

First Course

**LUNCH \$20** 

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

## SOUTHERN STYLE CHICKEN SANDWICH

hardwood grilled, coleslaw, pickles, swiss, custom mustard, with fries

DAILY FEATURED SANDWICH

served with fries

**CHEESEBURGER** freshly ground chuck, served all the way, 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 Geatured 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.





#### DINNER \$40

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 SAUTÉ** 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

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#### DINNER \$55

**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

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