

STARTERS

(f)V)CHIPS & QUESO-\$5

Basket of chips with a cup of creamy queso

V POTATO SKINS-\$7

Four skins filled with cheese, bacon and a side of sour cream

BALCONES NACHOS LARGE-\$11 SMALL-\$7

Freshly made tortilla chips topped with grilled chicken OR marinated diced beef, queso, black beans, pico de gallo, jalapenos, guacamole, sour cream and side of roasted salsa

CHICKEN STRIPS \$6.50 W/SIDE-\$9.50

Three deep fried breaded chicken strips served with honey mustard

BUFFALO WINGS FULL-\$12 HALF-\$8

Twelve wings tossed in your choice of buffalo, garlic parmesan, BCC sweet chili sauce, teriyaki or BBQ sauce. Blue cheese or ranch dressing on the side. Served with celery & carrots

WBALCONES QUESADILLA-\$8

Tortilla filled with grilled beef or chicken, cheese & pico de gallo. Sour cream, roasted salsa, jalapenos, and guacamole on the side

STREET TACOS-BEEF \$6

Two corn tortillas filled with marinated diced beef with tomatillo sauce, pico de gallo & cotija cheese

VEGETABLE EGG ROLLS-\$8

Two vegetable egg rolls served with BCC sweet chili sauce

BALCONES CRISPY ONION STRINGS-\$5

Homemade freshly cut onions covered with a batter and fried to golden perfection. Served with a homemade jalapeño ranch dressing

FISH & CHIPS—LARGE(3)-\$10 SMALL(2)-\$7

Cod battered and deep fried with french fries & homemade tartar sauce

BALCONES ALA CARTE-3

French Fries Homemade onion strings
Fresh Seasonal Fruit Mashed potatoes
Tater tots Fire roasted vegetables
Broccoli Cottage cheese

WEGETARIAN FRIENDLY

These menu items can be prepared as a vegetarian plate

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

GF) GF-GLUTEN FREE

Our staff has taken considerable effort to provide gluten free options for our members. However our kitchen is not gluten free and cross contamination may occur. Due to these circumstances we are unable to guarantee that any menu item is completely free of gluten.

GF Dressings -Blue Cheese, Ranch, Balsamic Vinegar & Olive Oil

ON THE HEALTHY SIDE

(V) (GF) HOUSE SALAD-\$5

Mixed greens, cherry tomatoes, carrots, cucumbers, red onions and croutons

GF SALAD TRIO FULL FULL-\$9 HALF-\$6

Choose three: chicken salad, cottage cheese, broccoli raisin, fresh fruit. Placed on leaf of lettuce. Served with zucchini bread. GF w/o bread.

GF PATTY PLATE-\$8

Char grilled 7 oz. beef patty, cottage cheese & sliced tomatoes with zucchini bread. GF w/o bread

() (GF) CAESER SALAD-\$8 ADD CHICKEN-\$4 SALMON-\$6

Crisp romaine tossed with parmesan cheese, homemade croutons, and Caesar dressing with zucchini bread. GF w/o bread & w/o croutons

(V) (GF) SANTE FE CHICKEN FULL-\$12 HALF-\$8

Crisp romaine & radicchio topped with fried OR grilled marinated chicken breast, roasted corn, Cotija cheese, black beans, roasted red peppers, fried tortilla strips with choice of dressing GF when served without tortilla strips and fried chicken

GF COBB SALAD FULL-\$11 HALF-\$7

Fresh greens tossed with an arrangement of bacon, grilled chicken, ham, blue cheese, cherry tomato, egg, carrots, and avocado with zucchini bread and choice of dressing. GF w/o bread

GF SALMON SPINACH SALAD-\$12

Seared 4 oz. salmon on a bed of fresh spinach, tomato, red onion, mandarin oranges, blue berries, avocado topped with crushed pecans. Served with zucchini bread and choice of dressing. GF w/o bread

FSTUFFED ADVOCADO SALAD-\$10

Half an avocado filled with chicken salad on a bed of mixed greens with tomato, cucumber and red onion with zucchini bread and choice of dressing. GF w/o bread.

Dressing choices: Ranch, Honey Mustard, Blue Cheese, Italian, 1000 Island, Balsamic Vinaigrette, Oil & Vinegar, Jalapeno Ranch

Your Dining Reservations are Greatly Appreciated!!

Pot 'O Gold Buffet-Wednesdays 5pm-8pm \$7.99++

Door Prizes and the progressive Pot of Gold Drawing at 7pm **Sunday Brunch** 10:30am-2:00pm **\$11.95++ Kids 6-12 \$9.95++**

Happy Hour –All Day Specials Texas Tuesdays-\$2 off TX spirits Wine Wednesday-\$2 off wine Thursday-Craft Beer Night-\$2 off Friday-Sunday-call drinks, draft beer and icy shot specials

SANDWICHES & MORE

GF FAMOUS BALCONES BURGER-\$11

Char grilled burger, toasted white OR Jalapeno sourdough bun crowned with lettuce, tomato, onion & pickles. Choice of cheese: American, swiss, cheddar, blue cheese, pepper jack or monterrey jack shredded blend. GF w/o bun

WBALCONES VEGGIE BURGER-\$10

Char grilled veggie patty, toasted white or jalapeno sourdough bun, crowned with lettuce, tomato, onion & pickles, choice of american, swiss, cheddar, or pepper jack

TEX-MEX WRAP-\$10

Our new spinach tortilla filled with grilled or crispy breaded chicken, chipotle aioli sauce, tomato, lettuce, onion, roasted corn, black beans and cheese blend.

REUBEN SANDWICH-\$10

Corned beef OR hot turkey nestled on grilled marble rye bread with sauerkraut, house made thousand island sauce & swiss cheese.

CHICKEN CAESAR WRAP-\$10

Our Caesar dressing tossed with romaine, tomato & grilled OR fried chicken with parmesan cheese wrapped in a spinach tortilla

SANDWICH MADE YOUR WAY-\$8

Turkey, ham, roast beef, corned beef or chicken salad on toasted white, wheat, rye, hoagie or sour dough bun with red onion, lettuce & tomato with your choice American, Swiss, Pepper Jack or Cheddar

GRILLED HOT DOG-\$5.50

Grilled all beef hot dog with shredded cheese & side of diced onions

GF PATTY MELT-\$10

Char grilled burger on grilled marble rye, sautéed onions, swiss cheese. GF w/o bun

WAVOCADO BLT-\$8

Crisp bacon, lettuce, tomato & avocado on toasted white, wheat, rye bread, hoagie or sourdough bun

BALCONES CLUB-\$10

Traditional club with ham, turkey, swiss, cheddar, bacon, lettuce & tomato on toasted white, whole wheat, sourdough or rye

FRENCH DIP SANDWICH-\$11

Layers of thinly sliced roast beef with swiss cheese on a hoagie served with au jus

BBQ BACON CHICKEN ONION STRING SANDWICH-\$12

Char grilled marinated chicken breast covered with BBQ sauce, pepper jack cheese, crispy bacon and Balcones homemade crispy onion strings on a sourdough bun

ALL ABOVE COME WITH YOUR CHOICE OF FRESH FRUIT, CHIPS, FRENCH FRIES, TATER TOTS, ONION STRINGS



ENTREES

SERVED WITH DINNER SALAD AND DINNER ROLLS

CHICKEN FRIED STEAK OR CHICKEN-\$15

House breaded steak or chicken deep fried and served with garlic mashed potatoes, white gravy, & fire roasted vegetables

GF SWEET MUSTARD GLAZED SALMON-\$19

Pan seared, 6 oz. Salmon glazed with sweet mustard sauce, seasoned white rice & fire roasted vegetables

FISH TACOS-\$13

Three corn tortillas filled with fish, cilantro slaw, pico de gallo and tomatillo sauce. Served with black beans and seasoned white rice

(F) SOUTHWEST CHICKEN-\$14

Marinated grilled 6 oz. chicken breast topped with cheddar cheese, pico de gallo, sliced avocado, served with seasoned white rice and fire roasted vegetables

(V) (GF) VEGETABLE STIR FRY-\$13

Broccoli, carrots, sugar snap peas, onion, bell peppers, mushrooms, zucchini & sautéed with garlic. Served on a bed of seasoned rice

GF BALCONES HEARTY GRILLED CHICKEN-\$15

6 oz. chicken breast seasoned in your choice of teriyaki, blackened, herb crusted OR garlic parmesan. Served with seasoned white rice and fire roasted vegetables

W GF CHICKEN ALFREDO-\$14

Char grilled chicken, broccoli and mushrooms tossed in a creamy alfredo sauce served on a bed of linguini

GF RIBEYE-\$22

Char grilled 80z ribeye topped with sautéed mushrooms, served with garlic mashed potatoes and fire roasted vegetables

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