



## STARTERS

### **Fried Jalapeño Mac and Cheese**

Bite-size jalapeño mac and cheese, panko crusted, wrapped in bacon and fried golden brown. Served with a spicy ranch dipping sauce | 15

### **Beef Bruschetta\***

Seasoned toasted crostini, topped with sweet basil aioli, marinated beef tenderloin, heirloom tomatoes, queso fresco cheese, finished with a truffle balsamic glaze | 16

### **Shiner Bock Smoked Cheddar Fondue**

House smoked cheddar cheese slowly melted into a creamy cheese dip with spicy andouille sausage and thinly sliced green onions and served with fried masa harina tortilla chips | 15

### **Stuffed Baby Bellas**

Roasted cremini mushrooms stuffed with Italian sausage and sautéed spinach, topped with parmesan cheese | 14

### **Seafood Croquets with Dueling Sauces**

Fresh slow smoked salmon, blue crab, herbs and spices rolled into a traditional cake breaded in panko and fried. Served with tequila sunrise glaze and orange marmalade tartar sauce | 16

### **Fried Green Tomatoes**

Fresh hand cut green tomatoes breaded in special herb-infused cornmeal and deep fried. Topped with a sweet basil aioli and feta cheese | 12

### **Braised Beef Empanadas**

Crispy pastry dough stuffed with slow braised short ribs and Manchego cheese. Served with blackberry gastrique | 15

### **Buffalo Cauliflower**

Spicy buffalo ranch marinated cauliflower breaded and fried with a cilantro-celery garnish | 13

### **Ahi Nachos\***

Fried wonton crisps, topped with marinated ahi tuna, wakame, sriracha aioli, sliced fresh serrano peppers, avocado and cilantro. Sprinkled with toasted sesame seeds and queso fresco cheese | 17

## SOUPS AND SALADS

### Soup of the Day

Cup 5 | Bowl 8

(Ask your Server)

### Pump "House" Salad

Mixed greens, baby heirloom tomatoes, cucumbers, cheddar cheese, crispy sweet and spicy croutons and your choice of dressing | 7

### Texas Caesar Salad

Romaine lettuce, parmesan crisps, roasted poblano caesar dressing with crispy sweet and spicy croutons | 11

### Slice Berg Wedge Salad

Iceberg lettuce, ranch dressing, tomatoes, bacon, tabasco roasted pecans, pears and bleu cheese crumbles | 13

## ENTRÉE SALADS

### Spinach Salad

Fresh baby spinach, pears, strawberries, Texas blueberries, toasted granola, feta cheese and your choice of dressing | 16

### Beef Salad\*

Grilled flank steak served medium rare over spring greens, with bleu cheese crumbles, charred grapes and tabasco marinated onion strings with choice of dressing | 21

### Choice of Dressing

*Jalapeño Buttermilk Ranch, Parmesan Ranch, Balsamic Vinaigrette, Honey Mustard, Bleu Cheese, Italian, Basil Vinaigrette, Raspberry Vinaigrette*

### "Pump" Up your Salads

Grilled Chicken | 7

Grilled Tuna\* or Salmon\* | 11

Grilled or Fried Shrimp (4) | 10

Pecan Crusted Chicken | 8

## SANDWICHES AND BURGERS

All sandwiches come with your choice of PumpHouse french fries, sweet potato fries, or homemade kettle chips

### The PumpHouse Burger \*

8oz ground steak patty grilled medium well served on a toasted egg twist bun, lettuce, tomatoes and pickles | 16

### Chicken Sandwich - Grilled or Fried

6oz chicken breast served on a toasted egg twist bun, lettuce, tomatoes and pickles | 14

### Impossible Burger

Plant based patty on a toasted egg twist bun with lettuce, tomato, and pickles | 20

### **Fish Tacos - Grilled or Fried**

Blackened mahi mahi on toasted masa harina tortillas, filled with crispy coleslaw, avocado, chipotle aioli, mango pico and queso fresco cheese, served with black bean corn salsa lime rice | 16

## **ENTRÉES**

### **Chicken Fried Ribeye (8oz)**

Lightly breaded ribeye, deep fried, topped with creamy gravy and served with garlic mashed potatoes and toast points | 28

### **Pecan Chicken**

Juicy chicken breast breaded in crushed pecans, served on seasoned linguini finished with Meyer lemon honey butter | 20

### **Spicy Pecan Chicken**

Juicy chicken breast breaded in crushed pecans, served on seasoned linguini tossed in a jalapeño garlic chili sauce, finished with Meyer lemon sriracha honey butter | 22

### **Baja Pasta**

Cavatappi pasta tossed in a spicy sriracha cream, topped with black bean corn salsa | 17

Add Blackened Chicken | 7

Add Blackened Shrimp (4) | 10

Or Add Both Blackened Chicken & Shrimp | 16

### **Salmon Patillo\***

Grilled medium with blistered grape tomatoes, braised leeks and a light citrus butter sauce. Served with garlic mashed potatoes and grilled asparagus | 25

### **Togarashi Tuna\***

Sushi grade tuna crusted in 7 Japanese peppers, seared rare. Served with cucumber and strawberry jalapeño quinoa, finished with avocado mousse and feta cheese | 27

### **Panko-Crusted Shrimp (8)**

Served with PumpHouse french fries, cocktail and tartar sauce | 28

### **Short Rib Pasta**

Braised short ribs served over penne pasta, tossed with Spanish herbs and spices, sweet street corn and topped with Manchego cheese | 27

### **Coffee-Crusted Pork Tenderloin**

Sous vide medium and served with grilled peach habanero chutney and a medley of roasted red potato, parmesan brussel sprouts and bacon | 25

### **Pasta Primavera**

Seasonal vegetables sautéed with fresh garlic, olive oil tossed with rotini pasta, lemon butter and parmesan cheese | 17

Add Grilled Chicken | 7

Add Tuna\* or Salmon\* | 11

Add Grilled or Fried Shrimp (4) | 10

Add Pecan Crusted Chicken | 8

### **Acadian Meatloaf**

Cajun spiced meatloaf topped with sweet garlic chili glaze served with mashed potatoes and green beans | 21

### **Creole Redfish**

Seared redfish topped with a crab and crawfish creole sauce and served with cilantro lime rice | 25

## **FROM THE GRILL**

**All Steaks Priced at Market Value**

(Ask Your Server)

8 oz Filet \* | 14 oz NY Strip \* | 12 oz Ribeye \*

Served with roasted red potatoes and grilled vegetable medley.

All steaks topped with rosemary garlic butter and served with a dinner roll.

### **“PUMP” Up Your Steaks**

Black and Bleu – Blackened seasoning topped with melted bleu cheese crumbles | 3

Crab and Crawfish Creole Sauce | 8

Grilled or Fried Shrimp (4) | 10

Wild Mushroom Medley | 7

### **Lighter Fare**

Grilled Chicken | 15

Grilled Salmon\* | 20

Grilled Shrimp | 17

All lighter fare topped with citrus butter, one side and served with a dinner roll

## **Á LA CART SIDES**

Pump "House" Salad | 7

Asparagus | 7

Cilantro Lime Rice Pilaf | 6

Grilled Vegetables | 6

Mac and Cheese | 6

Jalapeño Mac and Cheese | 7

Mashed Potatoes | 6

Roasted Wild Mushrooms | 7

Roasted Red Potatoes, Brussel Sprouts and Bacon Medley | 7

***Ask your server about our daily features***

**A suggested 18% gratuity will be added to parties of 8 or more.**

*\*Consuming raw or undercooked meats, seafood, poultry, shellfish or eggs may increase your risk of foodborne illness. Please advise your server of any allergies*