

Lunch Menu

THE ★ BURNING ★ PEAR


★ TEXAS REGIONAL CUISINE ★

Appetizers

<i>Fried Green Tomatoes</i> with Bleu Cheese Crumbles, Bacon and House Ranch	6
<i>Gulf Coast Catfish Cakes</i> with Creamy Red Cabbage Slaw and Tangy Remoulade	8
<i>Crispy South Texas Boar Ribs</i> with Chipotle Prickly Pear Glaze	9
<i>BBQ 16/20 Gulf Shrimp</i> with Homemade BBQ Sauce and Toast Points	9
<i>Cornmeal Crusted Gulf Oysters</i> with Remoulade and Spinach	8

Salads & Soups

Add to any Salad Shrimp 7 Chicken 4 Fried Oysters 6

<i>Spinach Salad</i> with Bleu Cheese Balsamic Vinaigrette, Bacon and Candied Pecans	7
<i>Grilled Shrimp Salad [Carb Conscious]</i>  with Mixed Greens, Baby Beans, Kalamata Olives and Citrus Vinaigrette	11
<i>Caesar Salad</i> with Creamy Lemon Caesar, Asiago Cheese and Sourdough Croutons	6
<i>Chunk Tomato Salad</i> with Fresh Mozzarella, Aged Balsamic, Fresh Basil and Red Onion	7
<i>BP Wedge Salad</i> with Spicy Poached Pear, House Ranch, Bleu Cheese and Red Onion	6

<i>Creamy Tomato Basil Soup</i> with Asiago Cheese and Croutons	Cup	2.50
	Small Bowl	3
	Big Bowl	6

<i>Soup of the Day</i>	Cup	3
	Small Bowl	5
	Big Bowl	7

<i>Gulf Coast Gumbo</i> with Shrimp, Oysters, Fish, Crab and Jasmine Rice	Cup	3.50
	Small Bowl	6
	Big Bowl	12

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Sandwiches & Entrees

Whole sandwiches are served with a choice of House Chips, Shoe String Fries or Fresh Fruit Cup

Enjoy our Texas 2-Step any Combo of ½ Sandwich, Small Salad or Soup 9

The Ultimate Ham & 3 Cheese Melt 7
On TX Toast

The BALT 7
Bacon, Avocado, Lettuce and Tomato Club

Mesquite Smoked Prime Beef Sandwich 12
Toasted Focaccia, Creamy Horseradish, Shredded Iceberg, Caramelized Onions & Havarti Cheese

Smoked Tuna Melt 8
On Rye with Jack Cheese, Provolone and Swiss

Chicken Fajita Wrap 8
Poblano Mayo, Caramelized Onions, Sweet Bell Peppers, Pepper Jack Cheese & Shredded Lettuce

The BP ½ Pound Burger 8
Roasted Poblano, Caramelized Onions, Jack Cheese

BBQ Chorizo Meatloaf 10
Creamed Spinach and Mashed Potatoes

Saltine Crusted Chicken Fried Steak 15
Garlic Mashed Potatoes, Green Beans, Black Pepper Gravy

Rubbed & Smoked Porterhouse Pork Chop 18
Garlic mashed Potatoes, Roasted Asparagus, Creole Mustard Sauce
Winner of the "Ultimate" Pork Chop Award, The Houston Chronicle

Pan Seared Palacious Redfish 17
Shrimp Creole Sauce, Jasmine Rice, Baby Green Beans

Brown Sugar & Mustard Rubbed Rib-eye 30
16 oz. Ribeye, Garlic Mashed Potatoes, Green Beans

Flat Iron Seared Sea Bass [Carb Conscious]  29
Fennel, Shrimp, Roasted Tomatoes, Creamy Tarragon Infused Broth

Chicken & Dumplings 9

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Entrée Salads


<i>Smoked Chicken Cobb Salad</i> with Bleu Cheese, Hard Boiled Eggs, Bacon and our Home Made Ranch	10
<i>Grilled Beef Tenderloin Salad</i> on a Tomato and Cornbread Salad with Red Wine Vinaigrette	24
<i>Pecan Crusted Smoked Salmon Salad</i> on a Fingerling Potato and Green Bean Salad with Creole Mustard and Bacon Dressing	15
<i>Country Fried Chicken Salad</i> with Cucumber, Carrot, Cherry Tomatoes, Iceberg and House Ranch	10
<i>Broiled Redfish Salad [Low Cholesterol / Carb Conscious]</i> with Haricot Verts, Asparagus, Sliced Avocado, Lemon Tarragon Vinaigrette, Arugula and Ricotta Cheese	17



20% gratuity added to tables of 6 or more
Split charge \$5

Additional Sides

<i>Poblano & 3 Cheese Grits</i>	4
<i>Garlic Mashed Potatoes</i>	4
<i>Grilled Asparagus</i> with Tabasco Hollandaise	6
<i>Pan Seared Baby Green Beans</i> with Cherry Tomatoes	5
<i>Brown Sugar Glazed Carrots</i>	4
<i>Macaroni & 3 Cheeses</i>	5

Food To Fit Your Lifestyle 

"These items have been selected to meet the diverse dietary needs of our guests. Your Server will be happy to answer any questions you may have".


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Southfork Sweets

<i>Chocolate Ice Box Pie</i>	6
Topped with Shaved Chocolate and Whipped Cream	
<i>Apple Crisp</i>	6
Served with Vanilla Haagen-Dazs Ice Cream	
<i>Coconut Cream Pie</i>	5
<i>Maple Bread Pudding</i>	6
with Bourbon Hard Sauce and Chantilly Cream	
<i>Brownie Torte</i>	6
Ala Mode with a Raspberry Coulis	
<i>Creamy Tres Leches Cake</i>	5
served with Whisky Caramel Sauce and Chantilly Cream	
<i>Lemon Buttermilk Tart</i>	5
served with Chantilly Cream and Blueberries	

Trail Ride Thirst-Busters

<i>Soda</i>		2.75
<i>Iced Tea</i>		2.75
<i>Coffee</i>		2.75
<i>Cappucino or Café Latte</i>		3.75
<i>French Vanilla Café</i>		3.25
<i>Espresso</i>		3.50
<i>Mochaccino Café</i>		3.25
<i>Natural Spring Water</i>	<i>VASA (16.9 oz)</i>	1.75
	<i>Evian (11.2 oz)</i>	3.00
	<i>Fiji (16.9 oz)</i>	3.50
<i>Sparkling Natural Mineral Water</i>		
	<i>Perrier (11 oz)</i>	3.50
	<i>San Pellegrino (16.9 oz)</i>	4.25