

Call for Our Daily Features!

LET'S GET STARTED

CHOPHOUSE MEATBALLS Fresh house-ground ribeye & pork chop, imported Greek cheese, olive-artichoke tapanade, marinara, Parmesan...9

LETTUCE WRAPS Peanut-basted chicken or tofu ✓, crisp Artisan baby Romaine lettuce, julienned carrots, mixed cabbage, wonton crisps, peanuts, ginger soy dipping sauce...9⊗

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

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

IT'S BACK! **TUNA TARTARE NAPOLEON** Ahi tuna*, Ponzu, avocado, wontons, jalapeno aioli, balsamic reduction...for two...12~for four...17

FRESH SALADS

Grilled Salmon or Jumbo Shrimp...6 ~ Chicken or Tofu...4 ✓

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

ARTISAN CAESAR Artisan Romaine hearts, blistered herbed tomatoes, honey-pepper bacon, herb buttered croutons, tangy Caesar dressing, fresh parmesan...6 / 11

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

THE WEDGE Artisan baby iceberg lettuce, Gorgonzola cheese, grape tomatoes, pickled red onions, honey cracked-pepper bacon, Gorgonzola vinaigrette...6 / 11 ⊗

BURGERS & TACOS

Add a House salad or soup...4 ~ Add Artisan Caesar, Wedge or Champagne Gorgonzola...5

ANGUS BURGER Half pound Certified Angus Beef*, smoked tomato jam, toasted craft brioche bun, LTO. Served with fresh-cut fries & choice of Smoked Cheddar, Pepperjack or Gorgonzola...14 ⊗
Toppers: Bacon or Avocado...2 ~ Caramelized Onions...1

BEYOND VEGGIE BURGER Plant-based veggie burger with 20g of plant protein! Served with avocado, LTO, sweet wheat bun, fresh-cut fries & choice of Smoked Cheddar, Pepperjack or Gorgonzola...12 ✓ Topper: Caramelized Onions...1

TEXAS REDFISH TACOS Fresh sautéed Gulf Redfish, peppers & onions, mixed cabbage, tortilla strips, cilantro, avocado, corn tortillas. Served with black beans & ginger soy sauce...15

SAVORY ENTREES

Add a House salad or soup...4 ~ Add Artisan Caesar, 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
Napa Cellars Sauvignon Blanc (Napa Valley, CA) *House-made tartar sauce available upon request*

HARISSA POWER BOWL Quinoa, sweet potato, baby spinach, toasted walnuts, feta, brussel sprouts, harissa vinaigrette.⊗ *Chicken or Tofu ✓...17 Shrimp or Salmon...22 Fantinel Pinot Grigio (Italy)*

FILET OF BEEF TENDERLOIN Fork-tender 6oz aged filet*, country red potatoes, seasonal vegetable, veal demi glacé...31 *Add 4 Shrimp...6 Daou Vineyards "Pessimist" (Paso Robles, CA)*

GRILLED ATLANTIC SALMON 6oz chef-cut salmon filet*, seasonal vegetable, basmati rice, lemon beurre blanc...21 *Sea Sun Chardonnay by Caymus (Monterrey, CA)*

PORK CHOP All-natural, 10oz bone-in French-cut chop, country red potatoes, seasonal vegetable, sweet port beurre blanc...20 *Greenwing Cabernet by Duckhorn (Columbia Valley, WA)*

CREAMY PENNE PASTA Penne, sautéed shallots & bacon, garlic cream sauce, sun-dried tomato pesto. *Chicken...16 Shrimp or Salmon...19 Truchard Pinot Noir (Napa)*

TRADITIONAL PAD THAI *Not your boring Americanized Pad Thai!* Gulf shrimp, all-natural chicken, peppers, onions, egg, bean sprouts, rice noodles, tamarind-lime sauce, cilantro, mint, peanuts...17 *Tofu...14 ✓ Charles Smith "Band of Roses" (Washington)*

BOURBON GLAZED MEATLOAF Ground tenderloin, house-made andouille sausage & mire poix, smoked cheddar red mashers, seasonal vegetable, bourbon glaze...18 *Murphy Goode Red Blend (Alexander Valley)*

STACKED SMOKED CHICKEN ENCHILADAS House-smoked chicken breast, melted Monterey jack, three-pepper cream sauce, Spanish rice & black beans...14 *Truchard Pinot Noir (Napa)*

✓ VEGETARIAN

⊗ PLEASE ASK SERVER FOR GLUTEN-SENSITIVE OPTION

🌶️ SPICY

KID'S MEALS

All served with choice of Fresh-Cut Fries, Sautéed Veggies, Fresh Fruit, Garlic-Whipped Potatoes or Tortilla Chips

GRILLED SALMON...6.95

CHEESEBURGER...4.95

SPAGHETTI...4.95

FRIED CHICKEN STRIPS...6.95

SPAGHETTI WITH MEATBALLS...5.95

GRILLED CHICKEN BREAST...4.95

BUTTERED SPAGHETTI...4.95

MAC-N-CHEESE...4.75

Kraft-style, for the little ones!

DESSERTS

All Desserts Made In-house

BREAD PUDDING Croissant & French bread pudding, bourbon-vanilla infused custard, bourbon-soaked dates...8

CHOCOLATE BROWNIE Warm housemade brownie, vanilla bean ice cream, crushed pecans, chocolate sauce, caramel...8

CLASSIC SPICED CARROT CAKE Triple-layered with cream cheese frosting & fresh pecans...7

RITAS/COCKTAILS TO-GO

JOSE GUERVO HOUSE FROZEN RITA...6

CASAMIGAS TOP SHELF FROZEN RITA...9

BULLEIT BOURBON OLD FASHION KIT...9

DEEP EDDY AUSTIN MILE KIT...7

Thank You for Supporting Local Business!

* 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.