



-PATIO & GRILL-

As the son of a Maine potato farmer and local story teller, Lew Hayden developed a strong work ethic and an innate understanding of people at an early age. Lew carried these qualities, along with an insatiable desire to learn how things worked, into every one of his business ventures. Whether he was fine tuning the machinery at the SAS shoe factory in San Antonio or going over kitchen designs in his restaurants in Galveston, Lew always stuck with his basic philosophy, "It is not profit but the passion for what you do that will determine your success". Lew knew that the most important asset of any business were its employees. Once asked what he invested in, he simply replied, "Good people with good ideas". Lew also valued and appreciated the customer. He poured a tremendous amount of energy into making sure customers enjoyed their experience at his businesses, and could not wait to tell their friends. Lew firmly believed if you created a quality product, at a fair price with outstanding customer service, people would not only support you, they would go out of their way to seek you out!

Take a step back in time when a man's word was his bond, and a handshake deal was a binding contract. Come on in, sit down and relax at Lew's Patio & Grill where you know you are always a VIP and your complete dining satisfaction is our primary goal.

# Signature Margaritas

With all Margaritas you Have the Choice of Frozen or on the Rocks Salt or no Salt  
**Make any Margarita a Grande for \$ 2 More**

**Texas Margarita** \$ 5.50

Gold Tequila, Triple Sec and Lew's Margarita Mix

**Top Shelf Margarita** \$ 8.50

Dulce Vida, Grand Marnier, Presidente Brandy and Lew's Margarita Mix

**Flavored Margarita** \$ 7.00

Served Frozen or on the Rocks with your choice of Mango or Strawberry

**1800 Margarita** \$ 7.00

1800 Tequila, Triple Sec and Lew's Margarita Mix

**Perfect Patron Margarita** \$ 8.75

Patron Silver Tequila, Patron Citronge Orange Liqueur and Lew's Margarita Mix

**Beer Rita** \$ 9.00

Lew's Frozen House Margarita With Your Choice of Bottle Beer Upside Down Inside the Glass

# Signature Teas and Lemonades

**Texas Sweet Tea** \$ 6.50

Deep Eddy Sweet Tea Vodka, Disaranno and Sweet & Sour

**John Daly** \$ 6.50

Citrus Vodka, Sweet & Sour and Ice Tea

**Top Shelf Long Island Ice Tea** \$ 9.00

Absolute Vodka, Tanqueray Gin, Bacardi Rum, Triple Sec, Sweet & Sour and a Splash of Coke

**Lynchburg Lemonade** \$ 6.50

Jack Daniels, Sweet & Sour, Triple Sec and Sprite

**The Southern Peach** \$ 6.50

Makers Mark, Peach Schnapps and Sweet & Sour

**Texas Raspberry Tea** \$ 7.00

Deep Eddy Sweet Tea Vodka, Chambord and Sweet & Sour

# Signature Cocktails

**South Texas Bloody Mary** \$ 8.00

Cucumber Vodka and Bloody Mary Mix

**Flavored Mojito** \$ 7.00

*Mango or Coconut*

Muddled with Fresh Mint and Lime Juice

**Ruby Red** \$ 8.00

Grapefruit Vodka, Club Soda and a hint of Lime

**South Texas Mimosa** \$ 8.00

Blanco Tequila, Pomegranate, and a Squeeze of Lime Topped with Champagne

**Top Shelf Piña Colada** \$ 10.00

Lew's Piña Colada, Made with Dark Rum, Floated with Grand Marnier

**Mexican Martini** \$ 8.00

1800 Tequila, Orange Liquor, Lime Juice and Olives

**Make it Spicy (Add \$1)**

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# Wine Selection

## Whites

**Chardonnay** - A very dry, yet full-bodied wine, with gentle oak influenced aroma. This wine is crisp and clean making it wonderfully refreshing. Pleasant on the palate with hints of honey, apples and pears, this is a wine to savor.

**Pinot Grigio** - A succulent introduction, this wine has the gentle scent of honey and herbs. This dry straw-colored wine is light, yet pleasantly tart with softening hints of green melon. The finish is clean and crisp.

**Sauvignon Blanc** - Crisp, light amber color with good acids. The nose is reminiscent of freshly cut herbs with a hint of mint. A wonderful complement to any light dish and is delightfully refreshing.

**Riesling** - Pale yellow with golden hues, it has citrus and floral aromas. A thoroughly refreshing wine that pleasantly fills the mouth with magnificent fruit flavors of crisp green apples and ripe apricots.

**Other Whites** - All of these wines are light on the palate with great fruit aromas and are known for their easy drinking.

	Glass / Bottle
Estancia	7 / 24
Sonoma Cutrer	14 / 42
Markham	36
Masi	10 / 29
Santa Margherita	49
Monkey Bay	7 / 24
Honig	33
Hogue	
Late Harvest	7 / 24
Blufeld	26
Jacob's Creek	
Moscato	7 / 24
Woodbridge	
White Zinfandel	6 / 22

## Reds

**Merlot** - Medium to dark red, it has a distinct nose of cherries, raspberries, black currants and mint, also displays some herbs and spices. A smooth mellow wine balanced for easy drinking, while its lower tannins indicate a wine that should be enjoyed relatively young.

**Pinot Noir** - With its brilliant red color, this wine has a slightly spicy nose with hints of balsawood as well as citrus notes. A soft lively fruitiness on the palate along with mellow tannins leaves a velvety finish in the mouth.

**Malbec** - This South American favorite, offers a deep garnet robe that enhances the wine's characteristics. The flavors are of intense, ripe, red fruits with a hint of cinnamon. The well-balanced oak enhances the wine's characteristics.

**Cabernet** - Intense red color with purplish hues, this California favorite has the delicate perfume of cherries and soft spice. Its full body and solid tannins deliver a fresh spicy wine with mass appeal.

	Glass / Bottle
Hogue Genesis	9 / 26
Robert Mondavi	45
Mark West	8 / 26
Bello Glos Meomi	45
Diseno	8 / 24
Catena	30
Paso Creek	10 / 30
Robert Mondavi	48
Silver Oak	130

# Beer Selection

## Domestic Drafts



16oz \$ 2.75

## Import Drafts



16oz \$ 3.25

## Domestic Bottles

\$ 3.25

## Import Bottles

\$ 3.75

Coors Original

Coors Light

Dos Equis XX

Blue Moon

Budweiser

Bud Light

Shiner Bock

Shiner Light Blonde

Bud Select 55

Bud Light Lime

Corona

Guinness Draught

Miller Light

Michelob Ultra

Stella Artois

Lone Star

Lone Star Light

# Lew's Happy Hour Menu

Tuesday - Friday 3pm to 6pm

## Appetizers

Chips and Queso \$ 4

Chicken Nachos \$ 6

Crispy Mountain \$6

## Drink Specials

Domestic Drafts 16oz \$ 2.50

Import Drafts 16oz \$ 3.00

\$ 2 Lone Star / Lone Star Light Bottles

\$ 6 Double Wells

\$ 2 off Top Shelf Cocktails

\$ 4 Texas Margarita

\$ 2 off Wines by the Glass

## Early Dinner Special

With the Purchase of a Steak  
Get 3 Grilled or Fried Shrimp **FREE!!**

## Featured Wines

*Please ask your server about our great wine selections!*

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# Appetizers

## Mexican Shrimp Cocktail \$ 10

Gulf Shrimp Tossed in a Mexican Style Cocktail Sauce, Finished off with Pico de Gallo and Twice Baked Saltines

## Stuffed Potato Balls \$ 8

Loaded with Cheese, Bacon, Sour Cream and Chives Coated with Panko Bread Crumbs and Fried to Perfection

## Crispy Mountain \$ 8

Thinly Sliced Onions, Mushrooms and Zucchini tossed in Lew's House Made Batter and Fried to Perfection Served with Ranch

## Chips and Queso \$ 6

Lew's Take on Traditional Queso Served with Tortilla Chips and Homemade Salsa

## Shrimp Kisses \$ 11

Bacon Wrapped Gulf Shrimp Stuffed with Pepper Jack Cheese, Finished off in the Fryer, Served with Ranch and Cocktail Sauce

## Chicken Nachos \$ 8

Bed of Tortilla Chips Topped with Black Bean Puree, Queso, Grilled Chicken and Jalapeños, Finished off with Diced Tomatoes **Beef Nachos add \$4**

## Boneless Wings \$ 7

Boneless Chicken Breast Battered and Fried then Tossed in our House Made Buffalo Wing Sauce (Make it Spicy Add \$ 1)

## Hummus \$ 6

Rosemary Flat Bread Served with Lew's House Made Traditional or Jalapeño Hummus

# Soups and Salads

## Traditional Cobb Salad \$ 10

Mixed Greens Topped with Diced Chicken, Hard Boiled Eggs, Blue Cheese Crumbles, Avocado, Bacon, Tomatoes and Cucumbers Tossed in Home Made Blue Cheese Dressing

## Caesar Salad \$ 7

Romaine Hearts, Parmesan Cheese and Croutons Tossed in Lew's House Made Caesar Dressing

## Chicken Salad \$ 8

Jan's Chicken Salad Served with a Mixed Greens Salad Tossed in Greek Dressing, and our House Made Bread

## Shrimp Gumbo \$ 8 / \$ 5

Lew's Version of Shrimp and Okra Gumbo Served with White Rice

**Add Chicken \$ 5**

**Add Shrimp \$ 6**

**Add Salmon \$ 9**

**Add Filet \$ 18**

### Dressings:

Ranch, Blue Cheese, Cajun Remoulade, Balsamic Vinaigrette, Greek, Key Lime Honey Mustard and Caesar

## Greek Salad \$ 8

Mixed Greens, Red Onions, Tomatoes, Cucumbers, Kalamata Olives and Feta Cheese Crumbles Tossed in our House Made Greek Dressing

## Lew's Patio Salad \$ 8

Bed of Mixed Greens, Tomatoes, Cucumbers, Dried Cranberries, Tossed in Balsamic Vinaigrette Dressing, Served with Fried Goat Cheese and Onion Strings

## Soup and Salad Combo \$ 10

A Small Patio Salad Served with Your Choice of Soup

## Soup of the Day \$ 6 / \$ 4

Ask your server what we have prepared for the day!

# Sandwiches

All Sandwiches are served with Lew's Hand Cut Fries and on House Made Bread. Add a Side Salad for \$ 3

## Steak Sandwich \$ 12

Rib Eye Served Either Grilled or Fried and Topped with House Sauce, Lettuce, Tomato, Onions and Pickles on a Bun

## Seafood Po Boy \$ 10

Shrimp or Fish Served on a House Made Hoagie, Topped with Lettuce, Tomato, Pickles and House Sauce

## Lew's Burger \$ 9

**Make it a Double for \$ 4 More**

Topped with Bacon, American Cheese, Lettuce, Tomato, Onions, Pickles and House Sauce on a Bun

## Cowboy Burger \$ 12

Lew's Burger Topped with Bacon, American Cheese, House Sauce, Lettuce, Tomato, Onions and Pickles, Served Between Grilled Cheese Sandwiches

## Chicken Club \$ 10

Grilled Chicken Breast Topped with Bacon, Avocado Mayo, Pepper Jack Cheese, Lettuce and Tomato on Sliced Bread

## Spicy Chicken Sandwich \$ 9

Served Either Grilled or Fried and Topped With House Sauce, Lettuce, Tomato, Onions and Pickles on a Bun

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# House Specialties

Add a Side Salad for \$ 3

## Crab Stuffed Tilapia \$ 16

Filet of Tilapia with a Crab Meat Stuffing  
Served Over Sautéed Spinach and Lemon Butter Sauce

## Chicken Poblano \$ 14

Grilled Chicken Breast Topped with Roasted Poblano  
Peppers and Pepper Jack Cheese, Served with Sautéed  
Seasonal Vegetables and Rice Pilaf

## Grilled Chicken Breast \$ 12

Grilled Chicken Served with Sautéed Seasonal Vegetables  
and Rice Pilaf, Topped with Lemon Butter Sauce

## Chicken Fried Chicken \$ 13

Chicken Breast Flattened and Fried, Served with Mashed Potatoes  
and Green Beans, Smothered in Jalapeño Bacon Gravy

## Chicken Fried Rib Eye \$ 15

Rib Eye Flattened and Fried, Served with Mashed Potatoes and  
Green Beans, Smothered in Jalapeño Bacon Gravy

## Chicken Sarah \$ 13

Grilled Chicken Breast Topped with Goat Cheese, Oven Dried  
Tomatoes, Draped in Lemon Butter, Served with Fettuccini Alfredo

## Black Iron Skillet Salmon \$ 18

Salmon Filet Served with Sautéed Seasonal Vegetables and Rice Pilaf, Topped with Lemon Butter Sauce

# Pastas

## Jalapeño Texas Shrimp Pasta \$ 16

Gulf Shrimp Sautéed with Jalapeño Relish Then Deglazed with  
Lone Star Beer, Served Over Fettuccini in a Garlic Butter Sauce  
Topped with Parmesan

## Spicy Cajun Pasta \$ 17

Sautéed Shrimp and Andouille Sausage Tossed with Tomatoes,  
Green Onions and Fettuccini Pasta, Topped with Parmesan

## Chicken or Shrimp Fettuccini Alfredo \$ 13 / \$16

Fettuccini Tossed in Homemade Alfredo Sauce,  
Finished off with Grilled Chicken or Shrimp

## Pasta Rustica \$ 10

Fresh Basil, Tomato, Mushrooms and Olive Oil  
Tossed with Fettuccini Pasta, Topped with Parmesan

# Steaks and Seafood

## 16 oz Rib Eye \$ 26

## 8 oz Beef Tenderloin Filet \$ 26

All Steaks Here at Lew's are USDA Choice  
Served with a Stuffed Baked Potato and Sautéed Seasonal Vegetables

Add Sautéed or Fried Shrimp to Make it Surf and Turf for Just \$ 6

Prepared Either Grilled or Fried

## Fish Dinner \$ 14

## Shrimp and Fish \$ 18

## Gulf Shrimp Dinner \$ 18

**Fried Seafood** will be Served with  
Our Hand Cut French Fries and Coleslaw

**Grilled Seafood** will be Served with  
Sautéed Seasonal Vegetables and Rice Pilaf

## Desserts

Brownie Sundae \$ 8

Cheesecake \$ 6

Carrot Cake \$ 7

Bread Pudding \$ 6

Key Lime Pie \$ 6

Ice Cream \$ 3

## Drinks

Sweet Tea \$ 2.50

Unsweet Tea \$ 2.25

Bottle Beverages \$ 2.75

Big Red, IBC Rootbeer, Topo Chico

Sodas \$ 2.25

Coke, Sprite, Diet Coke, Dr. Pepper,  
Diet Dr. Pepper, Lemonade

Coffee (Regular or Decaf) \$ 2.25

Juice or Milk (no refills) \$ 2.25

There will be a 20% Gratuity on  
parties of 8 Adults or More

## Sides

\$ 2

Rice Pilaf

Coleslaw

Mashed Potatoes

Fries

Green Beans

\$ 3

Side Salad

Sautéed Vegetables

Spinach

Onion Strings

\$ 4

Loaded Baked Potato

Side Pasta

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