



STARTERS

THE TRIPLE PLAY • 16

A Sampling Of Red Salsa, Queso & Guacamole,
Served With Tortilla Chips (Sub Double Guac +2)

A LA CARTE DIPS:

Roasted Tomato Salsa • 5, Queso • 7, Guacamole • 8

CHILI SOY CUCUMBERS • 10

Cabbage Slaw, Citrus Chili Sauce, Soy Ponzu, Cilantro,
Peanut Crunch

CRISPY CALAMARI • 17

Lemon Basil Aioli, Marinara Sauce, Crispy Artichokes

SWEET CHILI BRUSSELS SPROUTS • 12

Dynamite Sauce, Vegetable Slaw, Peanut Crunch,
Pickled Red Onion, Cilantro

CHIPOTLE RANCH FRIED PICKLES • 12

Chipotle Ranch Seasoning, House Ranch Dressing
*A donation of \$1 will be made to Texas Special Olympics
for each order purchased*

SPINACH & ARTICHOKE DIP • 12

Baby Spinach, Artichoke Hearts, Roasted Garlic,
Parmesan Cheese, Tortilla Chips

SIGNATURE LOADED NACHOS • 17

Poblano Beef or Verde Chicken
Tortilla Chips, Queso, Cheddar & Jack Cheeses,
Black Beans, Pico De Gallo, Guacamole, Cotija

PRETZEL POPPERS • 13

Queso and House Honey Mustard

GREEN CHILI PORK TACOS • 15

Slow Cooked Pork Shoulder, Green Chili Salsa, Hominy,
Flour Tortillas, Cheesy Crust

COUNTRY FRIED MUSHROOMS • 12

Cremini Mushrooms, Black Pepper Gravy,
House Ranch Dressing

CRAB CAKES • 15

Roasted Corn & Tomato Salad, Lemon Basil Aioli

SOUPS

ONION SOUP (CUP • 6) (BOWL • 8)

Caramelized Onions, Sherry Wine, Beef Stock, Croutons,
Swiss & Provolone Cheeses

SOUP OF THE DAY (CUP • 6) (BOWL • 8)

Ask Your Server About Our Chef's Daily Creation

WINGS & TENDERS

8 JUMBO WINGS -OR- 3 EXTRA JUMBO TENDERS • 14

Dry Rub: Ranch, Chipotle Ranch, Jerk **Sauced:** Buffalo, BBQ

CHAMPIONSHIP WING STYLE: • 16

Chipotle Ranch Rub, Chipotle Aioli, Lime Crema,
Roasted Jalapenos

WOOD FIRED FLATBREADS

BACON JAM ALFREDO FLATBREAD • 14

Roasted Garlic Alfredo, Bacon Jam, Sauteed Spinach,
Mozzarella

TUSCAN CHICKEN FLATBREAD • 14

Pesto, Fresh Mozzarella, Roasted Tomatoes, Fresh Basil

PEPPERONI FLATBREAD • 12

Marinara, Pepperoni, Mozzarella Cheese

FEATURED FLATBREAD • 14

BUFFALO CHICKEN FLATBREAD • 14

Marinara Sauce, Mozzarella, Buffalo Grilled Chicken,
Blue Cheese Crumbles

SALADS

ADD CHICKEN • 8, ADD SALMON • 10, (5) JUMBO SHRIMP • 8

APPLE & GOAT CHEESE SALAD • 9

Field Greens, Heirloom Grape Tomatoes, Goat Cheese,
Fuji Apple, Candied Pecans, Oregano Vinaigrette

CAESAR • 10

Romaine Lettuce, Garlic Herb Croutons, Grated Parmesan,
House Caesar Dressing

ICEBERG WEDGE • 9

Heirloom Tomatoes, Applewood Bacon,
Blue Cheese Crumbles, Ranch Dressing

COBB SALAD • 19

Arcadia Greens, Marinated Grilled Chicken,
Grape Tomatoes, Cheddar & Jack Cheeses, Avocado,
Bacon, Red Onion, Honey Mustard Dressing

KING WILLIAM • 19

Grilled Chicken, Applewood Bacon, Avocado, Dates, Egg,
Red Onion, Blue Cheese Crumbles,
Candied Pecans, Honey Balsamic Vinaigrette

BUFFALO CHICKEN CHOP SALAD • 19

Crispy Buffalo Chicken, Applewood Bacon, Roasted Corn,
Egg, Heirloom Tomato, Cheddar & Jack Cheeses,
Red Onion, Buttermilk Ranch

SEARED BEEF SALAD • 19

Mixed Greens, Spinach, Cherry Tomatoes, Egg, Red Onion,
Blue Cheese Crumbles, Sweet Onion Dressing

DJ'S BURGERS & SANDWICHES

Served with Parmesan Fries or Apple Pecan Slaw
Substitute Cup of Soup, Side Caesar, or
Side Wedge Salad • 3

BUFFALO CHICKEN SLIDERS • 15

Crispy Buffalo Chicken, House Buffalo Sauce,
Sweet Slider Buns

GRILLED CHICKEN CLUB • 17

Applewood Bacon, Swiss Cheese, Avocado, Lettuce,
Tomato, Red Onion, Sicilian Sauce, Brioche Bun

DJ'S TURKEY BURGER • 16

Lettuce, Tomato, Pickles, Dijon Aioli, Brioche Bun

CLASSIC BURGER* • 16

Lettuce, Tomato, Red Onion, Pickles, Brioche Bun

HICKORY BURGER* • 18

Applewood Bacon, Cheddar, Hickory BBQ Sauce, Mayo,
Onion, Pickles, Brioche Bun

TRUFFLE BURGER* • 18

Swiss & Provolone Cheeses, Sherry Caramelized Onions,
Truffle Aioli, Crispy Onions, Brioche Bun

FLAT TOP BURGER* • 14

American Cheese, Onion, Pickles, Dijonnaise,
Brioche Bun, **Double the Meat and Cheese • 4**

FRENCH DIP • 22

Shaved Ribeye, Mushrooms, Onions, Peppers,
Swiss Cheese, Au Jus

BEEF SLIDERS • 18

Seared Beef Medallions, Sweet Slider Buns, Au Jus,
Horseradish Cream

FEATURES

SEARED BLACKENED SNAPPER • 32

Southwestern Rice, Seasonal Vegetables,
Blue Crab Meat, Lemon Butter

8oz FILET MIGNON • 42

Roasted Garlic Mashed Potatoes, Crispy Onion Strings,
Herb Butter

16oz RIBEYE* • 49

Roasted Garlic Mashed Potatoes, Seasonal Vegetables,
Chipotle Butter

Executive Chef: **Juan Jaramillo**

SEAFOOD

SHRIMP & ANGEL HAIR PASTA • 24

Spinach, Mushrooms, Capers, Heirloom Tomatoes,
Parmesan Cream

BLACKENED FISH TACOS • 20

Cabbage Slaw, Avocado, Fresh Pico, Flour Tortillas,
Cilantro Lime Vinaigrette, Southwestern Rice

DYNAMITE SHRIMP BOWL • 22

Crispy Shrimp, Southwest Rice, Avocado, Cucumber,
Carrot, Red Cabbage, Dynamite Sauce, Sesame Mayo,
Cilantro, Sesame Seeds

GINGER PONZU SALMON* • 24

Sauteed Spinach, Cremini Mushrooms, Scallion Rice,
Ginger Soy Ponzu

DYNAMITE AHI TUNA • 29

Red Cabbage, Avocado, Carrot, Southwestern Rice,
Dynamite Sauce, Sesame Mayo, Cilantro, Sesame Seeds

SIGNATURES

VERDE CHICKEN ENCHILADAS • 17

Shredded Chicken, Cheddar & Jack Cheeses,
Tomatillo Salsa, Pico De Gallo, Southwestern Rice,
Black Beans, Cotija, Avocado

BEEF ENCHILADAS • 19

Braised Beef, Carne Poblano Sauce, Cheddar & Jack
Cheeses, Southwestern Rice, Black Beans, Cotija

SHRIMP ENCHILADAS • 20

Marinated Shrimp, Cheddar & Jack Cheeses, Pico De Gallo,
Chipotle Cream, Avocado, Southwestern Rice,
Black Beans, Cotija

BUFFALO CHICKEN MAC AND CHEESE • 19

Crispy Buffalo Chicken, Signature Mac-N-Cheese,
Red Pepper Flakes, Italian Spices, Panko Crust,
Applewood Bacon

CHICKEN FRIED CHICKEN • 18

Garlic Mashed Potatoes, Green Bean Medley,
Black Pepper Gravy

GRILLED CHICKEN PLATTER • 24

Two Grilled Chicken Breasts, Garlic Mashed Potatoes,
Seasonal Vegetables, Sicilian Sauce

RIBEYE STEAK TACOS* • 34

10oz Ribeye, Honey Chipotle Glaze, Southwestern Rice,
Black Beans, Guacamole, Roasted Tomato Salsa,
Flour Tortillas

SIDES

Green Bean Medley • 7

Seasonal Vegetables • 7

Garlic Mashed Potatoes • 7

Apple Pecan Slaw • 7

Parmesan Fries • 7

Mac & Cheese • 8

Southwestern Rice • 7

Onion Rings • 8

Allergen Statement: Please let the kitchen know about any and all allergies that may affect your dining experience.

 Dairy,  Gluten,  Soy,  Egg,  Treenut,  Peanut,  Shellfish,  Fish,  Sesame

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.