

## LET'S GET STARTED

**CHOPHOUSE MEATBALLS** Fresh house-ground ribeye & pork chop, imported Greek cheese, olive-artichoke tapanade, marinara, Parmesan...9

**LETTUCE WRAPS** Peanut-basted chicken or tofu ✓, crisp Artisan baby Romaine lettuce, julienned carrots, mixed cabbage, wonton crisps, peanuts, ginger soy dipping sauce...9 ☒

**CALAMARI** Lightly battered squid, lemon & fresno chile, red pepper remoulade, spicy marinara, parmesan...10

**QUESO BLANCO TRIO** House-made white queso, fresh avocado pico, fire-roasted jalapeno salsa...9 ✓☒

## FRESH SALADS

*Grilled Salmon or Jumbo Shrimp...6 ~ Chicken or Tofu...4 ✓*

**CHAMPAGNE GORGONZOLA** Mixed greens, grape tomatoes, pickled red onions, Gorgonzola cheese, dried cranberries, candied walnuts, Champagne vinaigrette...6 / 11 ✓☒

**CRAB-STUFFED AVOCADO** Creamy lump crab, mango, avocado, mixed greens, artisan baby romaine, grape tomatoes, feta, yuca crisps, garlic-chili ranch☒...11 / 18

**THE WEDGE** Artisan baby iceberg lettuce, Gorgonzola cheese, grape tomatoes, pickled red onions, honey cracked-pepper bacon, Gorgonzola vinaigrette...6 / 11 ☒

## BURGERS & TACOS

*Add a Caesar, house salad or soup...4 ~ Add Wedge or Champagne Gorgonzola...5*

**ANGUS BURGER** Half pound Certified Angus Beef\*, smoked tomato jam, toasted craft brioche bun, LTO. Served with fresh-cut fries & choice of Smoked Cheddar, Pepperjack or Gorgonzola...14 ☒  
*Toppers: Bacon or Avocado...2 ~ Caramelized Onions...1*



**BEYOND VEGGIE BURGER** Plant-based veggie burger with 20g of plant protein! Served with fresh avocado, LTO, sweet wheat bun, fresh-cut fries & choice of Smoked Cheddar, Pepperjack or Gorgonzola...12 ✓ *Topper: Caramelized Onions...1*

**TEXAS REDFISH TACOS** Fresh sautéed Gulf Redfish, peppers & onions, mixed cabbage, tortilla strips, cilantro, avocado, corn tortillas. Served with black beans & ginger soy sauce...15

## SAVORY ENTREES

*Add a Caesar, house salad or soup...4 ~ Add Wedge or Champagne Gorgonzola...5*

**BUTTERFLIED PANKO SHRIMP** Crispy Texas Gulf jumbo shrimp, fresh cut fries, sesame slaw, jalapeno cornbread, house-made cocktail sauce...6pc...19 / 9pc...22  
Napa Cellars Sauvignon Blanc (Napa Valley, CA) *House-made tartar sauce available upon request*

**HARISSA POWER BOWL** Quinoa, sweet potato, baby spinach, toasted walnuts, feta, brussel sprouts, harissa vinaigrette.☒ *Chicken or Tofu ✓...17 Shrimp or Salmon...22 Fantinel Pinot Grigio (Italy)*

**FILET OF BEEF TENDERLOIN** Fork-tender 6oz aged filet\*, country red potatoes, seasonal vegetable, veal demi glacé...31 *Add 4 Shrimp...6 Daou Vineyards "Pessimist" (Paso Robles, CA)*

**GRILLED ATLANTIC SALMON** 6oz chef-cut salmon filet\*, seasonal vegetable, basmati rice, lemon beurre blanc...21 *Sea Sun Chardonnay by Caymus (Monterrey, CA)*

**PORK CHOP** All-natural, 10oz bone-in French-cut chop, country red potatoes, seasonal vegetable, sweet merlot demi-glacé...20 *Greenwing Cabernet by Duckhorn (Columbia Valley, WA)*

**CREAMY PENNE PASTA** Penne, sautéed shallots & bacon, garlic cream sauce, sun-dried tomato pesto. *Chicken...16 Shrimp or Salmon...19 Truchard Pinot Noir (Napa)*

**TRADITIONAL PAD THAI** *Not your boring Americanized Pad Thai!* Gulf shrimp, all-natural chicken, peppers, onions, egg, bean sprouts, rice noodles, tamarind-lime sauce, cilantro, mint, peanuts...17 *Tofu...14 Charles Smith "Band of Roses" (Washington)*

**BOURBON GLAZED MEATLOAF** Ground tenderloin, house-made andouille sausage & mire poix, smoked cheddar red mashers, seasonal vegetable, bourbon glaze...18 *Murphy Goode Red Blend (Alexander Valley)*

**STACKED SMOKED CHICKEN ENCHILADAS** House-smoked chicken breast, melted Monterey jack, three-pepper cream sauce, Spanish rice & black beans...14 *Truchard Pinot Noir (Napa)*

✓ VEGETARIAN

☒ PLEASE ASK SERVER FOR GLUTEN-SENSITIVE OPTION

🌶️ SPICY

\*SATELLITE IS NOT A GLUTEN-FREE ENVIRONMENT. PLEASE BE ADVISED THAT ALL OF OUR FOODS ARE PREPARED IN A COMMON KITCHEN & WE CANNOT GUARANTEE THAT CROSS-CONTACT WITH OTHER GLUTEN-CONTAINING PRODUCTS WILL NOT OCCUR.  
\*MAY CONTAIN RAW OR UNDERCOOKED MEATS, EGGS OR SEAFOOD.  
CONSUMING RAW OR UNDERCOOKED MEATS, EGGS OR SEAFOOD MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.  
WITH OUR COMMITMENT TO FRESHNESS & QUALITY WE MAY OCCASIONALLY SELL OUT OF CERTAIN ITEMS.