

ARMY RESIDENCE

COMMUNITY

LUNCH

For Dining Reservations: Mon -Fri 210-646-5329 | Sat & Sunday : 210-646-5429

Reservations are required, and can be made for up to four people per table. Social distancing is mandatory. Dining room is for dine-in service only .Take-out orders are not allowed.

BREAKFAST

Breakfast hours are between 7:30am and 9:30am but can be ordered all day if desired. Any breakfast ordered after 9:30am may require additional prep time.

SANDWICHES

Served Bistro House Chips or French Fries

Classic ARC

Burger 6.00
Juicy all beef patty grilled to order and served on a bun with lettuce, tomato, pickles, and onions

1/4 Pound Hot Dog 6.00
Quarter Pound hot dog grilled to order
Add Chili 1.00

Grilled Cheese Sandwich 6.00
Classic grilled cheese with your choice wheat, white, sourdough, or rye bread

Reuben Sandwich 6.00
Grilled sandwich with sliced corned beef, swiss chesse, and sauerkraut served with thousand island dressing.

BBQ Brisket Sandwich 6.00
Tender sliced BBQ brisket served on a toasted bun with sliced onions

Impossible Burger 8.00
Vegetarian and Vegan friendly meat-substitute burger, that is "impossible to believe it's not meat"

Appetizers

Soup of the Day 1.50
Ask your server about our daily special

Cup of Chili 2.75
Homestyle chili served with a thick slice of cornbread

Fried Shrimp with Cocktail Sauce 3.50
Four golden fried shrimp served with cocktail sauce on the side

Egg Rolls w/ Asian Sweet Chili 3.50
Deep fried egg rolls served with an Asian Sweet Chili

SALADS

Tossed Mixed Green Salad 1.75
Romaine, Iceberg, sliced onions, tomatoes, cucumbers and your choice of dressing

Caesar Salad 1.75
Chopped romaine lettuce served with parmesan cheese and croutons and Caesar salad dressing

Cottage Cheese 1.75
Cottage cheese served on a leaf lettuce, can be served with fresh fruit

Creamy Coleslaw 1.75
Shredded cabbage and carrots in a creamy coleslaw dressing

Main Course Salads

Dressings: Balsamic Vinaigrette, Caesar, Honey Mustard, Italian, Ranch, Bleu Cheese, and Thousand Island

Large Egg Salad Plate 5.00
Fresh chopped seasonal fruit with Egg Salad served on a bed of lettuce with a side of tomato aspic

Chicken Salad or Tuna Salad Plate 5.00
Fresh chopped seasonal fruit with either Chicken salad or Tuna Salad served on a bed of lettuce with a side of tomato aspic

Turkey Cobb Salad 5.00
Chopped egg, roasted turkey, Swiss cheese, chopped tomatoes, sliced avocado on mixed greens with your choice of salad dressing



SIDES

- Mashed Potatoes 1.00
- Herbed Pasta 1.00
- Seasoned Green Beans 1.00
- Vegetable of the Day 1.00
- French Fries 1.00
- Loaded Baked Potato 1.50

Desserts

- Dessert of the Day 1.75
- Seasonal Fruit Plate 1.75
- Specialty Ice Cream 2.00
Choice of Rum Raisin, Dulce De Leche, Pecan Praline, Vanilla, Chocolate, or Sorbet

Beverages

- Milk 1.00
- Ice Tea or Coffee 1.00
- Soft Drinks 1.00
- Juice 1.50

MAIN COURSE

- Grilled Chicken Thighs** 5.00
Marinated chicken thighs grilled to perfection
- Chicken Fried Chicken** 5.00
Hand battered tenderized chicken breast deep fried to a golden brown served with cream gravy
- Chicken & Mushroom Crepes** 5.00
Rolled chicken crepes with chicken and mushroom smothered in a rich cream sauce
- Chicken Fried Steak** 5.00
Lightly breaded country fried steak served with homemade country gravy
- Chopped Steak** 5.00
Old fashioned chopped steak served smothered in a mushroom brown gravy
- Taco Bowl** 5.00
Southwest beef taco bowl with rice, beans, lettuce, tomato, shredded cheese and served with salsa and guacamole
- Spaghetti Bolognese** 5.00
Spaghetti pasta served with a sauce made from tomatoes, minced beef, garlic, wine and herbs and served with a garlic crostini
- Teriyaki Salmon** 5.00
Seared fillet of salmon served with a teriyaki sauce
- Fried Shrimp Basket** 7.00
Six golden fried shrimp served with house Bistro chips and a side of cocktail dipping sauce