

Desserts

- Blackberry Cobbler** 4.95
Made from scratch and topped with ice cream.
- Banana Pudding** 4.95
Homemade with fresh vanilla bean.
- Strawberry Shortcake** 6.95
Homemade cream cheese pound cake, a sweet strawberry glaze and fresh strawberries topped with a dollop of whipped cream.
- Crème Brulee** 6.95
Real vanilla beans, cream and sugar with a crunchy caramel top and fresh strawberries.
- Double Chocolate Cake with Ice Cream** 5.95
Made from scratch and topped with chocolate pecan icing.
- New York Style Cheesecake** 5.95
Topped with sweet strawberry sauce and whipped cream.
- Key Lime Pie** 4.95
Our own fresh key lime blend in a sweet graham cracker crust, topped with whipped cream.

→ something for the

BRaT PaCk

 each **4.95**

Chicken Strips Served with french fries

Corn Dogs Served with french fries

Fried Shrimp Served with french fries

Includes choice of beverage



Scan the QR code and join our 5 Star Email Club.



"Local Favorite" - Try It!

GRUENE RIVER GRILL


Appetizers

-  **Shrimp Wontons** 10.95
Jumbo shrimp with mixed cheeses, bacon and serrano peppers rolled in Wontons and deep fried. Served with cherry mustard sauce.
- Fried Artichokes** 6.95
Hand-breaded artichoke hearts, drizzled with Jalapeño glaze. Served with ranch dressing.
- Fried Calamari** 9.95
Hand-breaded and served with spicy marinara sauce.
- Tri-Fecta** 10.95
Queso, guacamole and salsa. Served with chips.
- Spinach & Artichoke Dip** 7.95
Spinach, diced artichokes and parmesan cheese. Served with tortilla chips.
- Homemade Cheese Sticks** 7.95
Hand-breaded in special seasonings. Served with spicy marinara.
- Chips & Roasted Salsa** 3.95
- Chips and Queso** 7.95
A bowl of our own homemade queso.

Homemade Soups

- Tortilla Soup** Cup 4.25 • Bowl 6.25
Made from scratch with fresh vegetables and chicken served with mixed cheeses and crunchy tortilla chips.
-  **Jalapeño Crawfish Chowder** Cup 4.25 • Bowl 6.25
A creamy blend of sweet corn, jalapeños, crawfish tails and cilantro.

Jumbo Salads


- Chicken Fajita Salad** 11.95
Grilled chicken, salad greens, black bean corn pico de gallo, mixed cheeses and tortilla strips, tossed with Chipotle ranch dressing.
- Oriental Shrimp Salad** 13.95
Grilled bacon-wrapped shrimp atop Napa cabbage, ramen noodles, green onions and toasted almonds tossed in a sweet-soy dressing.
- Classic Chicken Caesar** 10.95
Grilled sliced chicken, tender Romaine lettuce tossed with Caesar dressing, croutons and topped with Parmesan cheese.
-  **Classic Greek Salad** 10.95
Romaine lettuce, cucumbers, Kalamata olives, pepperoncini peppers, red onions, tomatoes, capers and Feta cheese tossed in our signature dressing... *With Grilled Chicken*... 13.95
- The Classic Wedge** 7.95
Crisp lettuce wedge, Blue cheese dressing, tomatoes, red onions, bacon, gorgonzola crumbles and topped with a balsamic reduction.

1259 Gruene Rd. • New Braunfels, Texas 78130 • www.gruenerivergrill.com

Phone: 830-624-2300

Favorites

Add a House, Caesar or Oriental Salad for \$3.50

 **Lemon Chicken** 13.95
Our version of the classic German Schnitzel. Served with crispy new potatoes and seasonal vegetables.

Southwestern Meatloaf 12.95
Not your mama's meatloaf! Baked with a mix of our black bean corn pico and topped with a spicy marinara salsa. Served with garlic mashed potatoes and fresh green beans.

 **Smoked Pork Tenderloin** 16.95
Smoked medallions topped with a sweet Ancho Chili-mustard sauce. Served with garlic mashed potatoes and fresh green beans.

Fish Tacos 13.95
Seasonal fish wrapped in flour tortillas and topped with Asian salad, Chipotle ranch and pico de gallo. Served with sautéed black bean rice.


Hawaiian Style Baby Back Ribs Full 20.95
Half 15.95
Fall off the bone pork ribs. Served with crispy new potatoes and asian slaw.

Country Fried Steak 14.95
Hand-breaded Angus Steak, fried and covered with homemade cream gravy. Served with garlic mashed potatoes and fresh green beans.

Smoked Pork Tacos 12.95
Two flour tortillas filled with our smoked pork loin, black bean pico de gallo and our "Gruene" tomatillo sauce, topped with mixed cheese and tortilla strips. Served with sautéed black bean rice.

Fish & Seafood

Add a House, Caesar or Oriental Salad for \$3.50

 **Pan Seared Redfish** 20.95
Redfish fillet coated in Cajun spices and topped with, mushrooms, red onions and crawfish tails in a white wine Creole mustard sauce. Served with basmati rice and seasonal vegetables.

Salmon Piccata 18.95
Grilled Atlantic salmon topped with a classic cream sauce of white wine, capers, mushrooms and artichokes. Served with basmati rice and seasonal vegetables.

Pan Seared Tilapia 14.95
Lightly breaded tilapia fillets seared in butter and olive oil topped with sautéed tomatoes and Dijon peppercorn sauce. Served with basmati rice and seasonal vegetables. (add crawfish or shrimp to sauce \$3.00)

Jalapeño Glazed Shrimp Brochettes 18.95
Bacon wrapped shrimp basted with garlic butter and jalapeño glaze. Served with sautéed black bean rice.

Jumbo Fried Shrimp 15.95
Hand-breaded shrimp fried to perfection. Served with french fries and asian slaw.

Fried Catfish Fillet 13.95
Hand-breaded catfish with a little Cajun spice. Served with french fries and asian slaw.

Beef & Chicken

Add a House, Caesar or Oriental Salad for \$3.50

Add Grilled Shrimp \$4.95

 **Balsamic Ribeye** 25.95
16 oz. Hand cut seasoned ribeye pan seared in butter and aged balsamic vinegar. Served with crispy new potatoes and fresh green beans.

Grilled Sirloin Peppercorn 18.95
8 oz. Tender aged sirloin, seasoned and topped with Dijon peppercorn cream sauce. Served with crispy new potatoes and fresh green beans. (Add crawfish or shrimp to the sauce \$3.00)

Filet Gorgonzola 28.95
7 oz. Center cut beef tenderloin, topped with homemade garlic butter, gorgonzola cheese and a sweet balsamic reduction. Served with crispy new potatoes and fresh green beans.

Queso Chicken 13.95
Pan fried tortilla crusted chicken breast topped with Monterrey jack cheese, queso and pico de gallo. Served with sautéed black bean rice.

Chicken Guadalupe 14.95
Chicken topped with bacon, mixed cheeses, salsa, black bean pico de gallo and sliced avocados. Served over garlic mashed potatoes.

Grilled Chicken Piccata 14.95
Chicken breast topped with a cream sauce of white wine, capers, mushrooms and artichokes. Served with garlic mashed potatoes and fresh green beans.

Grilled Garlic Chicken 13.95
Marinated chicken breast basted with garlic butter. Served with crispy new potatoes and fresh seasonal vegetables.

 **Gruene Chicken Enchiladas** 12.95
Two corn tortillas stuffed with fresh grilled marinated chicken. Topped with "Gruene" chili tomatillo sauce, melted Monterey jack cheese, sour cream, sliced avocado and pico de gallo. Served with sautéed black bean rice.

Burgers & Sandwiches

Add homemade guacamole to your burger or sandwich for \$1.50

 **Hamburger** 9.95
Half pound burger served open-face with lettuce, tomato, and onions. Served with seasoned french fries.

Gorgonzola Burger 11.95
Half pound burger topped with bacon, gorgonzola cheese and pico de gallo. Served with seasoned french fries.

Black Jack Queso Burger 11.95
Half pound burger covered with our spicy queso and melted Monterey jack cheese. Served with seasoned french fries.

Philly Cheese Steak Sandwich 12.95
Sliced ribeye sautéed with mushrooms, bell peppers and onions, topped with Monterey jack cheese. Served with seasoned french fries.

Grilled Chicken Breast Sandwich 11.95
Chicken breast topped with bacon, Monterey jack cheese and Chipotle ranch dressing on the side. Served with asian slaw.