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**DINNER \$35**

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*First Course*

*Serves Two Guests*

**DIP DUO**

*jalapeño pimento, guacamole, hand-cut tortilla chips*

**SPINACH ARTICHOKE DIP**

*hand-cut tortilla chips*

**IRON SKILLET CORNBREAD**

*our signature recipe*

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*Second Course*

**BIG BEND TORTILLA SOUP**

**NICE LITTLE HOUSE SALAD**

**SMALL CAESAR SALAD**

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*Third Course*

**WOOD-FIRED ROTISSERIE CHICKEN**

*mashed red potatoes, sweet glazed carrots*

**BONE-IN PORK CHOP**

*mustard crusted, sweet onion & apple compote, mashed red potatoes, today's vegetable*

**CHICKEN FRIED CHICKEN**

*chipotle pepper gravy, mashed red potatoes, sweet glazed carrots*

**GULF SHRIMP SAUTÉE**

*asparagus, bell peppers, pesto, italian sausage, fresh pasta*

**BBQ PORK RIBS**

*half rack, coleslaw, fries*

**THE CHICKEN ENCHILADA PLATTER**

*sour cream, pico de gallo, guacamole*

**PERSIMMON HILL MEATLOAF**

*fire roasted tomato brown sauce, mashed red potatoes, sweet glazed carrots*

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*Fourth Course*

*Serves Two Guests*

**CARROT CAKE**

**KEY LIME PIE**

**SOMETHING CHOCOLATE**

**ADD ON A *Bottle* OF OUR *Featured* WINE \$20**

*We are concerned for your well being. If you have allergies please alert us as not all ingredients are listed. \*We are obliged to tell you that consuming raw or undercooked meat, seafood, or eggs may increase your risk of foodborne illness.*



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DINNER \$45

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*First Course*

**BIG BEND TORTILLA SOUP**

**NICE LITTLE HOUSE SALAD**

**SMALL CAESAR SALAD**

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*Second Course*

**NORTH COAST SALMON**

*short smoked, sweet rémoulade, corn & cucumber salad,  
whole grains*

**USDA CENTER CUT FILET**

*worcestershire butter, mashed red potatoes,  
today's vegetable*

**HAWAIIAN RIBEYE**

*pineapple-soy-ginger marinade, mashed red potatoes,  
today's vegetable*

**K.C. STRIP AND ENCHILADA PLATTER**

*sour cream, pico de gallo, guacamole*

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*Third Course*

*Serves Two Guests*

**CARROT CAKE**

**KEY LIME PIE**

**SOMETHING CHOCOLATE**

ADD ON A *Bottle* OF OUR *Featured* WINE \$20

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**LUNCH \$15**

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*First Course*

**BIG BEND TORTILLA SOUP**

**NICE LITTLE HOUSE SALAD**

**SMALL CAESAR SALAD**

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*Second Course*

**REDROCK SALAD**

*rotisserie chicken, corn, campari tomatoes, dates, avocado,  
mixed nuts, champagne vinaigrette*

**ROTISSERIE CHICKEN CHOP SALAD**

*black beans, tomatoes, corn, tortilla strips, cheese, avocado, bbq,  
chipotle bleu cheese*

**EMERALD KALE & ROTISSERIE CHICKEN SALAD**

*fresh herbs, mixed nuts, honey lime vinaigrette*

**COASTAL FISH SANDWICH**

*crispy or grilled, coleslaw, pickle, onion, with fries*

**CHEESEBURGER**

*freshly ground chuck, served all the way, with fries*

**CRISPY CHICKEN & AVOCADO CIABATTA**

*havarti cheese, bacon, lettuce, onion, tomato, chipotle mayo, with fries*

**CHICKEN SALAD SANDWICH**

*baby swiss, iceberg lettuce, spiced pecans, with fries*

**WOOD-FIRED ROTISSERIE CHICKEN**

*mashed red potatoes, sweet glazed carrots*

**PERSIMMON HILL MEATLOAF**

*fire roasted tomato brown sauce, mashed red potatoes, sweet glazed carrots*

**ADD ON A *Bottle* OF OUR *Featured* WINE \$20**

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