



LUNCH MENU

Served from 11:00am–4:00pm

STARTERS

Fried Jalapeño Mac and Cheese

Bite-size jalapeño mac & 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, 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 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 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

Choice of Dressing

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

"Pump" Up your Salads

Grilled Chicken | 7
Pecan Crusted Chicken | 9
Grilled Tuna* or Salmon* | 11
Grilled or Fried Shrimp* (4) | 11

ENTRÉE SALADS

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

Triple Play

Chicken salad, broccoli salad, fresh fruit with crostini | 18

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

Fried Green Tomato BLT

Fried green tomatoes, lettuce, bacon and avocado, served on toasted sweet jalapeño cornmeal bread with basil aioli | 15

Add Grilled Chicken | 7

Add Smoked Turkey | 5

Mahi Mahi Fish Tacos*

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

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

Panko-Crusted Shrimp* (8)

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

Cajun Meatloaf

Creole seasoned pork and beef, topped with a jalapeño cream sauce, served with mashed potatoes | 17

ENTRÉES

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

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 Tuna* or Salmon* | 11

Add Grilled or Fried Shrimp* (4) | 11

FROM THE GRILL

Served with 1 side of your choice

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

Rice Pilaf | 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.*