APPETIZERS

CHICKEN WINGS

BONE IN \$15 (10 PER ORDER) OR BONELESS \$12 (10 PER ORDER)

SERVED WITH CELERY, YOUR CHOICE OF EITHER RANCH OR BLEU CHEESE.
HOT, MILD, CAJUN DUSTED, BBQ, TREVOR'S INFERNO, MANGO HABANERO,
GENERAL TSO'S (1 STYLE OF WING SAUCE PER ORDER)

BBQ SHORT RIB NACHOS \$28

Smoked Dino Bone-In Short Rib nestled in the center of fresh fried yellow corn tortilla chips, smothered in nacho cheese and topped w/ jalapenos, banana peppers, tomatoes, red onions, green onions, sour cream and drizzled with BBQ sauce

CRAB DIP \$15

CREAMY, TANGY DIP W/ CHUNKS OF CRAB BAKED TO PERFECTION & TOPPED WITH GREEN ONIONS AND SERVED WITH TOASTED GARLIC BREAD

NANNY'S MEATBALLS \$11

ALL BEEF HOUSE-MADE MEATBALLS W/ PINE NUTS & RAISINS SWIMMING IN A SWEET TOMATO SAUCE

NACHOS \$8

Fresh fried yellow corn tortilla chips, smothered in nacho cheese and topped w/ Jalapenos, tomatoes, red onions, green onions & sour cream ADD CHILI \$5 ADD PULLED PORK \$5, ADD BRISKET \$10

SMALL ORDER: \$6 ADD CHILI \$3 ADD PULLED PORK \$3 ADD BRISKET \$6

FRIED OYSTERS MARKET PRICE

CHEF DUSTED OYSTERS SERVED WITH GREEN GODDESS SAUCE

HOUSE-MADE FRIED PICKLE CHIPS \$8

HOUSE-MADE FRESH PICKLES, BREADED AND FRIED. TRY THEM CAJUN DUSTED!
SERVED WITH OUR ZESTY RANCH OR REGULAR RANCH

CHEF DUSTED CALAMARI \$12

LIGHTLY DUSTED RINGS AND TENTACLES SERVED W/ RED PEPPER REMOULADE OR MARINARA

FIRECRACKER SHRIMP \$13

HAND BREADED, FRIED AND TOSSED IN OUR HOUSE-MADE SWEET AND SPICY SAUCE

Napoli Chili \$12

BOWL OF OUR SIGNATURE CHILI. OUR HOUSE RECIPE IS EXTREMELY HOT SERVED W/SOUR CREAM, JALAPENO, CHEESE & GREEN ONIONS, GARNISHED WITH AN ITALIAN PEPPERONCINI. IT IS SPICY. IF YOU ORDER IT, YOU MUST PAY FOR IT!

MAKE IT A FRITO PIE FOR \$1.50

BASKET OF ONION RINGS \$10

BATTERED ONION RINGS SERVED W/ REGULAR RANCH, ZESTY RANCH OR RED PEPPER REMOULADE

SALADS

SALAD ADDITIONS:

CRAB CAKE \$ 19 SALMON \$ 16 CHICKEN \$8
SHRIMP \$9 STEAK \$11

CAESAR SALAD \$6 / \$12

CRISP ROMAINE LETTUCE, CAESAR DRESSING, CROUTONS & SHAVED PARMESAN

GARDEN SALAD \$6/\$12

MIXED GREENS, TOMATO, CUCUMBER, CARROT, CROUTONS & SHREDDED CHEESE

STEAK SALAD* \$21.00

GRILLED SIRLOIN W/ MIXED GREENS, CANDIED PECANS, FETA CHEESE & TOMA-TOES, DRIZZLED W/ BALSAMIC VINAIGRETTE

SEASONAL SALAD \$8/\$16

MIXED GREENS, CANDIED PECANS, GOAT CHEESE & DRIED CRANBERRIES,

DRIZZLED W/ CHAMPAGNE VINAIGRETTE

Napoli Spicy Tex Mex Salad \$6 / \$12

MIXED GREENS, FIRE ROASTED CORN, TOMATOES, CARROTS, MIXED CHEESE, BLACK OLIVES, AND CRUSHED FRITOS DRIZZLED W/ OUR HOUSE-MADE ZESTY

RANCH

ADD BLACKENED CHICKEN (\$8) OR BLACKENED SHRIMP (\$9)

*SALAD DRESSINGS: BALSAMIC VINAIGRETTE, BLUE CHEESE, 1000 ISLAND, HOUSE RANCH,
HONEY MUSTARD, POPPY SEED, CHAMPAGNE VINAIGRETTE, CAESAR
ALL SALADS CAN BE MADE GLUTEN FREE

BEVERAGES

WE PROUDLY SERVE LOCAL H&C COFFEE AND ICED TEA

COKE PRODUCTS & DR. PEPPER \$2.25

MILK & JUICES \$2.5

WILK & BOICES \$42.3

RED BULL: SUGAR FREE, REGULAR AND TROPICAL \$3.5

ADD BLACKBERRY OR BLOOD ORANGE SYRUP \$5

ITALIAN SODA: BLOOD ORANGE OR BLACKBERRY W/ CLUB SODA \$3

HANDHELDS

OUR BURGERS ARE 80Z CERTIFIED ANGUS BEEF
HANDHELDS ARE SERVED WITH FRIES

THE CLASSIC* \$15.50

LETTUCE, BEEF, TOMATO, ONION, HOUSE-MADE PICKLE, MAYO, ON A TOASTED BRIOCHE ROLL & YOUR CHOICE OF CHEESE

ADD BACON \$1.25 ADD MUSHROOM \$.75 ADD CHILI \$1.25
ADD SAUTEED ONION \$.75

THE TEXAN* \$16.50

SLATHERED IN BBQ SAUCE W/ PEPPER JACK CHEESE,
BACON, JALAPENOS & FINISHED W/ FRIED ONION STRAWS,
SERVED ON A TOASTED BRIOCHE ROLL

CRABBY PATTY* \$21

HOUSE-MADE CRABCAKE WITH ZERO FILLERS ON A TOASTED BRIOCHE ROLL WITH LETTUCE, TOMATO AND TARTER SAUCE

CHICKEN TENDERS \$13.5

HAND-BREADED TENDERS W/ A CHOICE OF DIPPING SAUCE.
COLESLAW UPON REQUEST

FRIED SHRIMP BASKET \$16

HAND-BREADED SHRIMP W/ CHOICE OF HOUSE-MADE
COCKTAIL OR TARTER SAUCE. COLESLAW UPON REQUEST

FRIED OYSTERS BASKET \$ MARKET PRICE

CHEF DUSTED OYSTERS SERVED W/ CHOICE OF HOUSE-MADE COCKTAIL OR TARTER SAUCE. COLESLAW UPON REQUEST

^{*&}quot;Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*

ENTRES

WE PROUDLY SERVE ALL CERTIFIED ANGUS BEEF

ALL ENTREES ARE SERVED WITH CHOICE OF STARCH AND VEGETABLE OF THE DAY, UNLESS OTHERWISE SPECIFIED. ALL VEGETABLES ARE COOKED WITH OIL, SALT, PEPPER, AND GARLIC.

(PLEASE NO SUBSTITUTIONS, IF YOU WISH TO WALK OUTSIDE THE LINES IT WILL BE ADDITIONAL \$2.00)

ADD: CRAB CAKE \$19 OR SAUTEED SHRIMP \$9

CRAB CAKE ENTRÉE MARKET PRICE (GF)

TWO HANDMADE 40Z CRAB CAKES MADE W/ FRESH SUPER AND JUMBO LUMP CRAB. NO FILLER! SERVED WITH RED PEPPER REMOULADE

NAPOLI COWBOY RIBEYE STEAK* \$42 {GF}

16 OZ BONE-IN RIBEYE FINISHED W/HOUSE-MADE COWBOY BUTTER

BEEF TENDERLOIN FILET* \$32 {GF (W/OUT BORDELAISE)}

7 OZ GRILLED TENDERLOIN STEAK SERVED OVER YUKON GOLD MASHED PO-TATOES, SAUTEED GREEN BEANS AND FINISHED W/ BORDELAISE SAUCE

PORTERHOUSE STEAK* \$42 {GF}

16 OZ GRILLED PORTERHOUSE STEAK TOPPED W/ HOUSE-MADE COWBOY BUTTER

SIRLOIN STEAK* \$23 {GF}

6 OZ GRILLED SIRLOIN TOPPED W/ A CHIMICHURRI SAUCE

TEXAS RIBS HALF RACK \$20

SMOKED ST LOUIS PORK RIBS SERVED W/FRIES, SLAW & CORNBREAD

SMOKEHOUSE PLATTER \$37.50

DINO SHORT RIB, BRISKET, ANDOUILLE SAUSAGE, SERVED W/FRIES, SLAW & CORNBREAD

Napoli Chicken \$18 (GF)

GRILLED CHICKEN BREAST TOPPED WITH SHAVED HOUSE SMOKED HAM & SWISS, SERVED OVER YUKON GOLD MASHED POTATOES, SAUTÉED GREEN BEANS & SAUCE MORNAY

ADDITIONAL SIDES:

BATTERED ONION RINGS \$5
FRENCH FRIES: \$4
SWEET POTATO FRIES: \$5
CORNBREAD (1 PIECE) \$2.00
COLESLAW: \$2.00



SUNDAY SAUCE (SPAGHETTI & MEATBALLS) \$17
VEAL, PORK, AND BEEF HOUSE-MADE MEATBALLS IN OUR
FAMILY'S TRADITIONAL SLOW COOKED TOMATO SAUCE

SHRIMP SCAMPI* \$20

SAUTÉED SHRIMP W/ A GARLIC & WHITE WINE BUTTER

SAUCE SERVED OVER SPAGHETTI

HOUSE-MADE LASAGNA \$20
OUR HOUSE-MADE SAUCE W/ LAYERS OF PASTA,
MEATBALLS, SAUSAGE & CHEESE

CHICKEN AMATRICIANA \$20
GRILLED CHICKEN W/ ROASTED HEIRLOOM TOMATOES,
BACON, GREEN ONIONS, GARLIC & SPAGHETTI TOSSED IN
A WHITE WINE BUTTER SAUCE

PASTA PRIMAVERA \$16

SAUTEED SQUASH, ZUCCHINI, RED ONION AND CARROT, ROASTED TOMATOES, SAUTEED MUSHROOMS AND SPINACH. CHOOSE EITHER MARINARA SAUCE OR A WHITE WINE CREAM SAUCE.

ADD CHICKEN (8) OR SHRIMP (9)

CAJUN CREOLE TORTELLINI PASTA \$24

SMOKED ANDOUILLE SAUSAGE, SHRIMP, ROASTED TOMATOES, GREEN ONION IN A CAJUN CREAM SAUCE W/TRICOLORED TORTELLINI

ASK ABOUT OUR CHEF'S CHOICE PASTA SPECIAL

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16" House Made Pizza With Fresh Ingredients and a Hand Tossed Crust \$14

MEAT/CHEESE TOPPINGS \$2

PEPPERONI, SAUSAGE, SMOKED HAM, BACON, ANCHOVIES, GORGONZOLA, FETA, GOAT CHEESE, OR EXTRA CHEESE

VEGGIE TOPPINGS \$ 1.5

GREEN PEPPERS, RED ONION, BANANA PEPPERS, MUSHROOMS, BLACK OLIVES, GREEN OLIVES, JALAPENOS, TOMATOES, SPINACH

ADD GRILLED CHICKEN BREAST \$8

SPECIALTY PIZZAS

MEATLOVERS \$20

Pepperoni, Sausage, Smoked Ham, Bacon VEGGIE LOVERS \$ 20

GREEN PEPPERS, RED ONION, BANANA PEPPERS, MUSHROOMS,
BLACK AND GREEN OLIVES

BBQ PIZZA \$20

PULLED PORK, JALAPENOS, SMOKED HAM, COLBY JACK AND
MOZZARELLA W/ HOUSE-MADE BBQ PIZZA SAUCE
WHITE PIZZA \$16.5

RICOTTA WHITE SAUCE, SPINACH, GARLIC AND MOZZARELLA

DALLAS SMOKE PIZZA \$22

Brisket, Pulled Pork, Banana Peppers, Red Onion, Colby Jack and Mozzarella. Finished w/ Zesty Ranch and green onions

NAPOLI HOUSE SPECIAL \$19.50

PEPPERONI, SAUSAGE, MUSHROOMS, GREEN OLIVES, RED ONION
SOPRANO PIZZA \$22

RED AND WHITE BLUSH PIZZA SAUCE, HOUSE-MADE MEATBALLS, SPINACH

PHILLY PIZZA \$19.50

SHAVED RIBEYE, ONIONS, AND GREEN PEPPERS OVER RED OR WHITE SAUCE AND TOPPED W/ MOZZARELLA

GARLIC PESTO CHEESEY PULL-APART \$15

14" PIZZA W/HOUSE MADE SEASONING BLEND, COLBY, MOZZARELLA
DRIZZY PIZZA \$21

GARLIC AND OIL BASE, TOPPED W/ GORGONZOLA, SPINACH, SLICED RED GRAPES, RED ONION AND MOZZARELLA