

# DINNER MENU

## OVERLOOK PIZZA

*House-made Pizza topped with your choice of:*

**MARGARITA:** Heirloom Tomato – House-pulled Mozzarella – Fresh Basil – Balsamic Reduction  
Marinara Sauce

**MEDITERANEAN:** Ground Lamb – Kalamata Olives – Red Onion – Mozzarella Cheese – Tzatziki  
Sauce

**FRANKENBERRY:** Ground Beef – Pepperoni – Bacon – Mozzarella Cheese – Red Sauce

**16 Each**

## HOUSE-PULLED MOZZARELLA

House-pulled & Breaded Mozzarella flash-fried – Marinara Sauce

**11**

## DANTE'S WINGS

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

**12**

## MUD BUGS

Popcorn Crawfish – Cajun Dipping Sauce – Fresh Lemon

**11**

## TEXAS FRIED PICKLES

Hand-breaded Pickle Chips – Sweet Chili Aioli

**9**

## PEPITA GOAT CHEESE SALAD

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

**13**

*Add 6 dollars for Grilled Chicken or Shrimp*

## SEAFOOD COBB

Blend of Fresh Greens – Gulf Shrimp – Smoked Salmon – Hearts of Palm – Avocado  
Heirloom Tomato – Crispy Bacon – Blue Cheese – Citrus Vinaigrette

**19**

*Price Does Not Include Tax and Gratuity  
Child's Menu Available Upon Request (10 Years and Under)  
Menu Items and Services are Subject to Change*



# DINNER MENU

## CANYON CHICKEN

Herb Crusted Red Bird Farms Airline Chicken Breast – Wild Mushroom Au Jus Dressing  
Cake of Pinon Nut, Cranberry & Sage – Seasonal Vegetable

19

## CHICKEN FRIED WILD BOAR

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

25

## SHRIMP SCAMPI

Gulf Shrimp Scampi – Saffron Risotto

21

## NEW YORK STEAK

Hand-carved 12 oz. HeartBrand Ranch Akaushi Beef New York Strip  
Texas Caviar – Green Chili-Bacon Scalloped Potatoes – Seasonal Vegetable

37

## FETTUCCHINI ALFREDO

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

15

*Add 6 dollars for Grilled Chicken or Shrimp*

## BEEF OR IMPOSSIBLE BURGER

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

14

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

## QUINOA CAKES

Quinoa – Green Chilies – Goat Cheese – Red Bell Pepper – Cilantro  
Roasted Red Pepper Coulis – Arugula & English Pea Salad

15

## SELECTIONS OF DESSERT, BEER & WINE AVAILABLE

**INDOOR & OUTDOOR DINING – TAKEOUT – CURBSIDE**

**Masks and Social Distancing Required**

**Maximum 6 persons per table**

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.