

LUNCH \$15

First Course

BIG BEND TORTILLA SOUP
NICE LITTLE HOUSE SALAD
SMALL CAESAR SALAD

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

DAILY FEATURED BURGER

freshly ground chuck served with fries

CRISPY CHICKEN CIABATTA

a spicy fried chicken, baby swiss, tomato, coleslaw, chipotle mayo, served with fries

PBLT

jalapeno pimento cheese, bacon, lettuce, tomato, avocado, chipotle mayo, served with fries

WOOD-FIRED ROTISSERIE CHICKEN

crushed herbs, 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



DINNER \$35

First Course

BIG BEND TORTILLA SOUP
NICE LITTLE HOUSE SALAD
SMALL CAESAR SALAD

Second 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

THE CHICKEN ENCHILADA PLATTER
sour cream, pico de gallo, guacamole

PERSIMMON HILL MEATLOAF
fire roasted tomato brown sauce, mashed red potatoes, sweet glazed carrots

Third Course

CARROT CAKE
KEY LIME PIE
SOMETHING CHOCOLATE

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



DINNER \$45

First Course

BIG BEND TORTILLA SOUP
NICE LITTLE HOUSE SALAD
SMALL CAESAR SALAD

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

BBQ PORK RIBS
coleslaw, fries

SEARED TENDERLOIN & ENCHILADA PLATTER
sour cream, pico de gallo, guacamole

Third Course

CARROT CAKE
KEY LIME PIE
SOMETHING CHOCOLATE

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

