

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⊗

GALAMARI 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 ✓⊗

IT'S BACK! **TUNA TARTARE NAPOLEON** Ahi tuna*, Ponzu, avocado, wontons, jalapeno aioli, balsamic reduction...for two...12~for four...17

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 ✓⊗

ARTISAN CAESAR Artisan Romaine hearts, blistered herbed tomatoes, honey-pepper bacon, herb buttered croutons, tangy Caesar dressing, fresh parmesan...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 House salad or soup...4 ~ Add Artisan Caesar, 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 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, Mazina corn-flour hybrid tortillas. Served with black beans & ginger soy sauce...15

SAVORY ENTREES

Add a House salad or soup...4 ~ Add Artisan Caesar, 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 port beurre blanc sauce...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.

RED WINES

	GLASS	BOTTLE
ALTOS IBÉRICOS CRIANZA TEMPRANILLO <i>Spain</i>	8	30
GUENOC MERLOT <i>Guenoc Valley, CA</i>	8	30
TRUCHARD PINOT NOIR <i>Carneros, Napa Valley, CA</i>	13	50
DONA PAULA ESTATE MALBEC <i>Argentina</i>	9	34
MURPHY GOODE RED BLEND <i>Alexander Valley, CA</i>	9	34
MERF CABERNET SAUVIGNON <i>Columbia Valley, WA</i>	9	34
GREENWING CABERNET BY DUCKHORN <i>Columbia Valley, WA</i>	16	62
DAOU VINEYARDS "PESSIMIST" BLEND <i>Paso Robles, CA</i>	12	46

WHITE WINES

	GLASS	BOTTLE
TORRESELLA PROSECCO <i>Italy</i>	9	34
BOUVET BRUT ROSÉ <i>France</i>	10	38
DR. LOOSEN RIESLING <i>Germany</i>	9	34
CHARLES SMITH "BAND OF ROSES" <i>Washington</i>	9	34
BRANCOTT SAUVIGNON BLANC <i>New Zealand</i>	8	30
NAPA CELLARS SAUVIGNON BLANC <i>Napa Valley, CA</i>	12	46
MATCHBOOK CHARDONNAY <i>Dunnigan Hills, CA</i>	9	34
SEA SUN CHARDONNAY BY GAYMUS <i>Monterrey, CA</i>	12	46

CRAFTAILS

SOUTH OF THE BORDER

HOUSE RITA *Lunazul Silver Tequila, Triple Sec, lime juice, agave nectar...7*

FROZEN RITA *Lunazul Silver Tequila, gran gala, fresh lime, hint of orange...7*

FLAVORS *Peach, Mango, Strawberry, Prickly Pear...1* FLOATERS *Chambord, Amaretto, Gran Marnier, Pama Liqueur...2*

JALAPINA RITA *Dulce Vida Pineapple & Jalapeno infused tequila, Cointreau, lime juice, jalapenos, agave, spicy rim...9*

MEXICAN MARTINI *Corralejo Reposado, Gran Marnier, fresh lime juice, agave & olive juice served in a shaker...14*

FUN & FRUITY

SATELLITE DELIGHT *Hendrick's Gin, St. Germain, rosemary, grapefruit, topped with bubbly...10*

COSMONAUT *Deep Eddy Lemon, Cointreau, St. Germain, lemon & cranberry juices...10*

COPPER MUG MULES

(All mules made with Maine Root ginger beer)

CIRCLE G MULE TX *blended whiskey, angostura bitters, fresh lime, ginger beer...9*

STUBBORN MULE *Western Son Prickly Pear Vodka, Ancho Reyes chile liqueur, fresh lime, ginger beer...9*

NEW & HIP BUT STILL "OLD FASHIONED"

BARREL AGED *Treaty Oak Red Handed Bourbon, sage & peppercorn simple, Angostura & orange bitters, aged 14 days in charred oak barrels with orange peels...12*

ESPRESSO OLD FASHIONED *Old Overholt Rye, Van Gogh Double Espresso Liqueur, Orange Bitters, toasted marshmallow...13*

DESSERTS

All Desserts Made In-house

BREAD PUDDING *Croissant & French bread pudding, bourbon-vanilla infused custard, bourbon-soaked dates...8*

CHOCOLATE BROWNIE *Warm brownie, vanilla bean ice cream, crushed pecans, chocolate sauce, caramel...8*

CLASSIC SPICED CARROT CAKE *Triple-layered with cream cheese frosting & fresh pecans...7*

Thank You for Supporting Local Business!

