



## GLUTEN-FREE MENU

### STARTERS

#### Loaded Potato Skins

Fried potato skins filled with cheddar cheese, crispy bacon and green onions.  
Served with sour cream for dipping | 13

#### Green Tomato Caprese

Green tomatoes layered with fresh mozzarella, drizzled with basil aioli and a sweet balsamic reduction | 15

#### Hot Corn and Crab Dip

Sweet corn sautéed with bacon, roasted poblanos and crab meat,  
tossed in an Oaxaca cream sauce and baked, served with kettle chips | 13

### 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 chipotle tomato caesar dressing | 11

#### 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 sirloin steak served medium rare over spring greens, with  
bleu cheese crumbles, cucumbers, beef steak tomato wedges 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

Mahi Mahi blackened, grilled or panko crusted and fried. Served on a toasted  
masa harina tortilla 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

## ENTRÉES

### Dill Citrus Salmon\*

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

### 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

### Braised Short Ribs\*

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

### 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

### Cherry 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

### Thai 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

Grilled Shrimp (4) | 10

Mushroom | 7

### Lighter Fare

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

Grilled Chicken | 15

Grilled Shrimp | 17

Grilled Salmon\* | 20

### Choice of Sides

Jalepeño Mac and Cheese

Grilled Vegetables

Mashed Potatoes

Asparagus

Roasted Mushrooms

Jasmine Rice

**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*