



DINNER MENU

INTROS

ROSEMARY PARMESAN TOTS (GF) (V) 6
Roasted Garlic Horseradish Dijonnaise or Ancho Mayo

GARLIC FLATBREAD (GF) (V) 6
House Olive Tapenade, Pepper Pesto, Pomodoro

CRISPY WOOD OVEN CHICKEN WINGS (GF) 12
Citrus Coriander Dry Rub or Classic Spicy Buffalo

ROTISSERIE CHICKEN QUESADILLA 12
Rotisserie Roasted Chicken, Garden Peppers, Cilantro Smoked BBQ Sauce, Cotija Cheese Blend, Avocado Crema, Rotisserie Pineapple & Serrano Salsa

AHI TUNA TOSTADA (GF) 14
Chipotle Mango Aioli, Cucumber-Radish Pico, Red Onion, Fresh Serrano

MINI TACOS CALLEJEROS (3 STREET TACOS)
Corn Tortilla, Avocado Lime Cream, Shaved Radish, Cabbage, Fresno, Cilantro, Queso Fresco.
Pulled Tejas Chile Pork 10
Garlic Rubbed Rotisserie Prime Rib 12

PASTA

* All Pasta Available Gluten Free Upon Request

MAC & CHEESE 12
Creamy Alfredo, Asiago, Smoked Provolone, Sharp Cheddar, Toasty Focaccia Crumbs
Add Chicken or Pork Belly 5

MEDITERRANEAN VEGETABLE 16
Rosemary Roasted Cherub Tomato, Artichokes, Mushrooms, Olives. Choice of Sauce: Alfredo, Pomodoro, Pesto, Oil & Garlic


BRAISED TEXAS BEEF Market
Brown Buttered Pappardelle Pasta, Spring Vegetables, Citrus Hazelnut Tarragon Crumb

SOUP & SALAD

CHIPOTLE CHICKEN BISQUE 4/6
Rich & Smokey, Toasted Pepitas

1917 HOUSE SALAD 5
Creamy Ranch Dressing

CAESAR SALAD 9
Crisp Romaine, Shaved Parmesan, Garlic Focaccia Croutons, & House White Balsamic Caesar

CHOPPED SALAD  11
Artisan Blend Greens, Crisp Apples, Blue Cheese Crumbles, Toasted Texas Pecans, Dried Cranberries, House Preserved Lemon Honey Vinaigrette

1917 CAPRESE 11
Vine Ripened Tomato, Fresh Mozzarella & Torn Basil, Sliced Avocado, Shaved Red Onion, Olive Oil, Balsamic Drizzle, Texas Black Garlic Salt

Salad Enhancements: Rotisserie or Grilled Chicken \$5, Salmon \$7, Steak \$ MP

WOOD OVEN PIZZA

* All Pizza Available Gluten Free Upon Request

FOUR CHEESE 10
Queso Fresco, Parmesan, Smoky Provolone, Mozzarella

FLAMMKUCHEN  10
Caramelized Onion, Smoked Pork Belly, Blue Cheese, Creamy Alfredo Sauce & 1917 Beehive Honey Drizzle

CLASSIC MARGHERITA 11
Fresh Basil, Blistered Cherub Tomato, Fresh Mozzarella

PEPPERONI 11
Pepperoni, Mozzarella, Four-Cheese Mozzarella Blend

THE GARDEN (V) 11
Garden Harvest Tomatoes, Peppers, Sweet Peas House Tomato Sauce, Farm Fresh Cheese, Baby Spinach, Shaved Red Onion, Balsamic Drizzle

CARNIVORE 12
Fennel Sausage, Pepperoni, Pork Belly, Four-Cheese Blend, House Tomato Sauce

Allergen Legend: Gluten Free (GF) Vegetarian (V)

Our fryer is not exclusive for gluten free, dairy free, nut free or shellfish items, please avoid fried items if you have any allergens.

Please inform your server of any special dietary needs or food allergies prior to placing your order. The department of health requires us to inform you that consuming raw or undercooked meat, poultry, seafood, shellfish and eggs, may increase your risk of food-borne illness, especially individuals with certain medical conditions. Our dishes contain nuts/dairy.



DINNER MENU

SANDWICHES

* All Sandwiches Available Gluten Free Upon Request

On Local Artisan Bread. Accompanied By: Rosemary Parmesan Tots, Fruit, House Veggie Chips, French Fries Available Upon Request

THE BURGER 12
Char-Grilled Brisket Short Rib Burger

Enhancements: Cheese, Caramelized Onions, Fried Egg 1
Roasted Mushrooms, Pickled Jalapeno, Pork Belly, Pickled Veggies

THE OFFICERS CLUB WRAP 12
Rotisserie Chicken, House Pork Belly, Vine Ripe Tomato, Shaved Red Onion, Sliced Avocado, Ancho Mayo

ROTISSERIE RUBEN 14
Rotisserie Corned Beef Brisket & Turkey Breast, Swiss, Caraway Sauerkraut, Horseradish, 1000 Island Spread

1917 DIP 15
Shaved Rotisserie Prime Rib, Swiss, Smoky Provolone, Caramelized Onion, Garlic Horseradish Dijonnaise, Toasty Ciabatta Roll, Rotisserie Jus Dipping Sauce

CHILDRENS MENU 8

* Available for those 12 & Under

Accompanied by Tots, French Fries, Veggies or Fresh Fruit

BURGER or CHEESEBURGER

CHICKEN TENDERS (3)

MACARONI & CHEESE

GRILLED CHICKEN

WHOLE GRAIN PASTA + MARINARA

CHEESE PIZZA

WHOLE GRAIN PASTA + BUTTER

MAINS

HALF ROTISSERIE CHICKEN 18
Fresh Herbs & Olive Oil, Pepper Corn Pudding, Green Beans & Bacon

CHICKEN FRIED STEAK 18
Green Peppercorn Gravy, Cheddar-Chive Yukon Gold Mashers, Green Beans & Bacon

OVEN ROASTED SALT BLOCK SALMON 22
Oven Roasted on Himalayan Salt, White Wine Citrus Butter, Toasted Pistachio Grain Pilaf, Grilled Asparagus
* Gluten Free Available Upon Request

ROTISSERIE BONE-IN PORK ROAST 22
TX Rebecca's Creek Bourbon Glaze, Pepper Corn Pudding, BBQ Blistered Brussels Sprouts, Wood Oven Fried Smashed Marble Potatoes

GARLIC RUBBED ROTISSERIE PRIME RIB 32
Garlic Horseradish Dijonnaise, Rotisserie Wood Jus, Cheddar-Chive Yukon Gold Mashers, Grilled Lemon Garlic Asparagus

1917 HOUSE CUT STEAK Market
Chef's Seasonal Selection, Artisan Hand Cut In-House, Wood Oven Fried Smashed Marble Potatoes, BBQ Blistered Brussels Sprouts


A LA CARTE 4
Toasted Grain Pistachio Pilaf, Pepper Corn Pudding, Green Beans & Bacon, Lemon Garlic Asparagus, Cheddar-Chive Yukon Gold Mashers, BBQ Blistered Brussels Sprouts

SUITE SWEETS

SEASONAL GELATO + SORBET 4

COOKIES + 1917 HONEY  4
Cinnamon Sugar Dusted Shortbread, 1917 Honey

FRESH CHURROS + TEXAS PECAN CARAMEL 6
Flash Fried to Order, Cinnamon Dusted, Caramel Sauce, Strawberry Mint Relish

CARAMELIZED HONEY CRÈME BRULEE  (GF) 6
Featuring our own 1917 Beehive Honey!
Cinnamon Scented Pastry Creme, Honey Sugar Shell

WALNUT CARROT CAKE 6
Cream Cheese Frosting, Pecans & Toasted Coconut

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