

Pecan Grill and Brewery

Dinner Menu



Appetizers

STUFFED GREEN CHILES

Three Hatch Green Chiles stuffed with white cheddar cheese and lightly fried in a pecan breading, served with ranch dressing 10

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 15

CEVICHE*

Mahi-mahi and marinated shrimp ceviche served with tostada chips and crackers 12

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 10

CEASAR SALAD

Romaine lettuce, shaved parmesan cheese and house-made croutons
Small 5
Large 10

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 10

Pecan Grill 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

Zucchini, butternut and summer squash 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

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
28

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

Steaks and More*

Steak Toppings: Boar's Head® Horseradish Cheddar, Onions and/or Mushrooms 2

Sides: Garlic Butter or Hatch Green Chile

Seafood Side: Shrimp-6 Crab Legs-10 Lobster-12

All Meats come with a choice of 2 Side Items.

STERLING SILVER®

SIRLOIN

8 oz. 19

STERLING SILVER®

RIB-EYE

10 oz. 29

STERLING SILVER®

PRIME RIB

10 oz. 29 16 oz. 35

LAMB SHANK 26

HARRIS RANCH®

BACON-WRAPPED FILET

8 oz. 35

HARRIS RANCH®

GC FLAT IRON STEAK

6 oz. 25

MESQUITE SMOKED

PORK RIBS

Half Rack 15 Full Rack 27

MOROCCAN SHORT RIB 19

House Favorites

BREWER BITES*

Three 3 oz. beef sliders, white cheddar cheese, Hatch Green Chile, crispy onion strings & garlic aioli on pretzel buns 12

FAMOUS LAVA BURGER*

8 oz. beef patty stuffed with American and white cheddar, topped with Hatch Green Chile and garlic aioli; with side choice 13

PGB BURGER*

12 oz. beef patty topped with cheddar cheese, bacon, and red or green chile, served with an egg, and side choice 16

MEATLOAF*

Stuffed with mozzarella cheese and spinach on a bed of buttered mashed potatoes topped with crispy onion strings and garnished with asparagus 16

DRUNKEN MUSSELS*

Sauteed mussels and shrimp served in a white wine sauce, over a bed of linguine pasta 16

PAN SEARED MAHI-MAHI*

Citrus vinaigrette marinated mahi-mahi served over sauteed spinach and roasted tomatoes, with a side of asparagus 20

STUFFED POBLANO

A green poblano pepper stuffed with seasonal veggies, topped with white cheddar cheese and a spicy bell pepper sauce, with cauliflower mash 15

HATCH CHICKEN PASTA*

Grilled chicken breast served over a bed of linguine, topped with bacon, Hatch Green Chile and shaved parmesan 14

AL PASTOR STREET TACOS**

Pork belly marinated in a signature red chile & pineapple sauce topped with feta cheese and pineapple 16

MAHI-MAHI STREET TACOS**

Citrus marinated mahi-mahi served with pickled cucumber slaw & 3-chile lime sour cream 16

STEAK TENDERLOIN STREET TACOS**

Served with pickled red onions and feta cheese 16

**All Tacos served with a side of cilantro lime rice, chile-lime sour cream, pineapple habanero & black bean salsas.
GF available for all tacos. Please specify Grilled Tortillas.

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