



Firewheel Café Dinner Menu

Appetizers

Shrimp and Tasso Ham Grits		12
<i>Creamy corn grits with Cajun ham and sautéed shrimp</i>		
Blanco Queso and Chips		8
<i>Creamy Monterey jack cheese dip with tri-color corn tortillas</i>		
Southwest Crab Cakes		12
<i>Sweet corn cream and fire roasted red pepper couli</i>		
Texas Goat Cheese, Spinach and Artichoke Dip		7
<i>With pita chips</i>		
Lost Pines Chili		8
<i>Chunky beef, Elgin sausage and black bean chili with cheddar, sour cream, spring onions and corn tortilla chips</i>		
Aztecán Chicken Tortilla Soup	Cup 5	Bowl 6.50
<i>Cotija cheese, chili and organic Epazote Herbs</i>		

Salads

Simple Greens		7
<i>Locally farmed lettuce, cucumbers, tomato, carrots and white balsamic vinaigrette</i>		
Caesar Salad		9
<i>Romaine spears, traditional dressing, fresh Parmesan, white anchovy and a warm garlic crouton</i>		
	<i>* With herb grilled chicken</i>	12
	<i>*With grilled shrimp</i>	16
Traditional Cobb Salad		12
<i>Grilled chicken breast, smoked bacon, avocado, bleu cheese, tomato and egg tossed with lemon-dijon dressing</i>		
Avocado and Heirloom Tomato Salad		11
<i>Red onion, bell peppers and toasted cumin dressing</i>		
Mediterranean Salad		10
<i>Baby cucumbers, sweet peppers, vine tomatoes, sweet onions and kalamata olives tossed with feta basil vinaigrette</i>		

Sandwiches

Firewheel's Traditional Angus Burger	11
<i>8 oz char grilled burger with crisp lettuce, sliced tomato, red onion garnish and choice of cheese. Seasoned french fries and herb dip</i>	
Pear and Brie Sandwich	10
<i>Watercress, balsamic aioli and caramelized onions on rustic walnut bread served with tabouleh salad</i>	
Signature Club Sandwich	10
<i>Warm grilled chicken, smoked bacon, crisp lettuce, sliced tomatoes and herb spread on a ciabatta roll</i>	
House Smoked Brisket Sandwich	10
<i>Pecan smoked sliced beef brisket, coleslaw and German potato salad</i>	

Entrées

Posole Spiced Pork Tenderloin	24
<i>Roasted squash, sweet pepper and queso fresco</i>	
Double Cut Pork Chop	22
<i>Maple rosemary glazed with sweet potato gratin and charred pineapple salsa</i>	
Shiner Beer Can Roasted Chicken	18
<i>Roasted garlic mashed potatoes, sautéed green beans and natural pan juices</i>	
Smoked Chicken Pasta	14
<i>Fettuccini, smoked chicken, local mushrooms, asparagus, roasted red peppers, pancetta in basil and roasted garlic cream</i>	
Fresh Seasonal Local Trout	20
<i>Creamy polenta and pecan brown butter</i>	
Pan Seared Sea Bass	22
<i>Stewed beans and roasted poblano salsa</i>	
Filet of Beef	10oz center cut 34
<i>Roasted garlic mashed potato and red wine sauce</i>	
Rosemary and Garlic Crusted Prime Rib of Beef	14oz 26
<i>Baked potato, au jus and horseradish</i>	

Sides

Buttered asparagus, loaded baked potato, roasted garlic mashed potatoes, or sweet potato gratin	5
Creamy polenta or sautéed green beans	4

We also feature a full service bar

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