



LUNCH MENU

Served from 11:00am–4:00pm

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

Triple Play

Chicken salad, broccoli salad, fresh fruit with toast points | 18

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

Fried Green Tomato BLT

Toasted sweet jalapeño infused cornmeal bread with basil aioli, fresh avocado, crispy bacon and lettuce | 15

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

Fish Tacos - Grilled or Fried

Blackened mahi mahi on toasted masa harina tortillas, filled with crispy coleslaw, avocado, chipotle aioli, mango salsa 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

Panko-Crusted Shrimp (8)

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

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 | 16

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.

Lighter Fare

Grilled Chicken | 15

Grilled Salmon* | 20

Grilled Shrimp | 17

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

Á LA CART SIDES

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*

www.VictoriaPumpHouse.com