • \$16

sharp white cheddar, bbq sauce, dill pickles, pickled jalapeños, crispy fried onions
- The Ranchito • \$16

white queso, valentina aioli, pico, pickled jalapeños, avocado, shredded lettuce

CRISPY CHICKEN

- The Buffalo • \$15

spicy buffalo sauce, blue cheese slaw
- The Californian • \$15

brussels - kale slaw, honey mustard, dill pickles
- The Dirty South • \$15

honey - butter, dill pickles

CHEF'S ROTATORS

- Fish Filet • \$15

square cut & hand breaded, american cheese, shredded lettuce, tartar sauce, dill pickles
- Farmhouse Chicken • \$15

green goddess, arugula, tomato, pickled red onion, smashed avocado

HEROES

- Texas Philly • \$15

pickled jalapeños, peppers & onions, sharp white cheddar, white queso
- Italian Stallion • \$15

sharp white cheddar, caesar, lettuce, tomato, giardiniera
- The Reuben • \$15

sharp white cheddar, sauerkraut - slaw, 1000 island, dill pickles
- choice of grilled chicken or steak

• served with your choice of fries, tots, fresh fruit or ranch salad

- Cochinita Pibil • \$13

mexican pulled pork, bbq sauce, smoked corn slaw, dill pickles

- Chicken Fajita Tacos • \$14

peppers & onions, pepper jack, shredded lettuce, sour cream, avocado, pico

- Steak Fajita Tacos • \$15

peppers & onions, pepper jack, shredded lettuce, sour cream, avocado, pico

- Remedy Burger Tacos • \$13

american cheese, shredded lettuce, tomato, dill pickles, shaved sweet onion, creamy mustard

CHEF'S FEATURES

- Braised Bone - In Beef Short Rib • \$32

red wine braised, gnocchi, brussels, roasted carrots, jus, horseradish cream

- Carbonara • \$18

bacon, peas, pecorino

- Chicken Fried Chicken • \$18

mashed potatoes, green beans, chicken gravy

- Chicken Schnitzel • \$20

beurre blanc, shaved brussels-kale salad

- Roasted Chicken & Dumplings • \$24

goat cheese dumplings, roasted mushrooms, herbs

- Sautéed Tuna • \$24

crispy rice salad, tomatoes, cucumber, edamame, herbs, green onion, chile – lime vinaigrette

- Roasted Chicken Pappardelle • \$20

spinach, roasted tomatoes, caramelized onion, sage-brown butter, lemon, ricotta salata

HOLBOX BEACH

- Shrimp Tacos • \$14

lime, slaw, salsa naranja, pineapple pico, cilantro
- Fish Tacos • \$14

old bay, shredded lettuce, tartar sauce, pickled banana peppers, pickled red onion

FROM THE GRILL

Our all - natural steaks are hand selected, graded & aged angus fed a 100% vegetarian diet from Grand Island, Nebraska

- Steak Frites • \$25

8 oz butcher's cut, pecorino-herbed fries

- Center - Cut Filet Mignon • \$36

7 oz cut, smashed redskins, chimichurri, romesco, veggies, herb butter

- New York Striploin • \$38

14 oz cut, shells & cheese, veggies, herb butter

- The Player's Porterhouse • \$48

24 oz cut, loaded tots, veggies, herb butter

- Grilled Pork Chop • \$28

14 oz cut, charred baby sweet potatoes, sage-orange butter, collard green salad

- Grilled Salmon • \$25

pan roasted brussels sprouts, maple-whole grain mustard, herb salad, honeycrisp apples, candied pecans

LIVING HG • BUILD YOUR OWN BOWL

- 1 Pick 1 Protein

Grilled Chicken Breast • \$17

Wagyu Burger • \$16

Grilled Salmon • \$22

Filet Mignon • \$24

Grilled Shrimp • \$17

Mexican Pulled Pork • \$16

Jalapeño Bratwurst • \$16
- 2 Pick 2 Bases

Honey-Garlic Brussels Sprouts

Cauliflower Grits

Sweet Potato Hash

Chile-Garlic Broccoli

Grilled Avocado

Ranchero Beans

Brown Rice

Grilled Asparagus

Roasted Redskin Potatoes

Green Beans
- 3 Pick 1 Sauce

Salsa

Guacamole

Spicy Chile Mayo

Valentina Aioli

Chimichurri

Smoked Almond Romesco

Ranch

Avocado Mayo

