



COMFORT. CUISINE.

Blue Plate Special

Today's Batch of Goodness You ask, we'll tell.

Starters

- Wood Roasted Cheesy Bread 8.
Rosemary Olive Oil, Paula's Ricotta
Texas Gulf Blue Crab Gratin 11.
Roast Garlic Cream Cheese, Grilled Sourdough
Garlic Hummus, Wood Roasted Flatbread 10.
Feta Cheese, Calamata Olives, Diced Tomatoes

10 Dollar Choices

- Rathbun's "Meatblock" Sandwich
Ancho BBQ Sauce, Swiss Cheese
Carr Valley Mammoth Cheddar Grilled Cheese
Roasted Tomato-Basil Soup
Blue Plate "Sloppy Joe"
Fries, BBQ-Ranch Chips, or Jicama-Apple Slaw

Chef's Choice Taco Plate of the Day

Soups & Salads

- Roasted Tomato-Basil Soup 6.
Today's Soup 7.
Tassione Farm Field Green Salad 5/8.
Roasted Lemon-Sherry Vinaigrette
Young's Farm "Butter Wedge" 9.
Paula's Cottage Cheese, Green Goddess Dressing
South of the Border Caesar 8.
Pueblo Corn, Toasted Pepitas, Cotija Cheese
Curly Spinach-Bacon Salad, "Oyster Croutons" 10.
Creamy Sherry Vinaigrette
Roasted Root Vegetable Salad 10.
Baby Mache, Lollo Rosso, Lone Star Goat Cheese
Shrimp, Crab and Lobster "Coleslaw" 17.
Cilantro-Lime Dressing
Add Grilled Chicken Breast or Grilled Salmon 6.

Sandwich Board

- All Sandwiches Served with Choice of Hand Cut Fries,
BBQ-Ranch Chips, or Jicama-Apple Slaw
Big Daddy's XXL Burger 11.
Eat it. It's Good.
Rathbun's TLBT, Rotisserie Turkey 11.
Applewood Bacon, Country Bread, Apricot-Basil Mayo
Cajun Fried Chicken or Catfish Po'Boy 11.
Louisiana Tabasco Mayo
Slow Smoked Pork Shoulder 12.
or Beef Brisket Sandwich
Shiner Bock Barbeque, Texas Toast
Grilled Ahi Tuna Sliders 17.
Toasted Brioche, Creole Mustard Coleslaw
Today's Fresh Fish Sandwich 14.
Grilled and Yummy, Red Pepper Tartar Sauce
Buffalo Grilled Chicken Sandwich 11.
Louisiana Hot Sauce, Blue Cheese
Grilled Steak Sandwich 12.
Carmalized Onions, Roasted Bell Peppers

Blue Plate Fixins

- Carr Valley Mammoth Cheddar Mac 'n' Cheese 9.
Grilled Asparagus, Truffle Herb Butter 8.
Smoky Cheddar Cheese Grits 7.
"Burnt End" Black Beans 6.
Applewood Bacon Braised Brussels Sprouts 6.
Creole Black Eyed Peas, Andouille Sausage 7.
Steamed Broccoli 6.
Baked Sweet Potato, Maple Butter 5.
Buttered Harvester Green Beans 5.

Entrees

- Grilled Chicken Breast, Portobello Mushroom 14.
Paula's Cottage Cheese, Basil Yogurt
Wood Grilled Scottish Salmon 16.
Grilled Asparagus Salad, Olive Oil Whipped Potatoes
Texas Pecan Crusted Trout 13.
Sweet Potato Puree, Jim Beam Butter Sauce

Warning: Consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase your risk of food borne related illness. Please discuss any food allergies with your server prior to ordering.

Heart Healthy
20% gratuity added for parties of 8 or more.

Kent Rathbun, Executive Chef & Partner
Aaron Staudenmaier, Corporate Chef
Dennis Egert, General Manager