

LOCAL FIXIN'S



TAMMY'S MEATLOAF \$19.00
A blend of angus & wagyu beef smoked, grilled then finished with Tammy's tomato glaze & fried onions. Paired with whipped garlic mashed potatoes & grilled seasonal vegetables.



CHICKEN FRIED STEAK \$20.00
Tenderized beef cutlets double battered, and flash fried then finished with smoked tomatillo gravy. Paired with whipped garlic mashed potatoes & grilled french green beans.



TEQUILA LIME CHICKEN \$19.00
Half chicken marinated in tequila, lime, and our fix blend of spices. Smoked then grilled to perfection. Finished with roasted pepper salsa, charred lime & micro cilantro. Paired with honey glazed carrots.



SOUTHWEST CHICKEN ALFREDO \$19.00
Fresh fettucine pasta tossed with sauteed onions, tomatoes, jalapenos, roasted corn, and southwest alfredo. Finished with tequila lime chicken, roasted corn salsa, crispy tortilla chips, micro cilantro, & charred lime.

BUTCHER BLOCK



WHISKEY GLAZED PORK CHOP \$22.00
10-12 oz center cut bone in Duroc pork chop smoked then grilled and finished with our peach Makers Mark whiskey glaze. Paired with whipped garlic mashed potatoes & honey glazed carrots.



FLAME GRILLED RIBEYE \$29.00
12 oz. Hand cut prime ribeye seasoned and grilled over open flames to your preferred temperature then finished with garlic herb butter. Paired with whipped garlic mashed potatoes and seasonal vegetables.



FILET MIGNON \$35.00
10 oz. Hand cut prime filet seasoned and grilled over open flames to your preferred temperature then finished with garlic herb butter. Paired with whipped garlic mashed potatoes & grilled asparagus.



TOP SIRLOIN \$27.00
10 oz. Hand cut prime top sirloin seasoned and grilled over open flames to your preferred temperature then finished with garlic herb butter. Paired with whipped garlic mashed potatoes & green beans.

BOAT & NET



BLACKENED SNAPPER \$22.00
8 oz. red snapper fillet blackened with our Fix blend of spices then finished with garlic herb butter & fresh lemons. Paired with green beans and South Texas red beans & rice.



LEMON DILL SALMON \$22.00
8 oz. Atlantic salmon seasoned and grilled to your preferred temperature then finished with garlic herb butter, lemon & dill. Paired with whipped garlic mashed potatoes and grilled asparagus.



LEMON HERB GRILLED SHRIMP \$23.00
Eight jumbo butterflied shrimp grilled over open flames with garlic herb butter. Finished with Fix made escabeche. Paired with whipped garlic mashed potatoes and seasonal vegetables.



CHILI LIME SEARED TUNA \$23.00
8 oz. Yellowfin Ahi tuna seasoned and seared with chili lime salt & sesame seeds. Finished with fresh avocado, mango salsa, prickly pear vinaigrette, & micro cilantro. Paired with whipped garlic mashed potatoes and green beans.

AFTER DARK

SHAREABLES



FRIED GREEN TOMATOES \$14.00
Fresh green tomatoes doubled battered in our cornmeal breading then fried to a crispy perfection. Finished with smoked tomato remoulade, queso fresco, and micro cilantro.



SMOKED LOLLIPOP WINGS \$16.00
Six smoked chicken lollipops flash fried then tossed in our Local Fix hot sauce. Served with your choice of blue cheese or ranch dipping sauce.



AVOCADO DEVEILED EGGS \$14.00
A shareable portion of our avocado deviled eggs finished with crispy chorizo, queso fresco, chili lime salt, & micro cilantro.



FIRECRACKER CALAMARI \$15.00
Fresh calamari rings and sweet cherry peppers lightly dusted in our cornmeal breading then flash fried. Served with fresh lemons and smoked tomato remoulade.



CHILI LIME TUNA TOSTADAS \$16.00
Crispy wonton tostadas topped with smashed avocado and chili lime seared ahi tuna. Finished with cilantro lime vinaigrette, mango salsa, & micro cilantro.



FIX DIP TRIO \$16.00
Enjoy a trio of our fix made dips. Loaded queso, fresh guacamole, & salsa fresca served with crispy tortilla chips.

HANDHELDS

— Served with hand cut truffle parmesan fries



THE FIX BURGER \$17.00
10 oz. Wagyu beef patty seasoned and grilled over open flames to your desired temperature. Finished with melted smoked cheddar, bacon jam, tomato confit, & Shiner bock mustard. Served on a toasted pretzel bun.



SMOKEY STEAK MELT \$17.00
Grilled thin shaved ribeye, sirloin, & filet mignon topped with melted gouda, grilled mushrooms & onions. Served on a toasted pretzel bun and a side of smokey au jus.

DINNER MENU

FIELDS OF GREENS



TEXAS WEDGE \$15.00
Split baby gem lettuce topped with cherry heirloom tomatoes, crispy bacon, diced avocado, chopped eggs, & blue cheese crumbles. Finished with blue cheese dressing & crispy onion straws.
• Add a grilled 4 oz. Sirloin for \$6.95



GRILLED CHICKEN CAESAR \$17.00
Fresh chopped greens tossed in our Caesar dressing then finished with grilled tequila lime chicken, tajin crusted croutons, queso fresco, toasted pepitas, grilled corn black bean relish, & charred lime.



SUMMER BURRATA CAPRESE \$16.00
Fresh sliced heirloom tomatoes, cucumbers, & avocado finished with burrata cheese, prickly pear vinaigrette, chili lime salt & micro cilantro.



POTEET BERRY \$15.00
Crisp chopped greens tossed in poppyseed vinaigrette then finished with blueberries, blackberries, strawberries, crispy chickpeas, avocado, pickled red onions, & queso fresco.
• Add a grilled 4 oz. Salmon Filet for \$6.95

FOR THE TABLE



SKILLET CORNBREAD \$8.00
Served with whipped honey butter.



BASKET 'O' BISCUITS \$8.00
Served with whipped honey butter & jams.



STEAK HOUSE DINNER ROLLS \$8.00
Served with whipped honey butter & garlic herb butter.

DINNER SIDES

Mac & Cheese \$6.00
Whipped Garlic Mashed Potatoes \$4.00
Grilled Asparagus \$4.00
Honey Glazed Carrots \$4.00
Seasonal Vegetables \$4.00
Texas Red Beans & Rice \$6.00
Side Salad \$7.00
Green Beans \$4.00