



Breakfast



Stetson's Breakfast Buffet.....\$11.95

Our Breakfast Buffet features a selection of fresh fruit, seasonal fresh berries, bacon, sausage, scrambled eggs, hash browns, yogurts and much more. We have an omelet station where you can get eggs any way you like them or delicious Belgian waffles. Your breakfast buffet also includes freshly brewed ice tea, regular or decaffeinated coffee, Chef's choice of juices and milk.

From Our Pastry Shop

Flaky Croissants.....\$4	Toast.....\$2
English Muffins.....\$4	Wheat, white or rye
Danish.....\$4	Toasted Bagel & Cream Cheese.....\$4
Apple, blueberry, cheese, pineapple or strawberry	Homemade Biscuit & Gravy.....\$3

Fruits & Melons

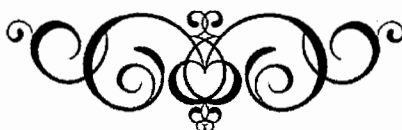
Fresh Berries.....\$4
Seasonal Melon.....\$4
Seasonal Fruit Platter.....\$8

Sides

Turkey or Pork Sausage.....\$4	Oatmeal.....\$3
Bacon.....\$3	Hash Browns.....\$4
Ham.....\$3	Grits.....\$3
Assorted Cereals.....\$4	Yogurt.....\$4
Kellogg's Brands: Lowfat Granola, Heart to Heart, Complete Wheat Bran Flakes, Smart Start, Special K, Apple Jacks, Pops, Mini Wheats, Rice Krispies, Fruit Loops and Frosted Flakes.	Small Fresh Fruit.....\$3
	Home Fried Potatoes.....\$4

Beverages

Hot Tea, Coffee or Milk.....\$2.25
Soft Drinks.....\$2.25
Coke, Diet Coke, Sprite, Dr. Pepper or Diet Dr. Pepper
Bottled Water.....\$3
Juices.....\$3
Apple, Cranberry, Orange or V8





Breakfast



Specialties

Huevos Rancheros.....\$7
Two fried eggs with homemade salsa and topped with Monterrey Jack cheese. Served with refried black beans and warm flour tortillas.

Texas Farmer Burrito.....\$8
A warm 12 inch flour tortilla with scrambled eggs, chorizo sausage, Monterey Jack cheese, onions, tomato and garnished with avocado. Served with our homemade salsa.

Country Breakfast.....\$14
8 ounce seasoned Sirloin with two eggs any style and homemade hash browns.

The Little Texan.....\$6
One Egg any style, bacon or sausage and hash browns.

The Big Texan.....\$7
Two Eggs any style, bacon or sausage and hash browns.

Tocino Tacos.....\$7
Three flour tortillas filled with scrambled eggs, bacon and cheddar cheese. Served with pico de gallo and salsa.

Create your own Omelet.....\$8
Choose egg beaters, egg whites or fresh eggs and your toppings the way you like it. Served with hash browns.

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|-----------|---------|---------|-------------|-------------|
| Onions | Tomato | Bacon | Beef Fajita | Mozzarella |
| Peppers | Spinach | Sausage | Chorizo | Pepper Jack |
| Mushrooms | Ham | Turkey | Cheddar | |

From The Griddle

Buttermilk Pancakes.....\$8
Light & fluffy buttermilk pancakes with maple syrup topped with a choice of pecans, blueberries or bananas.

French Toast.....\$7
Egg dipped Texas Toast grilled to golden brown and sprinkled with powdered sugar.

Belgian Waffles.....\$7
Cooked golden brown and topped with strawberries or bananas.





Lunch Menu



Appetizers

Calamari a la Diablo.....\$9

Calamari seasoned with Chef's spicy Cajun seasoning lightly battered and fried. Served with our spicy Marinara sauce or homemade cilantro ranch.

Mango Shrimp Cocktail.....\$9

Gulf shrimp, tropical mango and sliced Hass avocados marinated in pico de gallo cocktail sauce. Served with tortilla chips.

Nachos.....\$9

Freshly made tostada chips layered with refried beans, melted cheese, guacamole, sour cream, pico de gallo and your choice of beef or chicken fajita.

Tomato Caprese Crostini.....\$6

Baked garlic toast topped with fresh Mozzarella, Roma tomato, Calamata olives, basil and roasted garlic. Served with Pesto sauce.

Soups & Side Salads

Lentil Soup

Bowl.....\$5 Cup.....\$3

Chicken Tortilla

Bowl.....\$6 Cup.....\$4

Soup de Jour

Bowl.....\$6 Cup.....\$4

Lettuce Wedge Salad.....\$5

A fresh iceberg wedge salad topped with pico de gallo, chopped bacon, blue cheese and choice of dressing.

Garden Salad.....\$6

Fresh mixed greens salad with a choice of dressing.

Salads

Caesar Salad..... \$8

Fresh Romaine lettuce tossed in a homemade creamy Caesar dressing topped with croutons and Parmesan cheese.
with Grilled Chicken.....\$10 with Shrimp.....\$12 with Blackened Salmon.....\$14

Thai Salad.....\$12

Marinated grilled chicken breast served on crisp greens with Julianne vegetables tossed in a homemade orange dressing and garnished with fried rice noodles.

Sirloin Cobb Salad.....\$15

Fresh Romaine lettuce topped with sliced almonds, sundried tomatoes, black olives, chopped eggs, onion, crisp bacon, blue cheese and grilled Sirloin with homemade Chipotle dressing.





Lunch Menu



Sandwiches

All sandwiches served with a choice of French fries, sweet potato fries, potato chips, cole slaw or fruit.

Portobello Eggplant Sandwich..... \$9

Fresh eggplant, Portobello mushrooms and tomato marinated with Pesto sauce and grilled. Served on Panini bread and melted Swiss cheese.

Country Club Sandwich.....\$10

Smoked ham, turkey, American cheese, bacon, lettuce and tomato.

Mediterranean Chicken Wrap.....\$11

Grilled chicken breast seasoned with black pepper, olive oil, topped with pico de gallo, Feta cheese, lettuce, our Pesto sauce and rolled in a cilantro tortilla. Served with a choice of fries or fruit.

Chipotle Chicken Sandwich.....\$12

A grilled chicken breast, sautéed mushrooms, bacon, Pepper Jack cheese with lettuce, tomato, onions, pickles and Chipotle mayonnaise.

Crowne Burger\$10

Half pound homemade burger patty char grilled with lettuce, tomato, onions and pickles.

Build your own burger, add the following for \$0.50 each

Cheddar, American, Provolone, Pepper Jack or Swiss cheese, avocado, mushrooms, jalapeno or bacon

Stetson's Signature Burger.....\$12

Half pound homemade burger patty char grilled and topped with sautéed onions, mushrooms, jalapenos, avocado and Provolone cheese.

Desserts

Chocolate Dome Sacher.....\$6

Chocolate mousse filling with layered chocolate cake.

Mango Cheesecake.....\$6

Garnished with whipped cream, strawberry and a cookie cigar.

New York Cheesecake.....\$5

Topped with raspberry, garnished with whipped cream, strawberry and cookie cigar.

Strawberry Mousse Cake.....\$7

Strawberry Varian mousse layer with vanilla cake, garnished with mango sauce.

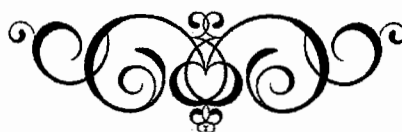
Kids Menu

Chicken Tenders with Fries.....\$8

Grilled Cheese Sandwich.....\$6

Cheeseburger with Fries.....\$7

Turkey Melt with Fries.....\$8





Lunch Menu



Entrées

Blackened Tilapia.....\$14

Seasoned in our secret spices and pan seared with crawfish cream sauce over Linguine pasta.

Chef's Choice Snapper.....\$16

Pan seared with pepper, onion and topped with corn tortilla chips, cilantro cream sauce, sliced onions and Poblano pepper. Served with jasmine rice pilaf.

Quesadillas.....\$10

Monterrey Jack cheese, sautéed onions and peppers, with your choice of seasoned beef or chicken fajita in a 6 inch flour tortilla. Served with guacamole, sour cream and pico de gallo.

Texas Traditions.....\$14

Your choice of hand breaded tenderized steak or boneless chicken breast, deep fried to crispy golden brown. Served with roasted garlic mashed potatoes, southern style cream pepper gravy and vegetable.

Baja Fish Tacos.....\$12

Grilled tilapia marinated in Chef's puree of cilantro, tequila, garlic and spices topped with Ancho chili buttermilk sauce, pico de gallo on a flour tortilla. Served with cabbage slaw and rice.

Blackened Chicken Pasta.....\$12

A blackened chicken breast over Linguine pasta and our Cajun roasted pepper cream sauce.

Chicken Dayana.....\$14

A breast of chicken marinated and pan seared, topped with shrimp brochette over vegetables roasted with Poblano and pepper sauces, garnished with Parmesan cheese.





Dinner Menu



Appetizers

Crab Cake Tapatias.....\$12

Homemade crab cakes pan seared and served with black beans, Pesto and salsa verde garnished with sour cream and cilantro.

Calamari a la Diablo.....\$9

Calamari rings seasoned with Chef's spicy Cajun seasoning, lightly battered and fried. Served with our spicy Marinara sauce or homemade cilantro ranch.

Nachos.....\$9

Freshly made tostada chips layered with refried beans, melted cheese, guacamole, sour cream, pico de gallo and your choice of beef or chicken fajita.

Spicy Beef Empanadas.....\$8

Spicy beef, corn, cilantro, Monterrey Jack cheese and potatoes in a flaky pastry served with fresh guacamole and sour cream.

Soups & Side Salads

Lentil Soup

Bowl.....\$5 Cup.....\$3

Chicken Tortilla

Bowl.....\$6 Cup.....\$4

Soup de Jour

Bowl.....\$6 Cup.....\$4

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A fresh iceberg wedge salad topped with pico de gallo, chopped bacon, blue cheese and choice of dressing.

Garden Salad.....\$6

Fresh mixed greens salad with a choice of dressing.

Salads

Caesar Salad.....\$8

Fresh Romaine lettuce tossed in a homemade creamy Caesar dressing topped with croutons and Parmesan cheese.

with Grilled Chicken.....\$10 with Shrimp.....\$12 with Blackened Salmon.....\$14

Thai Salad.....\$12

Marinated grilled chicken breast served on crisp greens with Julianne vegetables tossed in a homemade orange dressing and garnished with fried rice noodles.

Pumpkin Seed Crusted Salmon Salad\$16

Fresh salmon filet crusted with pumpkin seeds and pan seared. Served on a bed of fresh mix lettuce, apples, grape tomatoes, fresh raspberries, Feta cheese and cucumber tossed in raspberry sauce.





Dinner Menu



Sandwiches

All sandwiches served with a choice of French fries, sweet potato fries, potato chips, cole slaw or fruit.

Grilled Vegetable Wrap..... \$10

Fresh eggplant, Portobello mushroom, zucchini, onions and sprouts seasoned with Pesto, grilled then rolled in a warm 12 inch cilantro flour tortilla.

Country Club Sandwich.....\$10

Smoked ham, turkey, American cheese, bacon, lettuce and tomato.

Chipotle Chicken Sandwich.....\$12

A grilled chicken breast, sautéed mushrooms, bacon, Pepper Jack cheese with lettuce, tomato, onions, pickles and Chipotle mayonnaise.

Crowne Burger\$10

Half pound homemade burger patty char grilled with lettuce, tomato, onions and pickles.

Build your own burger, add the following for \$0.50 each

Cheddar, American, Provolone, Pepper Jack or Swiss cheese, avocado, mushrooms, jalapeno, or bacon

Stetsons' Signature Burger.....\$12

Half pound homemade burger patty char grilled and topped with sautéed onions, mushrooms, jalapenos, avocado and Provolone cheese.

Desserts

Chocolate Dome Sacher.....\$6
Chocolate mousse filling with layered chocolate cake.

Mango Cheesecake.....\$6
Garnished with whipped cream, strawberry and a cookie cigar.

New York Cheesecake.....\$5
Topped with raspberry, garnished with whipped cream, strawberry and cookie cigar.

Strawberry Mousse Cake.....\$7
Strawberry Varian mousse layer with vanilla cake, garnished with mango sauce.

Kids Menu

Chicken Tenders with Fries.....\$8

Grilled Cheese Sandwich.....\$6

Cheeseburger with Fries.....\$7

Turkey Melt with Fries.....\$8





Dinner Menu



Entrées

Blackened Snapper and Shrimp..... \$20
Blackened pan sautéed snapper filet topped with shrimp and cream sauce over Linguine pasta. Served with sautéed Julienne vegetables.

Bone-in Pork Chop.....\$14
Bone in pork chop with orange sauce topped with fresh pineapple relish served with roasted garlic mashed potatoes and steamed broccoli with cheese.

Shrimp Scampi.....\$20
Six jumbo shrimp sautéed with fresh garlic, pepper, onion and garlic cream sauce over angel hair pasta, garnished with Parmesan cheese.

Chicken Dayana.....\$14
A breast of chicken marinated and pan seared, topped with shrimp brochette over vegetables roasted with Poblano and pepper sauces, garnished with Parmesan cheese.

Blackened Chicken Pasta.....\$12
A blackened chicken breast over linguine pasta and our Cajun roasted pepper cream sauce.

Pecan Crusted Chicken.....\$14
A breast of chicken lightly crusted with pecan and sautéed with wild raspberry maple glaze. Served with Jasmine rice pilaf and Chef's choice vegetable.

Stetson's Steaks

All steaks are served with a wedge salad and roasted garlic mashed potatoes.

New York Strip.....\$28

Rib Eye.....\$30

Sirloin.....\$17

Our steaks are seasoned with crushed pepper and kosher salt and served with a choice of blue cheese, garlic butter or port wine reduction mushroom sauce.





Cattleman's Club & Bar



Tortilla Chips &...

House Roasted Salsa \$ 3

Fresh Guacamole \$ 5

Both \$ 6

Buffalo Wings

Large Wings tossed in your choice of hot or mild Buffalo Sauce, Bourbon BBQ or a combination. Served with Ranch or Blue Cheese.

Dozen \$ 11

1/2 Dozen \$ 7

Beef Sliders..... \$6

Three beef sliders topped with cheddar cheese and grilled onions. Add French fries for \$2

Buffalo Chicken Sliders.....\$6

Three Buffalo chicken sliders, hot or mild, topped with ranch, lettuce and Provolone cheese. Add French fries for \$2

Chicken Tenders.....\$9

Hand battered chicken breast fried and served with honey mustard dressing and French fries.

Calamari a la Diablo.....\$11

Tender calamari rings with Chef's spicy Cajun seasoning and lightly battered and fried. Served with our spicy Marinara sauce or homemade ranch.

Cattleman Supreme Nachos.....\$9

Beef or chicken fajita on corn tortilla chips. Served with homemade cheese, guacamole, sour cream and pico de gallo.

Spicy Beef Empanadas.....\$8

Spicy beef, corn, cilantro, Monterrey Jack cheese and potatoes in a flaky pastry. Served with fresh guacamole and sour cream.

Spinach & Artichoke Dip.....\$8

Spinach and artichoke hearts blended with cream cheese. Served with Italian bread.

Quesadillas Tapatias.....\$10

Monterrey Jack cheese and fresh sautéed onions and peppers with your choice of seasoned beef or chicken fajita meat in between a 6 inch flour tortilla grilled to perfection. Served with guacamole, sour cream and pico de gallo.

Sampler Platter.....\$16

A platter to please all: (four of each)

Mozzarella sticks, fried pickle spears, chicken tenders, cheese quesadillas and potato skins.

