

Dinner Menu  
**Appetizers**

**1015 Petals**- A hefty mound of 1015 Texas Sweet Onion petals hand breaded and lightly fried.-**6**

**Butternuts** – Fresh roasted Butternut squash and Ricotta cheese mash stuffed into a wonton skin then lightly fried to a golden brown. Served with a chili oil reduction and avocado aioli. -**6**

**Sampler Plate-** Fried mushrooms, pickles, Jalapenos, and chefs choice of fresh veggie served with a roasted tomato garlic sauce -**10**

**Ranch Rollers** – Four large jalapeño peppers stuffed with cheese, wrapped with sausage. Served with a house made creamy dressing. -**8**

**Soups and Salads**

**Signature 1015 Texas Sweet Onion Soup**- Thinly slice 1015 onions caramelized to perfection in a rich broth topped with fried petals accompanied with a grilled sourdough plank. Bowl: **7**

**Soup de jour –** Bowl: **7**

**House Salad** – A delightful spring mix with dried craisons, sunflower seeds, toasted pecans, cherry tomatoes, and Feta cheese. Served with a house made vinaigrette and a plank of sourdough. – **7**

**Crispy Chicken Salad-** Mixed greens, cherry tomatoes, avocado, corn, and thick bacon topped with a crispy fried chicken breast. Served with a plank of grilled sourdough. and your choice of house made dressing – **12**

**Salmon Salad**- The freshest salmon flown in overnight and never frozen served on a bed of mixed greens, roasted corn, feta, toasted pecans with a house made vinaigrette – **Market Price**

**Entrees**

**Salmon- Fresh Grilled** Salmon on a bed of dirty rice, wild mushroom cream sauce, and grilled asparagus – **Market Price**

**Blackened cod-** Hand cut cod medallions blackened and served on a bed of dirty rice topped with our wild mushroom cream sauce and fried capers - **12**

**Fish & Chips**- Hand battered Cod; lightly breaded and fried to a golden brown. Served with English style chips and a homemade Caper lime tarter sauce. -**10**

**Cod Po boy-** Panko crusted Cod with caper lime tarter sauce and coleslaw, served with fries - **12**

**Shrimp Po boy-** Choice of grilled or blackened shrimp with caperlime tarter sauce and coleslaw, served with fries **-14**

**Seafood Enchiladas** – Smoked salmon, Cod, tiger shrimp wrapped in corn tortilla, topped with Tomatillo sauce, pico de gallo, black beans and seasoned rice **– 18**

**Shrimp Fettaccine**- Pasta tossed in a roasted garlic cream sauce topped with Grilled Jumbo Tiger Shrimp **– 18**

**Shrimp Scamp**i- Jumbo Tiger Shrimp served over a bed of steamed Jasmine rice with sautéed spinach **- 18**

**Pasta Sarriette**- Thick Penne pasta tossed in a sun dried tomato and fresh herb cream sauce. This dish is then topped with thick cut savory sausage and a plank of sourdough loaf. – **13**

**Chuck Wagon Meatballs-** Rubbed smoked beef chopped, seasoned, and shaped. Served with a caramelized onion and Mushroom sauce and potato cakes - **12**

**1015 Slider Sampler -** A teriyaki glazed fried chicken breast with toasted sesame seeds.

Beef and Blue- 100% beef, caramelized onion and blue cheese crumbles Chipotle mayo and Fries **- 12**

**1015 ½ lb Hamburger-** Rubbed smoked beef chopped, seasoned, and shaped. On a toasted a roll with all of your favorites. Want something special? Ask Server.– **11**

**1015 Salisbury –** Rubbed smoked beef chopped, seasoned, and shaped. Served with a caramelized onion Wild Mushroom cream sauce and 1015 mash.- **14**

**House Made Fried Chicken Pot Pie-** A 1015 twist on the delightfully warm traditional dish. -**11**

**Desserts**

**House Made Cheesecake-** served with a chef’s choice of purée- **6**

**Apple Empanadas-** Served with Vanilla ice cream. **6**