

Pecan Grill and Brewery

Dinner Menu



Appetizers

STUFFED GREEN CHILES

Four Hatch Green Chiles stuffed with white cheddar cheese and lightly fried in a pecan breading, served with ranch dressing 12

BEER CHEESE FONDUE

Aggie Amber Ale, Gruyere & Swiss cheese topped with diced Green Chile, served with sliced beef, apple slices, and bread 14

SPINACH-ARTICHOKE DIP

Served in a bread bowl with house made tostada chips 9

CALAMARI

Topped with onions and jalapeños, served with lemon caper aioli and marinara 12

CHEF'S NOSH PLATE

Array of selected cheeses, meats and fruits 15

PONZU AHI

Seared Ahi tuna topped with sliced jalapeños over grilled pineapple, served with avocado, wasabi and ponzu sauce 15

TEMPURA SHRIMP

Tempura battered shrimp stuffed with cream cheese and jalapeños and wrapped in bacon; drizzled with a chipotle cream sauce 12

CEVICHE

Mahi-mahi and marinated shrimp ceviche served with tostada chips and crackers 9

OYSTERS

*With lemons and cocktail sauce
Raw 2
Rockefeller 3*

Soups & Salads

SOUP OF THE DAY

*Ask your server for our soup special!
Cup 6
Bowl 8
Bread Bowl 10*

GREEN CHILE STEW

*Green chile, pork and potatoes; topped with white cheddar
Cup 6
Bowl 8
Bread Bowl 10*

FRENCH ONION

*Topped with Swiss cheese and a garlic crostini
(served only as a bowl) 8*

SALAD ADD-ONS

Grilled or Crispy Chicken 4
Salmon, Shrimp, Steak or Ahi Tuna 6

Dressings: Ranch, Green Chile Ranch, Caesar, Bleu Cheese, Pecan Vinaigrette, Italian Herb

HOUSE SALAD

*Iceberg lettuce, topped with tomatoes, white cheddar cheese, cucumbers & candied pecans
Small 5
Large 9*

CAESAR SALAD

*Romaine lettuce, shaved parmesan cheese and house-made croutons
Small 5
Large 9*

SOUTHWEST SALAD

*Romaine lettuce, black bean salsa, avocado, tomatoes, tortilla strips, cucumbers, white cheddar cheese, bacon, and a grilled jalapeño. Try our house-made Green Chile Ranch! 11
Sundried Tomato Tortilla Bowl 2*

LOADED WEDGE

Quarter iceberg lettuce, topped with bacon, tomatoes, bleu cheese crumbles, and avocado, served with bleu cheese dressing 9

PGB Specialties

GREEN CHILE CHICKEN

Airline chicken stuffed with Hatch Green Chile and cheddar cheese, topped with a roasted red bell pepper Alfredo sauce, served with green chile risotto and garnished with asparagus

19

GREEN CHILE CHICKEN LASAGNA

Green Chile Alfredo, ricotta, mozzarella, and parmesan cheese, garnished with asparagus

14

SQUASH PASTA

Julienne cut zucchini, butternut and summer squashes tossed with tomatoes in a garlic white wine sauce

11

Add Chicken 4

Add Salmon, Shrimp or Ahi Tuna 6

CAJUN PASTA

Andouille sausage, pepperoni, shrimp and bell peppers tossed in a smoked marinara sauce, over a bed of penne pasta

16

PECAN-CRUSTED SALMON

Salmon crusted in a pecan panko crust, topped with a creamy poblano sauce, served over shrimp risotto, with chopped asparagus and cherry tomatoes

19

BEER CAN CHICKEN

Smoked daily with our signature Pecan Beer, served with sweet potato fries and mac n' cheese. Choice of Chipotle BBQ or Spicy Candied Garlic sauce

16

STEAK KABOBS

Two skewered Marinated Teriyaki Sirloin Steak, bell peppers and onions served with seasonal veggies over a bed of white rice

18

SEAFOOD BOIL

Classic Louisiana Style boil tossed in a seasoned-garlic butter sauce. A platter of crab legs, mussels, lobster tail, andouille sausage, shrimp, potatoes and corn on the cob

32

Vegetarian and Gluten Free options available!! Please ask server for more information!

Off the Grill*

All Grill options come with a choice of 2 A la Carte Side Items

STERLING SILVER® SIRLOIN

10 oz. 21

STERLING SILVER® RIB-EYE

12 oz. 25

HARRIS RANCH® GREEN CHILE RANCHER'S STEAK

8 oz. 19

HARRIS RANCH® BACON-WRAPPED FILET

8 oz. 32

STERLING SILVER® PRIME RIB

10 oz. 25 16 oz. 35

MESQUITE SMOKED PORK RIBS

Half Rack 15 Full Rack 27

Steak Toppings: Boar's Head® Horseradish Cheddar Onions and/or Mushrooms - 2 Add Green Chile - 1
Seafood Side: Shrimp - 6 Crab Legs - 10 Lobster - 12

House Favorites

BREWER BITES 9

Three mini beef sliders, white cheddar cheese, Hatch Green Chile, crispy onion strings & garlic aioli on pretzel buns

FAMOUS LAVA BURGER 12

8 oz. beef patty stuffed with American and white cheddar, topped with Hatch Green Chile and garlic aioli; with side choice

PGB BURGER 14

12 oz. beef patty topped with cheddar cheese, bacon, and red or green chile, served with an egg, and side choice

MEATLOAF 16

Stuffed with mozzarella cheese and spinach on a bed of buttered mashed potatoes topped with crispy onion strings and garnished with asparagus

DRUNKEN MUSSELS 16

Sautéed mussels and shrimp served in a white wine sauce, over a bed of linguine pasta

PAN SEARED MAHI-MAHI 19

Citrus vinaigrette marinated mahi-mahi served over sauteed spinach and roasted tomatoes, with a side of asparagus

STUFFED POBLANO 12

A green poblano pepper stuffed with seasonal veggies, topped with white cheddar cheese and a spicy bell pepper sauce, with cauliflower mash

HATCH CHICKEN PASTA 14

Grilled chicken breast served over a bed of linguine, topped with bacon, Hatch Green Chile and shaved parmesan

AL PASTOR STREET TACOS 12

Pork belly marinated in a signature red chile & pineapple sauce topped with feta cheese and pineapple

MAHI-MAHI STREET TACOS 14

Citrus marinated mahi-mahi served with pickled cucumber slaw & 3-chile lime sour cream

STEAK TENDERLOIN STREET TACOS 16

Served with pickled red onions and feta cheese

All Street Tacos served with a side of cilantro lime rice, chile lime sour cream, pineapple-habanero & black bean salsas.

Gluten Free available for all tacos. Please specify grilled tortillas.

A la Carte Sides - 4

Buttered Mash
Cauliflower Mash
Loaded Baked Potato
Grilled Asparagus
Green Chile Risotto

Grilled Veggies
Sweet Potato Fries
Beer Battered Fries
Mac and Cheese
GC Mac and Cheese