

Breakfast
Served 11 am – 12 pm Saturday
Sunday 9 am – 3 pm

Two Egg Breakfast

Two eggs any style, choice of bacon or sausage. Served with home fries and toast5.95

Uptown Migas

Scrambled eggs with onions, peppers, tomatoes, cheese and crisp tortilla strips topped with avocado. Served with home fries and refried beans6.75

Seafood Omelet

Omelet filled with seafood, drizzled with a light parmesan seafood cream sauce. Served with home fries and choice of bacon or sausage and toast8.25

Prime Rib and Eggs

Two Eggs served with a slice of Prime Rib and home fries8.25

Build Your Own Omelet

Choose three of the following:

Mushrooms, spinach, tomatoes, onions, peppers, jalapenos, swiss or cheddar cheese. Served with home fries and choice of bacon or sausage7.95

Eggs Benedict (Served Sundays only)

English muffin topped with country ham, poached eggs and hollandaise sauce Served with home fries6.95

Create Your Pancakes

Choice of blueberry, pecan or chocolate chip, served with maple syrup, butter, and your choice of bacon or sausage

Short stack4.95

Tall stack6.50

Try a Mimosa for Sunday Brunch
Ask your server for our wine and beer list

Buttermilk Pancakes

Hearty buttermilk pancakes and choice of bacon or sausage. Served with maple syrup and butter

- Short stack.....4.25
- Tall stack.....5.95

French Toast

Topped with amaretto-peach, pecan maple syrup and choice of bacon or sausage.....6.95

Seasonal Fruit Plate

Ask you server for available fruit6.50

Sides

- Grits (Sundays only)1.50
- Home fries.....1.95
- Bacon, Ham or Sausage2.00
- Two eggs any style.....2.95
- One egg any style.....1.50

Beverages

- Hot Tea, Coffee, Hot Chocolate1.50
- Iced Tea, Milk, Chocolate Milk.....1.50
- Orange Juice.....1.95
- Mineral Water, Bottled Water.....2.50
- Mimosa.....5.95

18% Gratuity added for tables of 8 or more

Reserve Uptown’s Party Room for your next meeting or event

Ask your Server for more information or

Contact 830-833-0738

Lunch Menu

Appetizers

Nachos De Camaron

Four large tortilla chips topped with beans, shrimp, nopalitas, Monterey jack cheese, guacamole, cilantro sour cream and fresh Jalapenos.....6.95

Chili Con Queso Y Frijoles

A dip of Texas chili blended with cheese and refried beans Served with a basket or tortilla chips.....5.95

Boudin Balls

Two Boudin sausage balls lightly breaded deep fried with a cracker meal batter. Served with Dijon mustard pepper cream.....5.50

Salads

Tossed Salad

Mixed greens, cucumber, tomato, and chip crumbs tossed with your choice of dressing.....3.95

Chicken Salad Clementine

Chicken salad on a bed of mixed greens, tomatoes, cucumber and drizzled citrus vinaigrette Garnished with Clementine oranges and toasted honey glazed almonds.....6.95

Goat Cheese and Mango Salad

Mixed greens tossed with mango vinaigrette. Topped with fried goat cheese, mangos and maple-glazed pecans.....6.95

Spinach Salad

Tossed spinach, hard boiled eggs, pickled red onions, peppered bacon, and apples Served with apple cider vinaigrette.....6.95

Caesar Salad

Crisp romaine with classic Caesar dressing, Parmesan and croutons.....5.95
Add chicken or shrimp.....3.25

Dressings: Roasted Pepper Ranch, Sun Dried Tomato Vinaigrette, Caesar, Blue Cheese Vinaigrette

Sandwiches

Sandwiches served with choice of chips, fries or potato salad.

Southwestern Club

Turkey, ham bacon, lettuce, tomato, avocado, red onions, Swiss cheese on white or wheat bread.....7.25

Chicken Salad Croissant

Chicken salad on a croissant with lettuce, tomato and sprouts.....6.95

American Dip

A Hoagie bun filled with shaved prime rib, fried onions, Swiss cheese and horseradish sauce.....8.25

Texas Ruben

Shaved corned beef, Jalapeno sour kraut, Swiss cheese on rye, and Russian dressing.....8.25

Chicken Piccata Sandwich

Sautéed egg battered chicken breast with, tomatoes, artichokes and mozzarella on herbed foccacia with lemon caper butter sauce.....7.25

Catfish Club

Fried catfish on a hoagie bun with lettuce, tomato, bacon, Swiss cheese and tartar sauce.....7.25

Classic Burger

Eight ounce patty, lettuce, tomato, red onion, pickles, served on a Kaiser or Ciabatta bun6.95
Add Bleu cheese, Swiss cheese, cheddar cheese, bacon, ham, avocado.....\$1.00 / item

Open Face Chili Cheese Burger

Two 4oz Patties on a mayo and mustard slathered bun topped with chili, cheddar cheese and red onions.....7.95

Entrees

Chicken Enchiladas Brie

Three enchiladas filled with stewed chicken and Brie, topped with red and green salsa.
Served with black beans and jicama, avocado, and grapefruit salad.....8.95

Fried Chicken

Deep fried split chicken breast that has been marinated in Tabasco sauce and buttermilk.
Served with creamed leek mashed potatoes and vegetables.....7.95

Eggplant and Spinach Lasagna

Freestyle with ricotta and fresh mozzarella.....7.50

Penne Pasta in Ancho Parmesan Cream

Penne Pasta tossed with an Ancho Parmesan cream sauce.
Topped with shrimp, bacon, tomatoes and avocados.....7.95

Trout Almandine

Pan fried almond crusted trout filet topped with citrus butter.
Served with wild rice pilaf and vegetables.....7.95

Fried Shrimp Basket

Six lightly fried gulf shrimp with a tartar sauce dip.
Served with slaw and your choice of chips, fries or potato salad.....8.50

Shrimp and Catfish Basket

Four lightly fried shrimp and two fried catfish strips with tartar sauce.
Served with slaw and your choice of chips, fries or potato salad.....8.95

Chopped Steak German Style

Chopped steak braised in onion gravy and topped with dill pickle, sour cream with bacon garnish.
Served with creamed leek mashed potatoes and vegetables.....6.95

Additional Sides2.95
 Sautéed vegetables * Asparagus * Baby green beans * Sautéed * Sliced tomatoes * French fries
 * Wild rice pilaf * Potato salad * Refried black beans * Creamed leek mashed potatoes

Beverages

Coke, Diet Coke, Sprite, Dr. Pepper, Iced Tea, Milk, Chocolate Milk.....1.50
 Hot Tea, Coffee, Hot Chocolate.....1.50
 Orange Juice1.95
 Mineral Water, Bottled Water.....2.50

18% gratuity added to tables of 8 or more

Dinner Menu
Appetizers

Yucca Chip Napoleon

With layers of crab, avocado and tomato, topped with toasted pepitas and a citrus vinaigrette \$9.50

Sprouted Sunflower Seed Hummus

Served with extra virgin olive oil, feta, red onions, caper berries and olive bread crostini \$8.50

Onion Rings and Vegetables Tempura

Served with habanero ketchup and ginger aioli \$6.50

Jalapeno Shrimp

Three jumbo shrimp stuffed with jalapeno cream cheese then breaded with panko and deep fried.
 Served with mango vinaigrette and balsamic drizzle \$9.75

Sweet Potato Crab Cakes

Two pan-fried lump crab cakes bound with sweet potato.
 Served with cilantro/lime aioli and roasted red pepper coulis \$10.50

Soup

Soup du Jour

Chef's choice Bowl 4.95

Salads

Tossed Salad

Mixed greens, cucumber, tomato, and chip crumbs tossed with your choice of dressing \$4.25

Caesar Salad

Crisp romaine with classic Caesar dressing, Parmesan and croutons \$6.00

Spinach Salad

With hard boiled eggs, pickled onions, peppered bacon, and apples with apple cider vinaigrette \$6.95

Goat Cheese and Mango Salad

Mixed greens tossed with mango vinaigrette
 And topped with fried goat cheese, mangos and maple-glazed pecans \$7.95

Dressings:

Citrus Vinaigrette, Sun Dried Tomato Vinaigrette, Blue Cheese, Roasted Pepper Ranch

Meat

Beef Filet

Grilled 8 oz. prime tenderloin, topped with ancho demi and garlic cream. Served with fingerling potatoes supreme and sautéed vegetables \$23.75

Prime Rib

10 oz cut with au jus and horseradish cream. Served with twice-baked potato and sautéed vegetables \$22.50

Lamb Two Ways

Braised lamb shank and grilled lamb chop. Served with tomato/mint chutney, mashed root vegetables and sautéed vegetables \$19.95

Double Pork Chop

Cured in a brine of chili, maple and bourbon. then grilled and glazed with a sweet bourbon sauce. Served with corn pudding and sautéed vegetables \$14.95

Wild Game Plate

Grilled quail and venison tenderloin on sweet potato-corn hash cakes and sautéed greens. Served with apple cranberry chutney \$19.95

Chicken Fried Steak

Deep fried and topped with cream gravy and drizzled with garlic demi. Served with mashed potatoes and sautéed vegetables \$14.50

Seafood

Pan Roasted Salmon

Coconut risotto cake draped with fresh wild salmon filet and topped with a roasted pepper curry sauce. Served with sautéed vegetables \$17.95

Chili Corn Crepes

Filled with lobster, shrimp, avocado, and mango topped with a Chipotle cream. Served on pureed black beans with grilled vegetables \$19.95

Fowl

Sautéed Duck Breast

With Butternut squash/sage raviolis in a pear and green peppercorn jus. Served with sautéed spinach \$18.75

Chicken Artichoke

Sautéed breast topped with shrimp, artichokes, and oven roasted tomatoes in a lemon wine butter sauce over linguini. Served with sautéed vegetables \$16.95

Chicken Manicotti

Filled with chicken, spinach, and Italian cheeses and topped with tomato sauce and basil pesto. Served with sautéed vegetables \$15.50

Additional Sides\$3.95
Sautéed greens * Baby green beans * Sautéed spinach * Sautéed vegetable medley * Asparagus, or other
Seasonal selections * Mashed root vegetables * Fingerling potatoes supreme * Mashed potatoes
* Refried black beans

Beverages

Coke, Diet Coke, Sprite, Dr. Pepper, Iced Tea, Milk, Chocolate Milk..... 1.50
Hot Tea, Coffee..... 1.50
Mineral Water, Bottled Water..... 2.50

***We are proud to feature local products from
CKC Farms, Amador Farms and Groovy Greens***

18% Gratuity added for tables of 8 or more