



GLUTEN-FREE MENU

SALADS

Pump "House" Salad

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

Texas Caesar Salad

Romaine lettuce, parmesan crisps and roasted poblano caesar dressing | 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, 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 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 Shrimp (4) | 10

SANDWICHES AND BURGERS

All sandwiches come with your choice of fruit, sweet potato fries, or homemade kettle chips. Served on a Gluten-Free bun

The PumpHouse Burger*

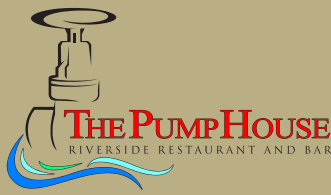
8oz ground steak patty grilled medium well served with, lettuce, tomatoes and pickles | 16

Grilled Chicken Sandwich

6oz chicken breast served with lettuce, tomatoes and pickles | 14

Grilled Fish Tacos In Lettuce Wraps

Blackened mahi mahi in lettuce wraps, filled with crispy coleslaw, avocado, chipotle aioli, mango salsa and queso fresco cheese, served with black bean corn salsa lime rice | 16



ENTRÉES

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

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

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

“PUMP” Up Your Steaks

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

Crab and Crawfish Creole Sauce | 8

Grilled Shrimp (4) | 10

Wild Mushroom Medley | 7

Lighter Fare

All lighter fare topped with citrus butter and choice of one side

Grilled Chicken | 15

Grilled Shrimp | 17

Grilled Salmon* | 20

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*