

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

Chorizo, green onion, peppers, and spinach, cheddar jack cheese

LUNCH

Sandwiches

Served with your choice of house French fries or salt and vinegar chips

Classic Corned Beef Rubeen \$12

Warm Corned Beef with sauerkraut, Swiss Cheese, thousand Island dressing on grilled rye

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 mayo, ham, bacon, turkey, swiss and cheddar, lettuce and tomatoes

Beefeater Hoagie \$10

Shaved roast beef with onions and mushrooms topped with horseradish cheddar

Grilled Nathan's hot dog \$10

Salads

Caesar \$9

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

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

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 islands

Grilled Chicken Salad \$10

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

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

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

w/ sriracha mayo dipping sauce

Stuffed Mushroom Caps \$8

Chorizo Oaxaca stuffed mushroom with ranchero sauce

Entrées

House Crafted Hamburger \$13

Hand formed and cooked on our mesquite grill

Catfish \$13

Cooked your way:

Cornmeal dusted, sautéed, blackened

Served with Cole Slaw and house made French fries

Hand Trimmed Choice Steaks

8 oz. Filet Mignon \$38

22 oz. Bone In Ribeye \$45

12 oz. New York Strip \$36

(Grilled and finished with our maître d' butter

Sauces – red wine demi, creamy horseradish, Brandy peppercorn)

Mesquite Grilled Pork Chops \$22

Barbecue glazed duroc pork chops on smashed Yukon potatoes

Sautéed Smothered Chicken \$22

Assorted peppers, mushrooms and covered with swiss cheese

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