



DINNER MENU

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

BACON-POTATO-LEEK: Caramelized Leeks – Red Potato – Applewood Bacon – Rosemary
Sauce

FRANKENBERRY: Ground Beef – Pepperoni – Bacon – Mozzarella Cheese – Marinara Sauce

19 each

HOUSE-PULLED MOZZARELLA

Flash-fried House-pulled Mozzarella &
Marinara Sauce

11

CHEF'S CREATION

Daily Soup

8

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

WINTER 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

*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 for Parties of 8 or more*



DINNER MENU

PAN SEARED SNAPPER

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

25

VENISON SAUSAGE

Broken Arrow Ranch Venison Sausage – House-made Honey Mustard
Scallion Mashed Potatoes – Pickled Okra – Braised Red Cabbage & Apples

23

NEW YORK STEAK

Hand-carved 12 oz. HeartBrand Ranch Akaushi Beef New York Strip – Blended Sauce with
Mushrooms, Gorgonzola and Rosemary – Twice-Baked Potato Casserole - Seasonal Vegetable

37

SHRIMP TACOS

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

19

CHICKEN FRIED WILD BOAR

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

27

CHICKEN TORTELLINI

Pan-seared Boneless Chicken Thighs – Cheese Tortellini – Spinach
Mushrooms – Creamy Parmesan Sauce – Garlic Bread

18

SILVER CREEK BURGER

Half-pound Beef Burger – Green Chilies – Pepper Jack Cheese – Bacon Aioli – Lettuce
Tomato - Onion – Pickle – Toasted Everything Bagel – 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

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.