

## LET'S GET STARTED

NEW

**GREEN CURRY MUSSELS** Thai coconut curry broth, basil, cilantro, lime, shrimp toast...11

**GREEK FIRESIDE SAGANAKI** Imported Greek cheese, pan-seared & flame-kissed with Greek Ouzo, tomato-olive relish, grilled pita bread...9 ✓⊗

NEW

**CALAMARI** Lightly battered squid, lemon & fresno chile, red pepper remoulade, spicy marinara, parmesan...10

**LETTUCE WRAPS** Peanut-basted chicken or tofu ✓, crisp artisan baby romaine lettuce, julienned carrots, mixed cabbage, crispy wontons, peanuts, ginger soy dipping sauce...9 ⊗

**QUESO BLANCO TRIO** House-made white queso, fresh avocado pico, fire-roasted jalapeno salsa...9 ✓⊗

**TUNA TARTARE NAPOLEON** Ahi tuna\*, Ponzu, avocado, crispy wontons, jalapeno aioli, balsamic reduction...for two...11 ~ for four...16

## FRESH SALADS

*Add Beef Tenderloin Tips, Grilled Salmon or Jumbo Shrimp...6 ~ Chicken...4 ~ Tofu ✓...3*

**CHAMPAGNE GORGONZOLA** Mixed greens, grape tomatoes, pickled red onions, Gorgonzola cheese, dried cranberries, candied walnuts, Champagne Vinaigrette...6 / 11 ✓⊗

NEW

**SUMMER SOBA NOODLE** Shaved carrot, zucchini, marinated shiitake mushrooms, spring lettuce mix, cabbage, scallion, mint, miso vinaigrette...10 ✓⊗

**CRAB-STUFFED AVOCADO** Creamy lump crab, mango, avocado, mixed greens, artisan baby romaine lettuce, grape tomatoes, feta, yuca crisps, garlic-chili ranch...11 / 18 ⊗

**BISTRO WEDGE** Baby iceberg wedge topped with Gorgonzola vinaigrette, grape tomatoes, pickled red onions, honey cracked-pepper bacon...6 / 11 ⊗

✓ VEGETARIAN

⊗ PLEASE ASK SERVER FOR GLUTEN-SENSITIVE OPTION

🌶️ SPICY

\* SATELLITE IS NOT A GLUTEN-FREE ENVIRONMENT. PLEASE BE ADVISED THAT ALL OF OUR FOODS ARE PREPARED IN A COMMON KITCHEN & WE CANNOT GUARANTEE THAT CROSS-CONTACT WITH OTHER GLUTEN-CONTAINING PRODUCTS WILL NOT OCCUR.

\* MAY CONTAIN RAW OR UNDERCOOKED MEATS, EGGS OR SEAFOOD.

CONSUMING RAW OR UNDERCOOKED MEATS, EGGS OR SEAFOOD MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

WITH OUR COMMITMENT TO FRESHNESS & QUALITY WE MAY OCCASIONALLY SELL OUT OF CERTAIN ITEMS.

**SAVORY ENTREES**

*Add a Caesar, house salad or soup...4 ~ Add Wedge or Champagne Gorgonzola...5*

**BUTTERFLIED PANKO SHRIMP** Crispy Texas Gulf jumbo shrimp, fresh cut fries, sesame slaw, jalapeno cornbread, house-made cocktail sauce...6pc...19 / 9pc...22 Arindo Verdejo (Spain)  
*House-made tartar sauce available upon request*

**FILET OF BEEF TENDERLOIN** Fork-tender 6oz aged filet\*, country red potatoes, seasonal vegetable, veal demi glacé...29 ☒ *Add Shrimp...5* Noble Vines 337 Cabernet Sauvignon (California)

**GRILLED ATLANTIC SALMON** 6oz chef-cut salmon filet\*, seasonal vegetable, basmati rice, lemon beurre blanc...21 ☒ Tom Gore Chardonnay (California)

**BOURBON GLAZED MEATLOAF** Ground tenderloin, house-made andouille sausage, mire poix, smoked cheddar red mashers, seasonal vegetable, bourbon glaze...17 ☒ Murphy Goode Red Blend (California)

**FRENCH PORK CHOP** All-natural, 10oz bone-in French-cut chop, country red potatoes, seasonal vegetable, sweet merlot demi-glacé...20 ☒ 7 Moons Red Blend (California)

**CREAMY CHICKEN PENNE** All-natural grilled chicken, penne pasta, sautéed shallots, hickory-smoked bacon, sun-dried tomato cream sauce...16 Shrimp or Salmon...19 Argyle Pinot Noir (Willamette)

**ANGUS BURGER** Half pound char-grilled Certified Angus Beef\*, leaf lettuce, tomatoes, red onions, toasted craft brioche bun. Served with fresh-cut fries, smoked tomato jam & choice of Smoked Cheddar, Pepperjack or Gorgonzola...14 ☒ *Toppers: Bacon or Avocado...2 ~ Caramelized Onions...1*  
*Grilled Chicken Breast available for substitution.* Freemark Abbey Sauvignon Blanc (Napa Valley)



**HOUSE-MADE VEGGIE BURGER** Hand-blended quinoa, flax seed, garbanzo & cannellini beans, walnuts, panko, red peppers, celery & red onion. Served with fresh avocado, tomatoes, leaf lettuce, sweet wheat bun, fresh-cut fries & choice of Smoked Cheddar, Pepperjack or Gorgonzola...12 ✓  
*Topper: Caramelized Onions...1* Trivento Malbec Golden Reserve (Mendoza)

**TEXAS REDFISH TACOS** Fresh sautéed Gulf Redfish, peppers & onions, mixed cabbage, cilantro, avocado, tortilla strips, corn tortillas. Served with black beans & ginger soy sauce...15 ☒ La Crema Chardonnay (Sonoma)

**NEW**

**PAD THAI** Gulf shrimp, all-natural chicken, rice noodles, peppers, onions, egg, bean sprouts, tamarind-lime sauce, peanuts...17 Tofu...14 ✓ Crios de Susana Balbo Malbec Rosé (Mendoza)

**You'll have a great experience guaranteed. If not, please speak to a manager before you go. We will make it right!**