

# BREAKFAST

## **The Standard \$8**

2 eggs, hash browns, choice of meat, choice of toast

## **Make Your Own Taco \$5**

2 scrambled eggs with choice of meat and cheddar jack cheese,  
2 warm flour tortillas, salsa, sour cream and guacamole

## **Eggs Rancheros \$12**

2 crisp corn tortillas layered with cheese, charros black beans and red chili sauce, topped with 2 eggs, sour cream and green onions

## **Eggs, Meat, Biscuit and Sausage Gravy \$9**

2 eggs, choice of meat, buttermilk biscuit with cream sausage gravy

## **Your Created Omelette \$10**

3 egg omelette with your choice of filling to include spinach, mushroom, peppers, tomatoes, selection of cheese and meats, served with choice of toast and hash browns

## **Whiskey Egg Battered Texas Toast \$8**

Served with choice of meat, syrup and seasonal fresh fruit

## **Short Stack of Buttermilk Pancakes \$8**

Served with choice of meat and syrup

## **Chorizo Shakshuka \$12**

Spicy chilies, house made chorizo and tomato sauce with 2 eggs poached in it, served in our cast iron skillet with grilled Naan

# LUNCH

## *Sandwiches*

Served with your choice of french fries, potato chips, onion rings, cole slaw

### **Deli Counter \$10**

Create your own sandwich

Meat Selection: roast turkey breast, ham, roast beef, corned beef, tuna salad, chicken salad

Cheese Selection: cheddar, swiss, pepper jack

Breads: Texas toast, sourdough, wheat

### **Beefeater Hoagie \$12**

Shaved roasted prime rib warmed in au jus with mushrooms and caramelized onions with horseradish cheddar

### **Tuna Melt \$10**

Toasted English muffin topped with scoops of tuna salad, finished with melted pepper jack cheese

### **Pulled Smoked Pork Shoulder \$10**

House made barbeque sauce on toasted brioche bun served with cole slaw and pickles

### **Hideout Club \$12**

Three slices of sourdough toast with ham, bacon, turkey, swiss and cheddar, lettuce and tomatoes

### **Quesadilla \$10**

Your choice of grilled chicken or pulled pork, peppers, onion, blend of jack and cheddar cheeses, served with sour cream and house made salsa

### **BLTA \$11**

Bacon, lettuce, tomato and sliced avocado on your choice of toasted bread with mayonnaise

### **Balsamic Chicken and Fruit Wrap \$12**

Balsamic glazed chicken, apples, dried cranberries, cucumber, sunflower seeds and candied pecans with seasonal greens

## *Salad*

### **Caesar \$9**

Crisp Romaine lettuce, parmesan cheese, croutons and our house made garlic dressing

With added: shrimp \$14, salmon \$12, chicken \$12

### **Texas Wedge \$12**

Iceberg topped with tomatoes, cucumbers, shredded cheese, slow cooked pulled pork, croutons

### **Seasonal Fruits and Nuts \$12**

Rich seasonal greens with candied pecans, toasted almonds, dried cranberries, mandarin oranges, apples topped with honey glazed roasted chicken suggested with our balsamic vinaigrette

### **Classic Cobb \$12**

Romaine iceberg topped with grilled chicken, bacon, hardboiled egg, avocado, green onions, blue cheese and cherry tomatoes suggested with thousand island

### **Par 3 \$14**

Seasonal green salad topped with seafood salad, chicken salad, Tuna salad with cucumbers, and cherry tomatoes

## *Hideout Tradition*

### **House Crafted Hamburger \$13**

Hand formed and cooked on our mesquite grill

A blend of cold smoked choice brisket and chuck. Served on a toasted brioche roll finished with your selection of toppings, your choice of french fries, potato chips, onion rings, cole slaw

### **Catfish \$13**

Cooked your way:

Cornmeal dusted, sautéed, blackened

Served with hush puppies and house made french fries

# DINNER

## *Appetizers*

### **Jumbo Shrimp Cocktail \$14**

Served with horseradish chili sauce and a tomato avocado salad, grilled lemon

### **Cowboy Queso \$10**

A skillet of bubbling white queso topped with charro beans and guacamole and served with corn chips

### **Shiner Bock Battered Onion Rings \$7**

And spicy dipping sauce

### **Stuffed Mushroom Caps \$6**

Chorizo and cheddar with smoked paprika butter

### **Fried Green Tomato \$8**

With fresh mozzarella, herb pesto and toasted sunflower seeds

## *Entrées*

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### **STEAKS USDA CHOICE**

**8 oz. Filet Mignon \$36, 22 oz. Bone In Ribeye \$40, 12 oz. New York Strip \$38**

prepared sautéed, grilled or peppercorn crusted and finished with our maître d' butter

**Sauces – red wine demi, creamy horseradish, Henry Bain's**

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### **Mesquite Grilled Pork Chops \$22**

Barbecue glazed duroc pork chops on smashed Yukon potatoes

### **Stuffed Chicken \$16**

Stuffed with roasted shallot and fresh mozzarella, topped with roasted cherry tomatoes

### **Mesquite Grilled Salmon \$22**

Tarragon cream sauce on a bed of creamed spinach and caramelized shallots

### **Crusted Rack of Lamb \$34**

Mustard with herb breadcrumbs

### **Sautéed Shrimp \$18**

Sautéed with garlic, basil and cherry tomatoes, finished with vermouth and served with creamy risotto

### **Cajun Chicken and Andouille Pasta \$16**

In a spicy cream sauce over pappardelle noodles

# BAR

## **Texas Meat and Cheese \$14**

Broken Arrow Ranch venison and boar sausages, Veldhuizen cheese with house pickled beets and olives

## **Crispy Fried Boudin Balls \$6**

Our house made rice and pork sausage served with spicy creole mustard

## **Pulled Pork Nachos \$10**

Layers of tortilla chips with cheddar jack cheeses, BBQ pulled pork topped with sour cream and guacamole

## **Shiner Bock Beer Battered Onion Rings \$7**

With our spicy dipping sauce

## **Daily Offering Chicken Wings \$8**

Ask about our feature wet or dry chicken wings all served with ranch or blue cheese dressing, carrots and celery sticks

## **Cowboy Queso \$10**

A skillet of bubbling white queso topped with charro beans and guacamole and served with corn chips

## **Jumbo Shrimp Cocktail \$14**

Served with horseradish chili sauce and a tomato avocado salad, grilled lemon