

# Appetizers

## **Southern Crab Cake Bites**

Two fried crab cake bites, bistro sauce,  
sautéed garlic spinach & fresh corn relish

\$4.00

## **Fried Chicken Strips**

Panko breaded strips of chicken breast  
your choice of french fries or sweet potato fries

\$5.45

## **Tomato Bruschetta**

Marinated tomato, garlic & fresh basil  
served with toasted sliced crouton

\$2.98

## **Baked Creamy Artichoke Dip**

Served warm with toasted crostini

\$3.87

## **Traditional Shrimp Cocktail**

Five chilled shrimp served with house made cocktail sauce

\$5.50

## **Roasted Garlic Hummus**

Blended chickpea, roasted garlic, ground sesame,  
served with grilled pita bread

\$3.04

Gluten Free and Lower Sodium preparation is available on many items  
Please discuss with your server upon ordering

# Soups & Salads

## Vegetable Soup or Soup Feature

\$1.55

## Soup & Garden Salad

Choice of soup served with a garden salad

\$4.25

## Fruit Salad

Assorted melon & fresh berries with yogurt sauce

\$2.95

## Hill Country Spinach Salad

Baby spinach, fresh berries, sliced mushroom with pickled onions

\$3.25

## Garden Salad

Mixed garden lettuce, shredded carrot, sliced English cucumber, baby tomato

\$2.95

## Caprese Salad

Baby heirloom tomato, ciliegine mozzarella, over spring mix lettuce  
finished with balsamic glaze

\$3.95

## Greek Grilled Chicken Salad

Chopped romaine, farmer olives, feta dressing, cucumber, tomato & sliced peppers

\$5.25

## Cobb Salad

Grilled chicken, tomatoes, avocado, bacon, egg,  
Bleu cheese, mixed greens

\$5.95

## Dressings

Greek feta, Raspberry, Italian, Thousand Island, Blue Cheese, Ranch,

Honey Mustard, Caesar, & Poppy Seed

**Add shrimp, chicken or salmon to any salad**

\$3.00

Gluten Free and Lower Sodium preparation is available on any salad



# Entrees

Entrées with \* can be served in petite portion price reduced \$2

## \*Texas Akaushi Brisket Sliders

Local beef brisket, chopped and tossed in our espresso BBQ sauce served with choice of fries or sweet potato fries.  
\$5.95

## \*Pecan Chicken

Pan fried pecan crusted chicken breast, sweet bourbon sauce, with mashed potatoes  
\$6.10

## Tower's Burger

7 oz. grilled beef patty  
Choice of fries or sweet potato fries  
\$5.95  
Add cheddar cheese \$.39 or bacon \$.95

## Smoked Pork Chop

Center cut smoked, bone in pork chop with pineapple chutney and mashed potatoes  
\$6.45

## \*Coconut Shrimp

Breaded coconut shrimp with pineapple slaw served over wild rice  
\$7.93

## 4:30 Special for \$5.00

**Chef's Evening Side**  
**Chef's Evening Special**  
**Choice of:**  
**Ice Cream**  
**Or**  
**Glass of House Wine**  
**Available 4:30 – 5:00**  
**Monday – Thursday**  
**Dine In Only**

## \*Design Your Pasta

Penne pasta tossed in your choice of marinara or mild creamy adobo sauce finished with your choice of grilled chicken or baby shrimp  
\$5.80

## \*Grilled Salmon

Fresh grilled Atlantic salmon lemon butter sauce, with wild rice pilaf  
\$7.67

## \*Gardenia Meatloaf

Home style meatloaf  
mashed potatoes & brown gravy  
\$5.98

## Grilled Cowgirl Cut Ribeye

7 oz. hand cut in house Texas Akaushi ribeye, grilled, served as a filet with our mashed potatoes  
\$8.90

## Fried Chicken

Two pieces of bone-in chicken, hand breaded and fried, over mashed potatoes smothered with gravy  
\$5.58

## Sides

sautéed spinach, peas and carrots, buttered broccoli, french fries, sweet potato fries, mashed potatoes with gravy  
\$1.45

*No up-charge for Substituting*

grilled asparagus, baked potato, baked yam  
\$1.55

*\$.50 up-charge for Substituting*

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# Desserts

## **Bourbon Pecan Pie**

Mammoth toasted pecan halves  
in an intoxicating filling laced with Kentucky Bourbon  
\$3.20

## **Warm Apple Pie**

Old fashion lattice apple pie  
served warm with whipped topping  
\$1.75

## **Chocolate Cake GF/Vegan**

A silky vegan chocolate mousse  
atop a gluten free chocolate cake square  
\$4.64

## **Cheesecake**

Thick cream cheese batter, baked into a sweet graham cracker crust,  
finished with a light sour cream topping  
\$2.55

## **Tiramisu**

Triple layer sponge cake soaked in coffee & rum,  
filled w/zabaglione cream  
\$2.96

## **Fresh Fruit Cup**

Seasonal fruit & berries with honey yogurt sauce  
\$2.10

## **Cookies**

A daily variety baked in-house  
Ask your server for today's selections  
\$1.27

## **Ice Cream**

Chocolate, vanilla, and strawberry  
Ask your server for additional flavors  
Two scoops \$1.08

## **Spumoni**

Two scoops \$2.08