

❧ *Gluten Free Menu* ❧

Brunch

Saturday and Sunday
11:00am-2:30pm

Rancher's Choice with Grilled Ham

Chicken Chilaquiles

Shrimp and Grits

Huevos Rancheros (no flour tortilla)

Lunch

Daily
11:00am-2:30pm

Chicken Caesar Salad with Asiago Cheese (no croutons)

Avocado Caesar Salad with Grilled Steak (no croutons)

Field Green Salad with Texas Goat Cheese, San Saba Pecans and Sherry Wine Vinaigrette

Chef's Feature Salad (see server for details)

Wedge Salad with Pico Vinaigrette and Crumbled Bleu Cheese

Grilled 6oz. Petite Tenderloin with Port Wine Sauce

Grilled Chicken Breast with Tomato Bleu Cheese Salad

Southwestern Style Grilled Fish Tacos

Chef's Featured Burger (no bun)

Stacked Chicken Enchiladas with Tomatillo Cream Sauce

We are pleased to offer a variety of gluten-free options and modifications on our menus. We encourage you to let your server know of any allergies or if you are gluten intolerant. We are not a gluten-free restaurant and cannot ensure cross contamination will never occur. If you are highly sensitive or are Celiac, please advise your server and know that we will do our best to ensure you enjoy your gluten-free meal.

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Starters

Bacon Wrapped Shrimp with Sautéed Onions

Tenderloin Tamales with Pecan Mash

Jalapeño & Cheese Elk Sausage

Smoked Quail with Jalapeño Cheddar Grits

Bacon Wrapped Crab Stuffed Jalapeños

Salads and Soups

Field Greens with Texas Goat Cheese, San Saba Pecans
& Sherry Wine Vinaigrette

Caesar Salad with Asiago Cheese (no croutons)

Reata's Wedge Salad with Pico Vinaigrette & Crumbled
Bleu Cheese

Tortilla Soup

Jalapeño and Cilantro Soup (no flour tortilla)

Chef's Daily Soup (see server for details)

Mains

14oz. Charbroiled Rib Eye with Cook's Butter

Carne Asada with Cheese Enchiladas

Blackened Buffalo Rib Eye with Cook's Butter

20oz. Cowboy Bone-In Rib Eye with Cook's Butter

Chicken Chile Rellenos with Roasted Corn Chowder

Grilled Salmon with Chef's Featured Sauce

Martha's Vegetable Plate

Pan-Seared Pepper Crusted Tenderloin with
Port Wine Sauce

Bone In Pork Chop with Chef's Featured Sauce

Afters

Fresh Fruit

Cinnamon Ice Cream

Vanilla Ice Cream

Homemade Banana Pudding (no cookies)

Crème Brulee

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