



FRIDAY, SEPTEMBER 28
7:10 PM

AT THE PLATE

FRESH BAKED BREAD

Grand Central Bakery, Compound Butter (V)

FRESH FRUIT

Local Berries, Pineapple, Assorted Melons (GF)(V)(v)

IMPORTED & DOMESTIC CHEESES (GF)(V)

CHEF'S CHOICE CHIPS & DIP

FIRST BASE

CAESAR SALAD

Hand-Tossed Romaine, Croûton, Anchovy Dressing, Parmesan Reggiano (V)

BEEF CARPACCIO

Cilantro Oil, Balsamic, Pistachio Dust (GF)(V)(v)

TEXAS THREE BEAN SALAD

Red Beans, Cannellini Beans, Corn, Red Onion, Tomato, Celery, Cilantro, Red Wine Vinaigrette (GF)(V)(v)

BUILD-YOUR-OWN SALAD

Garden Greens, Fresh Vegetables, House Dressings (GF) (V) (v)

SECOND BASE

SMOKED BBQ PORK SPRING ROLL

Hickory Smoked Pork, Red Cabbage Slaw

GRILLED ARTICHOKE & SPANISH OLIVES

THIRD BASE

GRILLED OCTOPUS

Tender Octopus, Smoked Red Pepper Sauce, Cilantro (GF)

LATIN SPICED PRIME RIB

Prime Rib Roast, Avocado Salsa Verde, Tortilla (GF Option)

PORK AL PASTOR

Marinated Pork Shoulder, Fresh Lime, Tortilla (GF Option)

CHICKEN VERA CRUZ

Grilled Chicken Breast, Peppers, Roma, Queen Olive (GF)

YELLOW RICE

Seasoned Long Grain Rice, Pinto Beans (V)(v)

GRILLED ASPARAGUS

Lightly Charred Asparagus, Creamy Pasilla Sauce (GF) (V) (v)

DUGOUT BAR SPECIAL

STUFFED BELL PEPPERS

HOME PLATE

FRESH BAKED COOKIES & BROWNIES (V)

ASSORTED PIES & CAKES (V)