

The Connected Cactus

Lunch

Starters

Soup of The day \$3 cup \$4 bowl

Signature! Tortilla Soup \$4 cup - \$5 bowl
Roasted corn, chicken, posole, peppers, avocado, jack cheese, tortilla confetti

Spinach Soufflé \$9
Spinach, artichoke, serrano pepper, onion, parmesan-gruyere fondue
Grilled ciabatta bread, drizzled with sun dried tomato infused oil

Polenta Fried Calamari \$10
Polenta, capers, bistro aioli, Mango Pico de gallo and marinara

Grilled Prawn Tapas \$10
Grilled prawn with seared Napa cabbage, grilled potato cake
Hybrid spicy sauce, pesto and tortilla tuille

Southwest Caesar \$8
Romaine lettuce, parmesan, sun dried tomato crouton, Caesar dressing.
Iron grilled breast of chicken or shrimp add \$3

Chop House Salad \$8
Julienne lettuce, turkey, salami, jack & cheddar cheese, tomato
Hominy, cracked pepper, Tortilla confetti and creamy balsamic dressing

Fusion Salad \$8
Mesclun, endive, tart apples, caramelized pecans
Chopped bacon, cranberries, bleu cheese, maple vinaigrette

Hearts of Romaine Salad \$8
Romaine hearts, grape tomato, cucumber, goat cheese
Toasted walnuts, red onion, jalapeno-ranch dressing

Asian Chicken Salad \$9
Lightly fried breast of chicken, Asian noodles, nuts, field greens
Roma tomato, cucumber, sesame-honey-grain mustard

Iceberg Wedge Salad \$ 8

Crisp Iceberg lettuce, Bermuda onions, bleu cheese, croutons
Roma tomato, chopped bacon and retro creamy parmesan dressing

Organic Bibb Salad \$ 8

Hydroponic Bibb lettuce, candied walnuts, granny smith apples
Teardrop tomato, blueberry, gorgonzola and raspberry gastrique dressing

Great Greens Salad \$ 8

Iceberg and romaine lettuce, wild mesclun, spinach, radicchio, chevre
Strawberry, raspberry, toasted almonds, balsamic strawberry vinaigrette

Sandwiches

Choice of fries, seasonal fruit, cabbage slaw, crispy tobacco onions, side salad

Chop House Burger \$ 9

Our signature burger! Half pound, with lettuce, tomato, red onion
Served on a whole wheat bun with chipotle mayo

Iron Grill Bleu Turkey \$ 9

Smoked turkey breast, bleu cheese, mozzarella, tomato, prosciutto
Sun dried tomato crusty bread with jalapeno ranch dressing

Chicken Ciabatta \$ 8

Iron Grill chicken breast, melted jack cheese, avocado
Hickory smoked bacon, on a ciabatta bun, with chipotle mayo

Grilled Reuben \$ 8

Thinly sliced corned beef, jack cheese, grilled sauerkraut,
Served on grilled Texas farmers rye with 1000 isle dressing

Steak BLT \$ 9

Grilled Sirloin, grilled onions, hickory smoked bacon, lettuce and tomato
Served on grilled poblano-corn-pueblo bread, horse radish aioli

Cuban Sandwich \$ 9

Thinly sliced ham, roasted pork loin, salami, Jack cheese,
Dijon mustard, grilled tomato-mozzarella-parmesan baggett

Southwestern Club \$ 8

Ham, turkey, cheddar, jack cheese, hickory bacon, lettuce, tomato
Crusty sourdough cheddar with pesto aioli

Turkey Burger \$ 8

Grilled western style turkey, jack cheese, onion, lettuce and tomato
Served on a whole wheat bun with pesto aioli

Grilled Vegetable Sandwich \$ 8

Grilled zucchini, roasted red pepper, avocado, lettuce and tomato
Alfalfa sprouts, served on wheat berry bread with chipotle mayo

Entrée's

Served with house salad and seasonal vegetable

Prosciutto Chicken \$ 15

Grilled breast of chicken with fried sage, thinly sliced prosciutto
Fresh mozzarella, saffron risotto cake, leek fondue and pan jus

Berkshire Pork Chop \$ 18

Organic grilled chop, vanilla-Spicewood honey poached pear
Organic Quinoa cake and blackberry port wine reduction

Beef Two Ways \$ 22

Flash pan seared tenderloin medallion, grilled Flat iron steak
Yukon gold mashed potatoes, red sage butter and apple brandy glaze

Firebird Chicken \$ 14

Grilled breast of chicken with raspberry, strawberry, granny smith apple
Teardrop tomato, wild mesclun salad, blueberry-pomegranate vinaigrette

Top Sirloin Steak \$ 23

Char grilled 12oz USDA choice cut, tobacco onions
Yukon-red bliss mashed potatoes, Shiraz reduction

Hill Country Cornish Hen \$ 19

Organic Hill Country Cornish hen, rosemary-citrus slow roasted
Seared Wild rice cake, cranberry-scallion coulis, Shiner Bock reduction

Chilean Sea Bass \$22

Chilean sea bass, seared baby spinach
Potato gratin, micro greens, Chablis-Myer lemon beurre blanc

Salmon \$19

Grilled Atlantic salmon filet, seared baby spinach
Potato gratin, micro greens, sauce of shellfish gastrique

Spaghetini \$18

Spaghetti al dente, roasted pulled chicken, plum tomato
Sun dried tomato, garlic, spinach, asiago, Chablis, Crostini

Dessert

Chocolate Volcano \$7

Flourless chocolate cake, cascading lava fudge, strawberry compote
Pool of amaretto anglais, chocolate-espresso dust

Tuaca Bread Pudding \$7

Tuaca liqueur-vanilla butter sauce, chocolate dust with cinnamon ice cream

Apple Torte Tatin \$6

Spiced apples in a honey wheat tortilla, lightly fried, maple sugar dusted
Caramel and chocolate sauce with cinnamon ice cream

Pecan Crepes \$6

White chocolate-rum-ricotta filling, caramelized pecans
Caramel-chocolate accents, cinnamon ice cream

Consumer Advisory Disclosure

*Consuming raw or undercooked, meats, seafood, shellfish or eggs
May increase your risk of food borne illness*

