

Martinis

Pillow Mint <i>You'll never guess what's in this one...</i>	8
Sour Apple <i>Smirnoff Apple, Apple Pucker</i>	8
Rosemary and Pear <i>Absolut Pear, lemon and lime juices, house-made rosemary simple syrup</i>	9
Cullen's Pomtini <i>Kettle One Oranje, Chambord, fresh squeezed lime & pomegranate juice</i>	9
Lemon Drop <i>Belvedere Citrus, Cointreau fresh lemons</i>	9
Grapefruit <i>Finlandia Grapefruit Vodka, Cointreau, fresh grapefruit juice</i>	10
Tiramisu <i>Trader Vic's chocolate, Frangelico, shot of fresh espresso, Coole Swan, Three Olives Chocolate Vodka</i>	11

Cocktails

The Tipsy Palmer <i>Firefly Sweet Tea Vodka & lemonade with a hint of mint</i>	7
Frozen Cosmo <i>Smirnoff Lime and orange</i>	8
Sangria Del Porto <i>Sandeman Port, Ginger Ale, fresh orange juice, simple syrup</i>	8
French Bud Break <i>Ciroc Vodka, St. Germain, cranberry juice, mint</i>	9
Irish Bullfight <i>Ciroc, Zing Zang Bloody Mary, Lime, Tabasco, Guinness</i>	9
Rejuvenation <i>Hendricks Gin, fresh cucumbers and lime juice, simple syrup & Prosecco</i>	9
Handcrafted Texas Margarita <i>Don Julio Blanco, Cointreau, fresh lime juice</i>	10
Blood & Sand <i>The Balvenie 12 year, Cherry Heering, orange juice</i>	10
Kiwi Mojito <i>Oronoco Rum, soda, simple syrup, fresh kiwi, mint</i>	12

Wines

REDS

Elsa Bianchi <i>Malbec, Mendoza, 2009</i>	8/32
Hope Estate <i>Merlot, Hunter Valley, 2009</i>	9/36
Angel's Secret <i>Zinfandel, Lake County, 2008</i>	10/40
Morse Code <i>Shiraz, Padthaway, 2008</i>	10/40
Ray's Station <i>Cabernet Sauvignon, North Coast, 2007</i>	10/40
Gloria Ferrer <i>Pinot Grigio, Carneros, 2006</i>	11/44
Casa Lapostolle <i>Cabernet Sauvignon, Colchagua Valley, 2009</i>	15/60

WHITES

14 Hands <i>Chardonnay, Washington State, 2009</i>	8/32
Benvolio <i>Pinot Grigio, Friuli, 2008</i>	8/32
Schloss Vollrads <i>Riesling, Rheingau, 2009</i>	9/36
Duchman Family <i>Bianco, Texas High Plains, 2009</i>	7/28
L de Lyeth <i>Chardonnay, Sonoma County, 2009</i>	11/44

SPARKLING

Chandon <i>California NV</i>	9
Trevisiol <i>Prosecco, Valdobbiadene NV</i>	10/40

Draft Beer

Blue Moon <i>Golden, Colorado USA</i>	6	Rouge Brutal IPA <i>Newport, Oregon USA</i>	5
Maudite <i>Québec, Canada</i>	7	St. Arnolds Seasonal Ale <i>Houston, Texas USA</i>	6
Stella Artois <i>Leuven, Belgium</i>	5		

Bottled Beer

Amstel Light <i>Amsterdam, The Netherlands</i>	4	Coors Light <i>Golden, Colorado USA</i>	4	Guinness Stout <i>Dublin, Ireland</i>	5		
Bud Light <i>Houston, Texas USA</i>	4	Corona <i>Mexico City, Mexico</i>	5	Heineken <i>Amsterdam, Holland</i>	5	Miller Lite <i>USA</i>	4
Bud Select 55 <i>Houston, Texas USA</i>	4	Dos Equis <i>Monterrey, Mexico</i>	5	Lindeman Framboise <i>Vlezenbeek, Belgium</i>	9	Shiner Bock <i>Shiner, Texas</i>	5
Budweiser <i>Houston, Texas USA</i>	4			Michelob Ultra <i>Houston, Texas USA</i>	4		



Beverages

(Non-Alcoholic)

Voss Bottled Water	3.00
<i>375 ml still or sparkling</i>	
Voss Bottled Water	6.00
<i>850 ml still or sparkling</i>	
Bottomless Beverages	2.50
<i>Coke, Diet Coke, Sprite, Sprite Zero, Ginger Ale, Dr. Pepper, Freshly Brewed Iced Tea</i>	
All Natural Sweet Leaf Flavored Black Tea	3.50
<i>16 oz Bottle of Organic Raspberry or Peach</i>	
Bottled Coke	3.50
<i>12 oz Glass Bottle</i>	
Cullen's Favorite Old Fashion Root Beer	3.50
<i>12 oz Glass Bottle</i>	
Izzy Sparkling All Natural Fruit Beverage	3.50
<i>12 oz Clementine or Blackberry</i>	
Arnold Palmer	3.50
All Natural Lemonade (made fresh daily)	3.50
<i>Lemonade, Strawberry, Raspberry, Pomegranate</i>	
Hand Dipped "Blue Bell" Shakes	4.50
<i>You can't eat a burger without one! Vanilla, Chocolate, Strawberry</i>	
Red Bull	3.50
<i>8.4 oz Regular or Sugar Free</i>	
Hot Tea	3.00
<i>Choose from our selection of loose leaf teas: chamomile, earl grey, green</i>	
Ghirardelli Hot Chocolate	2.50
French Press Coffee	3.00
<i>Our special Ethiopian roast</i>	
Espresso & Cappuccino	3.00

Starters

For Sharing!

Baked Potato Samosas	4.95 (5)	8.95 (10)
<i>Sour cream, bacon, cheddar cheese, scallions, sour cream & onion dip</i>		
Cornmeal Crusted Oysters	5.95 (4)	9.95 (8)
<i>Crispy gulf oysters, creamed mustard greens, Tabasco mash remoulade</i>		
Spinach & Artichoke Dip	5.95	10.95
<i>with crisp tortilla chips</i>		
Homemade Fried Onion Rings	4.95 (6)	9.95 (12)
<i>Better than any burger joint</i>		
Angus Sliders	5.95 (3)	10.95 (6)
<i>White cheddar, caramelized onions, Russian dressing</i>		
Frito Pie	6.95	11.95
<i>Pork & chairman's reserve beef chili, fritos, texas goat cheese, oregon cheddar, crème fraiche</i>		
Sweet Battered Calamari	8.95	16.95
<i>with a tangy sambal aioli</i>		
Trio of Dips with Chips		9.95
<i>Homemade queso, guacamole, salsa</i>		
Gulf Crab Cake Bites	10.95 (4)	19.95 (8)
<i>Our famous crabcake in shareable bite sized portions</i>		
Shrimp Cocktail	11.95 (5)	20.95 (10)
<i>Jumbo gulf shrimp, horseradish cocktail sauce</i>		
Tuna Tartare Wonton Cups	13.95 (4)	25.95 (8)
<i>Fresh Hawaiian tuna marinated and spiced with macadamia nuts, nori and sesame inside wonton cups with wasabi aioli</i>		

Salads

Field Green Salad	4.95
<i>Select mesclun greens, crisp vegetables, marinated tomatoes</i>	
Caesar Salad	5.95
<i>Crisp hearts of romaine, croutons, shaved parmesan & creamy dressing</i>	
ADD CHICKEN ~ \$5	
ADD SHRIMP ~ \$10	
Baby Spinach Salad	6.95
<i>Sliced mushrooms, hard boiled egg, crispy onions & warm bacon dressing</i>	
ADD CHICKEN ~ \$5	
ADD SHRIMP ~ \$10	
Bibb Wedge	7.95
<i>Bibb lettuce, maytag blue cheese, shaved breakfast radish, rye crumbs, green goddess dressing</i>	
Smoked Chicken Cobb Salad	(med) 10.95 (large) 15.95
<i>Avocado, bacon, tomato, eggs, maytag blue cheese, spicy buttermilk dressing</i>	
Grilled Skirt Steak Salad	(med) 12.95 (large) 18.95
<i>Avocado, bacon, tomato, corn, black beans, tortilla strips, spicy buttermilk dressing</i>	

Dressings

Homemade Blue Cheese, Ranch, Lemon Vinaigrette, Spicy Buttermilk, Green Goddess, Fine Herbs Fat Free Dressing

Soups

Today's Soup	5.95
Chicken & Andouille Gumbo	6.95
Lobster Bisque	11.95

Sandwiches

(All sandwiches are served on our home made breads with French fries)

"Classic" Patty Melt	8.95
<i>1/2 pound Angus beef, rye bread, caramelized onions, Swiss cheese</i>	
1903 Club	9.95
<i>Whole wheat toast, roasted turkey, crisp bacon, romaine, tomato, avocado, garlic mayonnaise</i>	
The Reuben	9.95
<i>House cured corned beef, sauerkraut & Swiss cheese on house rye bread, served with cabbage slaw</i>	
The "Monte Cristo"	10.95
<i>Turkey, ham, Swiss & American cheese, battered and deep fried with raspberry jam</i>	
Chicken BLT	11.95
<i>Grilled chicken BLT, bacon, spicy arugula, ripe tomatoes, roasted garlic aioli, homemade bun</i>	
Philly Cheesesteak	15.95
<i>Thinly sliced slow cooked prime rib, caramelized onions, provolone cheese on a hoagie</i>	

Pasta

Penne Pasta	11.95
<i>Penne pasta, homemade Italian sausage, grilled chicken, little tomatoes, sundried tomato cream</i>	
Beef Tip Stroganoff	14.95
<i>Hand cut pasta, mushrooms, red wine, sour cream, fresh herb garnish</i>	

Pizza

(All pizza are made with homemade dough and an assortment of fresh ingredients)

Margherita	9.95
<i>Fresh hot house tomatoes, basil and mozzarella</i>	
Little Italy	11.95
<i>Coppa, salami, prosciutto (Italian Meats), provolone & pepperoncini peppers</i>	
All About Meat	12.95
<i>Salami, sausage, ground beef, bacon, pepperoni, ham, cheese blend (provolone, mozzarella, asiago, fontina)</i>	
Build a Pizza (5 Toppings)	13.95
<i>Sausage, ground beef, bacon, pepperoni, ham, Italian meats, smoked chicken, pepperoncini peppers, charred peppers, cheese blend, provolone, mozzarella, mushrooms, jalapeños, red onion, black olives</i>	

Burgers

(All burgers are 1/2 pound Angus beef, grilled to order and served on our home made buns with French fries)

Ole Fashioned Burger	9.95
<i>American cheese, special sauce</i>	
Texas Burger	9.95
<i>Chicken fried, black pepper & dijon mustard mayonnaise</i>	
Chili Cheeseburger	10.95
<i>Heritage pork & beef chili, cheddar cheese and sliced red onions</i>	
East meets West Burger	10.95
<i>House made kim chi, teriyaki style glaze, Korean chili mayonnaise</i>	
Bacon Cheeseburger	11.95
<i>Applewood smoked bacon, aged cheddar</i>	
Roasted Mushroom & Swiss	11.95
<i>Roasted Mushrooms, gooey melted swiss</i>	
Santa Fe Burger	11.95
<i>Roasted green chilies, guacamole, pepperjack cheese</i>	
Bacon & Blue Cheese Burger	12.95
<i>Applewood smoked bacon & Maytag blue cheese</i>	

Juniors

(All Kid's Meals served with your choice of: garden salad, fresh veggies, mashed potatoes, fries or fresh fruit)

Grilled Cheese	6.95
<i>American cheese, skillet-seared</i>	
2 Sliders with Cheese	6.95
<i>Jr. cheeseburgers made from Angus beef</i>	
Spaghetti Pasta	6.95
<i>In a light tomato sauce</i>	
Pizza	6.95
<i>Cheese or Pepperoni</i>	
Mac & Cheese	6.95
<i>Homemade with farm fresh ham</i>	
Chicken Breast	7.95
<i>Tender and grilled</i>	
Fresh Fish Filet	7.95
<i>Our freshest filet of fish grilled or fried</i>	
3oz Beef Filet	10.95
<i>Grilled to perfection</i>	



Award Winning Steaks

All of our steaks are aged and seasoned with Cullen's Signature Steak Rub. In addition, Chef Paul includes his recommended side dishes at no extra charge to enhance your steak entrée.

Top Sirloin <i>Grilled sirloin, three cheese mac, wilted garlic spinach, worchestshire demi</i>	10oz	23.95
Prime Rib <i>Slow roasted prime rib, served with au jus, horseradish cream, buttered French beans & skillet potatoes</i>	12oz	31.95
	20oz	41.95
Filet <i>Chairman's Reserve beef filet, blue corn Texas grits, espelette pepper jam, sautéed broccolini</i>	6oz	33.95
	10oz	41.95
New York Strip <i>Chairman's Reserve strip, potato roasties, sautéed brussels spouts, house cured bacon, classic béarnaise</i>	14oz	39.95
Bone-In Ribeye <i>Bone-in for flavor, grilled sweet potatoes wedges, topped with roasted mushrooms & charred onions</i>	20oz	44.95

Rare	<i>Red Cool Center</i>
Medium Rare	<i>Red Warm Center</i>
Medium	<i>Pink Warm Center</i>
Medium Well	<i>Slightly Pink, Warm Center</i>
Well Done	<i>No Pink Throughout</i>

Enhancements

3 oz Jumbo Lump Crabmeat	14.95
8 oz Rock Lobster Tail	27.95

Sides (À La Carte)

Blue Corn Texas Grits	Broccolini	Garlic Fried Rice	Garlic Spinach
Grilled Sweet Potato Wedges	Mashed Potatoes	Mustard Greens	Skillet Potatoes
Sautéed Seasonal Vegetables	Three Cheese Mac	4.95 ea (small)	8.95 ea (large)

Signature Entrees

Buttermilk Fried Chicken <i>Leg and thigh of dark meat chicken with mashed potatoes, mustard greens and jalapeno cornbread</i>	11.95	Shrimp Tacos <i>Sweet chili sauce, cucumber-cilantro salsa, sambal aioli, wrapped in flour tortillas, served with black beans</i>	14.95
Grilled Chicken Breast <i>Served with mashed potatoes, seasonal vegetables, lemon thyme infused jus</i>	14.95	Crispy Fried Shrimp <i>6 gulf shrimp, garlic fried rice</i>	17.95
Pan Roasted Chicken Breast <i>Prosciutto wrapped, filled with local goat cheese, blue corn Texas grits, braised mustard greens, lemon thyme infused jus</i>	19.95	Wasabi Glazed Mahi Mahi <i>Wok fried garlic rice, sesame broccolini</i>	19.95
Chicken Fried Ribeye <i>Chicken fried rib eye steak, mashed potatoes, wilted garlic spinach and truffle laced country gravy</i>	21.95	Fish-n-Chips <i>Chippy style battered gulf fish, handmade "chips" & mushy peas served with tartare sauce & malt vinegar</i>	18.95
Trio of Pork <i>Braised pork shank, cajun creamed corn Pork tenderloin, buttered cabbage Crisp pork belly, blue corn grits</i>	25.95	Loch Duart Salmon <i>Crispy bacon & garlic potatoes, grain mustard veloute</i>	28.95
Lamb Tenderloins <i>Mexican black truffle laced mashed potato, root vegetables, guajillo chile jus</i>	26.95	Crab Cake Entrée <i>2 large crab cakes, roasted carrots, wilted spinach, tartare sauce</i>	28.95
		Seared Gulf Snapper <i>Mexican black truffle purée, rustic chilaquiles, quajillo & ancho chile sauce</i>	29.95
		Ahi Tuna <i>7 spiced rubbed tuna, udon noodles, stir fried vegetables, shitake soy broth</i>	29.95

20% gratuity on parties of seven or more.

Daily Specials

Enjoy these value priced items from 11 am to 6 pm

Tuesday	Grilled Top Sirloin <i>10 oz steak, mashed potatoes, green beans, red wine jus</i>	15.95
Wednesday	Burger Day <i>You select any burger from the menu</i>	8.95
Thursday	Chicken Fried Ribeye <i>Mashed potatoes, garlic spinach, truffle laced country gravy</i>	12.95
Friday	Meatloaf <i>Mashed potatoes, green beans, onion gravy</i>	9.95
	10 oz Prime Rib <i>with skillet potatoes, green beans, au jus</i>	21.95

On the Lite Side

The following items are specifically prepared by Chef Paul to be health conscious yet filling and loaded with flavor.

Green Bean & Tomato Salad 6.95

Crisp French green beans tossed with grape tomatoes, Texas feta cheese, sherry vinaigrette
67 Calories

Field Green Salad 4.95

Select mesclun greens, crisp vegetables, marinated tomatoes, fat free herb vinaigrette
67 Calories
WITH CHICKEN ADD ~ \$5
267 Calories

Peruvian Street Tacos 12.95

Marinated top sirloin, roasted yellow pepper sauce, flour tortillas, cucumber salad
569 Calories

Italian Chicken Marsala 14.95

Grilled chicken breast, broccolini, shiitake mushrooms, spaghetti pasta, marsala broth
541 Calories

Scottish Salmon Croquettes 18.95

2 Salmon, grain mustard & yogurt croquettes, roasted carrots, wilted spinach, tartare sauce
468 Calories



Weekend Brunch

Breakfast items available Sunday
from 11 am to 3 pm

Orange Scented French Toast <i>Sweet pickled apricots, crisp house bacon</i>	6.95
Blueberry Pancakes <i>Buttermilk pancakes, blueberry compote</i>	7.95
Crisp Malted Belgian Waffle <i>Fresh strawberries, whipped butter</i>	7.95
Corned Beef Hash <i>Potato & green onion hash, poached eggs, sundried tomato, fresh tomato compote</i>	8.95
Three Egg Omelette <i>Choice of fillings: herbs, mushrooms, cheddar, smoked salmon, goat cheese, tomatoes, ham, Swiss cheese, bacon</i>	9.95
Eggs Benedict <i>Toasted English muffin, country ham, poached eggs, hollandaise sauce, skillet potatoes</i>	11.95
Breakfast Skillet <i>Fried eggs, maple cured bacon steak, chorizo sausage, cheesy grits, pico de gallo</i>	14.95
Steak & Eggs <i>5 oz filet, 2 eggs sunny side up, hash browns, wilted spinach, hollandaise sauce</i>	19.95

Add a Side

Crisp bacon, grilled country ham, homemade breakfast sausage
3.00

Breakfast Spirits

Fresh Mimosa	3.00
Bloody Mary	3.00

