

DINNER

APPETIZERS

Fried Calamari

lightly battered calamari with spiced marinara sauce 9

Spinach Artichoke Dip ^{GF}

creamy spinach and artichoke dip with pita chips 8

Queso Blanco ^{GF}

white cheese queso and green chili with corn tortilla chips 6

Hummus & Tapenade ^{GF}

hummus and olive tapenade with pita chips and assorted vegetables 8

Potstickers

fried pork and vegetable potstickers with sweet chili teriyaki dipping sauce 5

SOUPS & SALADS

Soup of the Day

made from scratch every day! please ask your server for our daily selection 5

House Apple & Radish Salad ^{GF}

spring mix, radishes, granny smith apples, red onions, tossed in honey mustard-apple vinaigrette, topped with spicy candied walnuts and feta cheese 7

Caesar Salad ^{GF}

chopped romaine, house-made croutons, bacon bits, tomatoes, asiago cheese, tossed in a house-made caesar dressing 7

Candied Bacon & Strawberry Salad ^{GF}

baby arugula, fresh strawberry, blue cheese and candied bacon, tossed in a balsamic vinaigrette 7

Caprese Salad

fresh mozzarella cheese, tomatoes, and torn basil, finished with extra virgin olive oil and balsamic glaze 7

Salad Add-Ons

chicken breast 7oz +4
norwegian salmon 6oz +9
grilled shrimp 8pcs +5
petite steak 4oz +8

DESSERTS

Crème Brûlée ^{GF}

Please ask your server for our daily flavor! Served with fresh berries 7

Bread Pudding

home-made bread pudding with mixed berries, white chocolate and vanilla ice cream 6

Jimmy's Southern Apple Pie

southern style green apple pie and vanilla ice cream 6

Flourless Chocolate Torte ^{GF}

ganache topped chocolate cake with drunken cherries 8

Lemon Pudding Cake

light and airy, baked lemon pudding cake with fresh berries and a malt crumble 7

OUR AMAZING STAFF

Owners Tai Lee & Page Thornton

Executive Chef Jose Munoz

Chef de Cuisine Clayton Davis

ENTRÉES

Red Fish ^{GF}

pan-seared red fish with roasted tri-colored potatoes, roasted corn salsa, corn pudding and cilantro puree 20

Simply Grilled Salmon ^{GF}

grilled salmon, squash, roasted tri-colored potatoes and herb butter 17

Fresh Herb Seared Tuna ^{GF}

herb-encrusted tuna with grilled asparagus tips, crispy onion, herb butter, asparagus cream sauce and charred lemon 18

Chicken Picata

lightly breaded and fried chicken breast with seasonal vegetables, mashed potatoes and a lemon caper cream sauce 14

Chicken Fried Steak

lightly battered and fried steak cutlet with cream gravy, mashed potatoes and grilled squash 14

Cilantro Lime Chicken ^{GF}

cilantro-lime marinated and grilled chicken with grilled squash, roasted jalapeno and corn, topped with cilantro lime oil 14

Fried Pork Chop

lightly breaded and pan-fried pork chop, tillimook cheddar cheese grits, pork jus and sauteed green beans 14

Sweet Chili Soy Glaze Duck

pan-seared duck breast with sauteed beech mushrooms, bell peppers, carrots, onions and a sweet chili-soy glaze 20

House Grilled Steak ^{GF}

grilled filet with roasted potatoes and grilled asparagus 24

Bourbon-Tomato Pork Rib Eye

pan-roasted pork rib eye, black-eyed peas, carrots, spinach and bourbon-tomato jam 18

Pasta of the Week

made fresh by our chefs! please ask your server for our weekly selection \$ MARKET

Asian Tofu Stirfry ^V

pan-fried tofu with sauteed beech mushrooms, bell peppers, carrots, onions and a sweet chili-soy glaze 12

SANDWICHES

all sandwiches come with a side of shoestring fries

Classic Wagyu Burger

1/2 pound peeler ranch american wagyu beef patty, cheese, lettuce, tomato, onion, pickle, mayo and mustard, served on a toasted bun 14

BBQ Blue Burger

1/2 pound peeler ranch american wagyu beef patty, lettuce, tomato, crispy onions, blue cheese and house-made BBQ sauce, served on a toasted bun 14

Monte Cristo

battered and fried ham sandwich with swiss cheese and mustard, dusted with powdered sugar and a side of raspberry preserves 11

SIDES

shoestring fries 4
mac 'n' cheese 6
crispy brussels & bacon 6
grilled vegetables 6 ^{GF}

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*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.



^{GF} gluten free options available, please notify your server.

