



Appetizers

<i>Shrimp & Tasso Grits</i>		12
<i>Jumbo shrimp, Tasso ham, onions, bourbon, southern grits & fresh thyme</i>		
<i>Texas Goat Cheese Spinach & Artichoke Dip</i>		7
<i>With grilled flat bread</i>		
<i>Lost Pines Chili</i>		8
<i>Hearty beef, Elgin sausage & black beans topped with cheddar cheese, sour cream & spring onions</i>		
<i>Blanco Queso</i>		8
<i>Tortilla chips</i>		
<i>Roasted Chicken Tortilla Soup</i>	Cup 5	Bowl 6.50
<i>Avocado and pico de gallo</i>		
<i>Chicken al Pastor Quesadilla</i>		9
<i>Corn and flour tortillas filled with pulled chicken, Oaxaca cheese and roasted tomato salsa. Served with sour cream</i>		

Salads

<i>Caesar Salad</i>		9
<i>Romaine spears, traditional dressings, fresh Parmesan, white anchovy and warm garlic crouton</i>		
<i>Chicken Caesar Salad</i>		12
<i>Romaine spears, traditional dressing, fresh Parmesan white anchovy and warm garlic crouton</i>		
<i>Traditional Cobb Salad</i>		12
<i>Grilled chicken, smoked bacon, egg, avocado, bleu cheese, and tomatoes tossed in lemon Dijon dressing</i>		
<i>Simple Greens</i>		7
<i>Locally grown greens, Hothouse cucumber, carrot and tomatoes; with white balsamic vinaigrette</i>		

Mediterranean Salad	10
<i>Baby cucumbers, sweet peppers, vine tomatoes and kalamata olives with feta and basil vinaigrette</i>	
<i>If you would like to add grilled chicken or sautéed shrimp to your salad...</i>	
Grilled chicken	3
Sautéed shrimp	7

Entrees

*Angus Burger	11
<i>Bibb lettuce, vine ripe tomato, red onion, oat bun, French fries, mustard herb dip</i>	
English Style Turkey Sandwich	11
<i>Shaved turkey, smoked bacon, fried egg, Dijon spread</i>	
Cedar Creek Wrap	11
<i>House smoked turkey, jalapeno bacon, Jack cheese & herb spread served with vegetable chips</i>	
Grilled Chicken Sandwich	10
<i>Grilled chicken on ciabatta, sliced tomato, crisp lettuce and herb spread served with cucumber salad</i>	
Fried Grouper Sandwich	13
<i>Cornflake crusted Grouper with southern slaw, remoulade & sweet potato fries</i>	
Texas Style House Smoked Brisket Sandwich	10
<i>Pecan smoked brisket with coleslaw and German potato salad</i>	
Poached Chicken, Spinach and Avocado Burrito	11
<i>Tomatillo sour cream sauce, Monterey jack cheese, served with borracho beans and Spanish rice</i>	
The “Traditional” Cheese Pie	11
<i>With choice of two toppings: pepperoni, sautéed mushrooms, black olives, peppers, onions sausage, jalapeno peppers and choice of cheese</i>	
*Grilled Striploin Steak	17
<i>Asparagus, arugula, and Parmesan reggiano tossed with balsamic and extra virgin olive oil, roasted pine nut</i>	

Firewheels Café's Southwest Skillet Fajitas

All of our fajitas are served on a sizzling skillet consisting of sautéed onions and bell peppers topped with your choice of:

<i>Portobello and local mushroom sauté</i>	<i>13</i>
<i>Grilled chicken breast</i>	<i>14</i>
<i>*Grilled skirt steak</i>	<i>15</i>

*Accompanied with tortillas, shredded cheddar cheese,
Pico de gallo, sour cream, guacamole, spinach rice & barracho beans*

Please notify your server if you have ANY food allergies or require special food preparations and we will be happy to accommodate your needs.

**Consuming raw or undercooked meats, poultry, seafood or eggs may-increase your risk of food borne illness*
18% gratuity will be added to groups of 6 or more; a \$4 charge is applied to split plates*