



DINNER MENU

SOUP OF THE DAY

Chef's Creation

8

HOUSE-PULLED MOZZARELLA

Flash-fried House-pulled Mozzarella
& Marinara Sauce

11

DANTE'S WINGS

Red Bird Farms Chicken Lollipops – 8th Circle of the Inferno Sauce
Scallions – Jalapeños – Cilantro – Blue Cheese Dressing

13

SKILLET CANYON DIP

Artichoke – Spinach – Cream Cheese – Mozzarella Cheese – Pita Chips

13

PEPITA GOAT CHEESE SALAD

Mixed Field Greens – Flash Fried Pepita Crusted Texas Goat Cheese
Shaved Red Onion – Dried Cranberries – Cilantro Lime Vinaigrette

15

Add 6 dollars for Grilled Chicken or Shrimp

CRUNCH SALAD

Mixed Field Greens – Shaved Brussel Sprouts – Shredded Cabbage – Kale - Snap Peas
Carrots - Broccoli – Honey Crisp Apple – Roasted Pumpkin Seeds – Citrus Vinaigrette

15

Add 6 dollars for Grilled Chicken or Shrimp

OVERLOOK PIZZA

House-made Pizza topped with your choice of:

ULTIMATE VEGGIE: Fresh Spinach – Artichokes – Red Onions – Mushrooms – Black Olives
House-pulled Mozzarella - Marinara Sauce

ULTIMATE MEAT: Ground Beef – Pepperoni – Bacon – Mozzarella Cheese – Marinara Sauce

19 each

Price Does Not Include Tax and Gratuity

Children's Menu Available Upon request (8 Years and Under)

Menu Items and Services are Subject to Change

Advance reservations Required and for Parties of 8 or more

The Produce and Meats are Organic or "All Natural" and locally sourced, when available.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.



DINNER MENU

PAN SEARED SNAPPER

Fresh Snapper – Smoked Tomato Butter – Wild Rice – Seasonal Vegetable
25

CHICKEN FRIED WILD BOAR

Broken Arrow Ranch Wild Boar Cutlet – Jalapeño Cream Gravy –
Garlic Mashed Potatoes – Seasonal Vegetable
27

VENISON SAUSAGE

Broken Arrow Ranch Venison Sausage – House-made Honey Mustard –
Scallion Mashed Potatoes – Seasonal Vegetable
23

SHRIMP TACOS

Grilled Gulf Shrimp – Spicy Slaw – Baja Sauce – Cotija Cheese –
Flour Tortillas – Served with Black Beans
19

NEW YORK STEAK

Hand-carved 12 oz. HeartBrand Ranch Akaushi Beef New York Strip –
Blended Sauce with Mushrooms, Gorgonzola and Rosemary –
Garlic Mashed Potatoes - Seasonal Vegetable
37

FETTUCINI ALFREDO

Fettuccini – House-made Alfredo Sauce – Fresh Parmesan Cheese – Garlic Bread
15

Add 6 dollars for Grilled Chicken or Shrimp

SILVER CREEK BURGER

Half-pound Beef Burger – Green Chilies – Pepper Jack Cheese – Bacon Aioli –
Lettuce – Tomato - Onion – Pickle – Toasted Bun – Served with Fries
16

BEEF OR IMPOSSIBLE BURGER

Half-pound Beef Burger or Impossible Plant-based Burger – Lettuce – Tomato
Pickle – Onion – Choice of Cheese – Toasted Bun – Served with Fries
15

Add Jalapeño, Bacon, Pickled Onion, Sautéed Mushrooms, Green Chilies, Avocado or Fried Egg for 1 dollar each

SELECTIONS OF DESSERT, BEER & WINE AVAILABLE

Dinner Reservations required on Weekends, Holidays and for Groups of 8 or more persons

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