

## ***Appetizers***

<i><b>The “BLT” Salad</b></i>	<b>10</b>
<i>Iceberg lettuce, smoked bacon, tomatoes, bleu cheese crumbles and buttermilk ranch dressing</i>	
<i><b>Heirloom Tomato and Mozzarella Salad</b></i>	<b>12</b>
<i>Extra virgin olive oil and balsamic drizzle</i>	
<i><b>Mixed Baby Lettuce Salad</b></i>	<b>10</b>
<i>Tear drop tomatoes, cucumber, goat cheese bruschetta and white balsamic herb vinaigrette</i>	
<i><b>Seared Crab and Crawfish Cake</b></i>	<b>13</b>
<i>Chayote &amp; jicama slaw with fire roasted red pepper sauce</i>	
<i><b>Colossal Shrimp Cocktail</b></i>	<b>13</b>
<i>Vodka horseradish cocktail sauce</i>	
<i><b>Texas Goat Cheese Spinach and Artichoke Dip</b></i>	<b>9</b>
<i>With fried tortilla chips</i>	
<i><b>Sausage Shrimp Skillet</b></i>	<b>13</b>
<i>Elgin sausage and jumbo gulf shrimp with garlic and herbs</i>	
<i><b>Lost Pines Chili</b></i>	<b>10</b>
<i>Bison, venison and sausage chili with shredded cheddar, green onions, sour cream and tortilla chips</i>	
<i><b>Lobster Queso</b></i>	<b>11</b>
<i>With yellow corn chips</i>	
<i><b>Chicken Vegetable Tortilla Soup</b></i>	<b>Cup 5      Bowl 8</b>
<i>With tortilla strips</i>	
<i><b>Yesterday’s Soup</b></i>	<b>Cup 5      Bowl 8</b>
<i>“It always taste better the next day”</i>	

## ***Salads***

<i><b>Caesar Salad</b></i>	<b>12</b>
<i>Romaine spears, fresh parmigiano reggiano, white anchovy and a large garlic crouton</i>	
<i>* With herb grilled chicken</i>	<b>14</b>
<i>* With ancho chili &amp; honey glazed salmon</i>	<b>16</b>
<i><b>Traditional Cobb Salad</b></i>	<b>14</b>
<i>Grilled chicken breast, avocado, bleu cheese, tomato, egg and smoked bacon with lemon-dijon dressing</i>	
<i><b>Tuna Nicoise Salad</b></i>	<b>16</b>
<i>Olive oil poached tuna with capers and anchovies, green beans, black olives, chopped eggs with creole mustard vinaigrette</i>	

## ***Sandwiches***

<i><b>Firewheel’s Traditional Angus Burger</b></i>	<b>12</b>
<i>8 oz char grilled burger with bib lettuce, sliced tomato, red onion garnish and choice of cheese. Seasoned french fries and herb dip</i>	

<b>Turkey Burger</b>	<b>12</b>
<i>Half-pound seared ground turkey with bib lettuce, sliced tomato, red onion garnish and choice of cheese. Seasoned french fries and herb dip</i>	
<b>Cedar Creek Wrap</b>	<b>13</b>
<i>Smoked turkey breast, crispy bacon, black forest ham, smoked cheddar, herb spread and kettle chips</i>	
<b>Signature Club Sandwich</b>	<b>13</b>
<i>Warm grilled chicken and smoked bacon. Served on ciabatta roll with herb spread. Accompanied by fresh cucumber salad</i>	
<b>Texas Style Smoked Brisket Sandwich</b>	<b>13</b>
<i>With creamy slaw, BBQ mopping sauce and German potato salad</i>	

### **Entrées**

<b>Sautéed Pork Medallions</b>	<b>18</b>
<i>With winter fruit and ancho brandy sauce, sweet potatoes and crushed pecans</i>	
<b>Blue Corn Crusted Grouper</b>	<b>24</b>
<i>Roasted corn, black bean and tomato salsa on a lime cilantro butter sauce</i>	
<b>Beer Can Roasted Chicken</b>	<b>18</b>
<i>Savory onion and sage bread pudding with asparagus and natural pan chicken jus</i>	
<b>Smoked Chicken Pasta</b>	<b>16</b>
<i>Fettuccini noodles tossed with smoked chicken, portobello mushrooms, asparagus, roasted garlic and pancetta in pesto cream sauce</i>	
<b>Braised Beef Short Ribs</b>	<b>18</b>
<i>Country mashed potatoes, red wine and roasted shallot demi</i>	
<b>Chicken and Seafood Etouffee</b>	<b>18</b>
<i>With steamed jasmine rice</i>	
<b>Char Grilled Swordfish</b>	<b>24</b>
<i>Tomato and artichoke stew with a kalamata olive and caper relish</i>	
<b>Slow roasted Prime Rib of Beef</b>	<b>12oz 25      16oz 30</b>
<i>Creamed spinach and a baked potato</i>	

**Firewheel's Steak Selection** served with a loaded baked potato and your choice of sauce

\*16oz Rib-Eye Steak    **30**      \* 14oz New York Strip    **33**      \*10oz Filet Mignon    **36**

**Selection of sauces:** Brandy peppercorn, Chipotle béarnaise, Firewheel steaksauce

### **Sides** **5**

*Loaded baked potato, Country mashed potatoes, Buttered asparagus, Vegetable medley German potato salad, Steamed jasmine rice, Creamed spinach*

**We also feature full service bar**

18% gratuity will be added to groups of 6 or more  
A \$4 charge is applied to split plates

## **--Dessert--**

<b><i>Hazelnut Meringue on Raspberry Soup</i></b>	<b>8</b>
<i>Hazelnut Meringue on raspberry soup, topped with raspberry mousse and fresh raspberries</i>	
<b><i>Pecan Pie</i></b>	<b>8</b>
<i>With Dulce de Leche Filling</i>	
<b><i>Sweet Potato-Praline Cheesecake</i></b>	<b>8</b>
<i>Pecan Crust and Pecan-Praline Sauce</i>	
<b><i>Carrot-Pineapple Cake</i></b>	<b>8</b>
<i>With Cream Cheese Icing covered with Toasted Coconut</i>	
<b><i>Chocolate-Chili Cake</i></b>	<b>8</b>
<i>Chocolate Cake with a light touch of Chile and Cinnamon in the Chocolate Mousse, covered with Dark Chocolate Ganache</i>	
<b><i>Mixed Berries Shortcake</i></b>	<b>8</b>
<i>Sweet Shortcake layered with mixed Berries Compote and Crème Fraiche Cream</i>	

## **--After Dinner Delights—**

<b><i>Lost Pines Hot Chocolate</i></b>	<b>8</b>
<i>Our own special hot chocolate with butterscotch schnapps</i>	
<b><i>Irish Coffee</i></b>	<b>8</b>
<i>Irish Whisky with fresh brewed Starbucks coffee</i>	
<b><i>Keoke Coffee</i></b>	<b>8</b>
<i>Kahlua, Brandy, and Crème de Cacao with fresh brewed Starbucks coffee</i>	
<b><i>Bastrop Coffee</i></b>	<b>8</b>
<i>Amaretto, Crème de Cacao, and fresh brewed Starbucks coffee</i>	
<b><i>Lost Pines Coffee</i></b>	<b>8</b>
<i>Bacardi Rum, Kahlua, and fresh brewed Starbucks coffee</i>	