

JONATHAN'S TWO COURSE MENU

\$ 25

FIRST COURSE

- HOUSE SALAD**-mixed greens, cucumber, mixed peppers, cherry tomatoes, croutons, house dressing
CAESAR SALAD-romaine lettuce, house croutons, parmesan/romano, Caesar dressing
WATERMELON & SPINACH -baby spinach, seedless watermelon, feta cheese, skinned seedless cucumber, mint, citrus vinaigrette
WEDGE-Iceberg, blue cheese, bacon, tomato, ranch dressing
SWEET CHILI SHRIMP- two panko encrusted & served in sweet chili sauce
DUMPLINGS - three pork & vegetable, steamed in dumpling sauce or Fried with Sweet Chili sauce on the side
GUMBO - chicken, sausage, rice, cup
SEAFOOD GUMBO - shrimp, crab, seafood stock, rice, cup add \$4
JULIO SOUP - cream-based jalapeno soup with chicken, peppers, rice & fresh cilantro on top, cup
CHICKEN TORTILLA SOUP - Avocado, black beans, corn, tomatoes, cilantro, tortilla strips, cup
BRUSCHETTA CAPRESE - 1/2 order - Italian cheeses, tomato & basil slivers, on a crispy baguette

SECOND COURSE

- COUNTRY FRIED CHICKEN** - bacon white gravy, fries
CHICKEN AND WAFFLE - cheese grits between fried chicken breast and Belgian waffle, with Vermont maple syrup
CHICKEN PICATTA - artichoke, capers, mushrooms, pasta
PARMESAN HERB PORK TENDERLOIN - encrusted in parmesan crumbs, sautéed, lemon hollandaise
DR. PEPPER PORK - slow roasted chop, chipotle Dr. Pepper BBQ sauce
HOUSTON SALAD - Mixed greens, chicken, corn, cherry tomatoes, black beans, mixed peppers, shredded cheese, tortilla strips, southwest ranch dressing
BLACKENED SHRIMP & GRITS - shrimp, sautéed vegetables, andouille sausage, Louisiana sauce
PECAN TROUT - Rainbow Trout, pan seared, lemon butter sauce, caramelized native pecans
REDFISH & PICO - Magic rubbed & pan seared Redfish, avocado, citrus Pico de gallo
JALAPENO REDFISH - pan seared, mixed chilies lemon hollandaise
FISH TACOS - fried or seared mahi-mahi, cole slaw, chipotle aioli on corn tortillas, fries
MANGO SALMON- blackened with mango, raisins, orange pomegranate sauce