

# DINNER

## APPETIZERS

### Fried Calamari

lightly battered calamari with spiced marinara sauce 9

### Spinach Artichoke Dip <sup>GF</sup>

creamy spinach and artichoke dip with pita chips 8

### Queso Blanco <sup>GF</sup>

white cheese queso and green chili with corn tortilla chips 6

### Hummus & Tapenade <sup>GF</sup>

hummus and seasonal tapenade with pita chips and assorted vegetables 8

### Crispy Potstickers

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

### Charcuterie & Cheese

artisan cheeses and charcuterie with grilled bread, toasted nuts and fruits 15

### Shrimp & Grits

bbq spiced grilled shrimp, cheese grits, bbq sauce and crispy bacon 10

## SOUPS & SALADS

### Soup of the Day

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

### House Apple & Radish Salad <sup>GF</sup>

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 <sup>GF</sup>

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

### Stonefruit Salad <sup>GF</sup>

frisse, stone fruits, goat cheese, cornbread crouton, prosciutto cracker, candied walnuts, tossed in bourbon vinaigrette 8

### Duo Salad

choice of two 8

- heirloom tomatoes and green beans with red wine vinaigrette <sup>GF</sup>
- quinoa salad with bell peppers, spinach and tomatoes
- potato salad with stone ground mustard and bacon <sup>GF</sup>

### Salad Add-Ons

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

## DESSERTS

### Crème Brûlée <sup>GF</sup>

Please ask your server for our daily flavor! 7

### Bread Pudding

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

### Flourless Chocolate Torte <sup>GF</sup>

ganache topped chocolate cake with drunken cherries 8

### Strawberry Margarita Parfait

layered with margarita parfait, strawberry compote and graham cracker bits 7

## OUR AMAZING STAFF

**Owners** Tai Lee & Page Thornton

**Executive Chef** Clayton Davis

**Director of Operations** Erica Lee

## ENTRÉES

### Red Fish <sup>GF</sup>

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

### Simply Grilled Salmon <sup>GF</sup>

grilled salmon, citrus-leek sauce and roasted tri-colored potatoes 17

### Spiced Tuna <sup>GF</sup>

grilled spiced tuna with avocado mousse, roasted baby bell peppers, bell pepper vinaigrette 18

### Chicken Piccata

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

### Jerk Chicken <sup>GF</sup>

dry-rubbed and grilled chicken, served with sweet potato-zucchini hash and black bean-charred pineapple salsa 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 <sup>GF</sup>

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 <sup>V</sup>

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 <sup>GF</sup>

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  
sauteed green beans & bacon 6  
grilled vegetables 6 <sup>GF</sup>

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<sup>GF</sup> gluten free options available, please notify your server.

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

