



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 | 17

Stuffed Portobello

Roasted portobello mushrooms stuffed with Italian sausage and sautéed spinach, topped with parmesan cheese and finished with Meyer lemon butter sauce | 15

Fried Pickle Dip

Creamy ranch dip infused with the flavor of salty, crispy fried pickles, served with house-made kettle chips | 12

Hot Corn & Crab Dip*

Sweet corn sautéed with bacon, roasted poblanos and crab meat, tossed in an Oaxaca cream sauce and baked, served with masa harina tortilla chips | 16

Fried Green Tomato Caprese

Breaded in special herb infused corn meal, deep fried, and layered with fresh mozzarella, drizzled with basil aioli and a sweet balsamic reduction | 15

Chorizo Empanadas

Crispy pastry dough stuffed with house-made chorizo and Oaxaca cheese, served with cilantro chimichurri | 14

Asparagus Fries

Asparagus breaded in panko crumbs and fried, served with roasted garlic bacon aioli | 10

Ahi Tuna Nachos*

Fried wonton crisps, topped with marinated ahi tuna, wakame, Sriracha aioli, sliced fresh serrano peppers, avocado, 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 baby greens, baby heirloom tomatoes, cucumbers, cheddar cheese, sweet brioche croutons and your choice of dressing | 7

Texas Caesar Salad

Romaine lettuce tossed in a chipotle tomato Caesar dressing topped with shaved parmesan cheese and crispy croutons | 11

Wedge Salad

Iceberg lettuce, ranch dressing, tomatoes, bacon, tabasco roasted pecans, pears and bleu cheese crumbles | 11

Spinach Salad

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

"Pump" Up your Salads

Grilled Chicken | 7

Pecan Crusted Chicken | 9

Grilled Tuna* or Salmon* | 11

Grilled or Fried Shrimp* (4) | 11

Beef Salad*

Grilled steak, served medium rare over a bed of mixed greens, with beef steak tomato wedges, cucumbers, bleu cheese crumbles and tabasco marinated onion strings and your choice of dressing | 21

Choice of Dressing

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

SANDWICHES AND BURGERS

All sandwiches come with your choice of 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 | 16

ENTRÉES

Chicken Fried Ribeye (8oz)

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

Pecan Crusted Chicken

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

Spicy Pecan Crusted 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 mixed in a spicy sriracha cream sauce, topped with black bean corn salsa | 17

Add Blackened Chicken | 7

Add Blackened Shrimp* (4) | 11

Add Both Blackened Chicken & Shrimp* | 18

Mahi Mahi Fish Tacos*

Mahi Mahi blackened, grilled or panko crusted and fried. Served on a toasted masa harina tortillas with chipotle cabbage coleslaw, fire roasted tomatillo and avocado salsa topped with queso fresco cheese and served with a side of melon tajin salad | 16

Citrus Dill Salmon*

Grilled salmon topped with fresh dill lemon butter and served with a medley of roasted potatoes, parmesan brussels sprouts and bacon | 25

Togarashi Tuna*

Sushi grade tuna encrusted in a 7 Japanese pepper seasoning, 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

Thai Red Fish

Pepper crusted pan seared red fish over jasmine rice, topped with sweet basil Thai chili sauce infused pico de gallo | 24

Louisiana Risotto

Andouille sausage, tasso ham, clams, mussels, crawfish and shrimp folded in a creamy cajun spiced parmesan risotto, topped with fried okra | 28

Braised Short Ribs*

Served over white cheddar grits and topped with a jalapeño red wine demi | 28

Cherry Pork Tenderloin

Marinated and sous vide medium, served with sauteed green beans, finished with a dark cherry glaze and semi-sweet chocolate shavings | 25

Cajun Meatloaf

Creole seasoned pork and beef, topped with a jalapeño cream sauce, served with mashed potatoes and fried okra | 25

Pasta Primavera

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

Add Grilled Chicken | 7

Add Pecan Crusted Chicken | 9

Add Grilled or Fried Shrimp* (4) | 11

Add Tuna* or Salmon* | 11

FROM THE GRILL

All Steaks Priced at Market Value

(Ask Your Server)

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

Topped with rosemary garlic butter and served with a dinner roll and one side of your choice.

Simply Grilled

Topped with lemon butter and served with one side of your choice

Grilled Chicken | 17

Grilled Salmon* | 20

Grilled Shrimp* (8) | 26

Grilled Tuna* | 26

Sides

Jalapeño Mac and Cheese | 7

Grilled Vegetables | 7

Mashed Potatoes | 7

Asparagus | 7

Roasted Mushrooms | 7

Jasmine Rice | 7

All sides may be purchased à la carte at the price listed

Vegetarian and Gluten Free menus are available upon request.

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.*