BLUEBONNET

APPETIZERS

SHRIMP SPINACH ARTICHOKE DIP NEW 11
CAL-740 FAT-62G CARB-13G PROT-32G SODIUM-1690MG

SHRIMP COCKTAIL 10
CAL-136 FAT-2G CARB-12G PROT-21G SODIUM-608MG

HOUSE-MADE ONION RINGS NEW 12
CAL-330 FAT-18 CARB-38 PROT-5 SODIUM-570MG

FORK & LADEL

Build your own mix & match combo

Your choice of salad paired with Soup du Jour or baked potato

CHEF'S SALAD NEW 14
a bed of crisp greens topped with sliced ham and turkey, cheddar cheese, hard boiled eggs, chopped tomatoes and cucumbers

BLACKBERRY PEACH SALAD 13
chopped romaine lettuce, peaches, blackberries, red onions, pecans, Feta cheese served with honey vinaigrette dressing

CHILI LIME CHICKPEA SALAD 13
chickpeas, chopped romaine lettuce, red bell pepper, diced cucumber, red onions, cherry tomatoes, sweet corn kernels, feta cheese served with chili lime dressing

SALAD OF THE DAY 13
ask your server

SOUP DU JOUR Cup 4 Bowl 4.5

HOUSE SALAD 5
iceberg lettuce with carrots, cucumbers and tomatoes

LONGEVITY CHOICE

SOUTHWEST SWEET POTATO ♥ NEW 18
seasoned lean ground turkey, black bean & roasted corn salsa, diced tomatoes, peppers & onions, avocado slices, topped with plain greek yogurt lime cream and sprinkled of cheese
CAL-210 FAT-4G CARB-26G PROT-16G SODIUM-280MG



MARKET SPECIALTIES

Takes 15 to 20 minutes to prepare.

Market Specialties only seasoned upon request

FARM RAISED SALMON **** ♥ 20
pan-seared served with broccoli.
Add baked potato for 5
CAL-130 FAT-7G CARB-0G PROT-18G SODIUM-60MG

TOP CHOICE GRASS FED
FILET MIGNON **** ♥ 27
served with a baked potato
CAL-172 FAT-9G CARB-0G PROT-23G SODIUM-71MG

SIDES

BAKED POTATO	5	SAUTEED GREEN BEANS	3.5
BAKED SWEET POTATOES	5	SAUTÉED SPINACH	3.5
BISTRO CHIPS	3.5	CARROTS	3.5
MASHED POTATO	3.5	BROCCOLI	3.5
PEAS	3.5	VEGETABLE OF THE DAY	3.5

OFF THE GRILL

****** Takes 15 to 20 minutes to prepare.**

PIMENTO CHEESEBURGER
BEEF OR TURKEY**** NEW 16
A juicy grilled beef or turkey burger topped with creamy house-made pimento cheese, melted to perfection and served on a toasted bun for rich Southern classic with flavorful twist.
CAL-380 FAT-11G CARB-31G PROT-34G SODIUM-620MG

MONTHLY FEATURES

includes small side salad, iced tea or coffee and (1) of scoop ice cream

CHICKEN AND SAUSAGE GUMBO 16
Tender chicken and smoked sausage simmered in a traditional dark roux with savory vegetables and Cajun seasonings, served over fluffy steamed rice. ♥ NEW
CAL-300 FAT-25G CARB-8G PROT-13G SODIUM-560MG

BACON AND CRAB QUICHE **** 16
A flaky, buttery crust filled with sweet lump crab, smoky bacon, broccoli, and a creamy egg custard, baked golden brown and accompanied by roasted asparagus. ♥ NEW
CAL-360 FAT-22G CARB-24G PROT-17G SODIUM-550MG

COLONIES BURGER SPECIAL

20
Ask you server
See Flyers

LUNCH SPECIAL

SOUP & SANDWICH 15
Chef's choice changes daily paired with Soup du Jour

DINNER SPECIAL

CHANGES DAILY 15

ENTREES

All menu items with ** will take 15 to 20 minutes to prepare. Add baked potato to any entrée for 5**

ROSEMARY BEEF TIPS**** NEW 18
Slow-braised beef tips seasoned with fresh rosemary, served alongside crispy polenta cakes infused with spinach and tangy feta cheese
CAL-540 FAT-29G CARB-26G PROT-42G SODIUM-1960MG

CHICKEN IN WHITE WINE SAUCE**** NEW 16
Tender chicken breast finished in a delicate white wine cream sauce, served with creamy mashed potatoes and fresh broccoli for a comforting and elegant entree.
CAL-280 FAT-15G CARB-4G PROT-27G SODIUM-710MG

FRENCH ONION PORKCHOP **** NEW 18
A succulent pork chop topped with caramelized onions and melted Swiss cheese in the style of classic French onion soup, paired with whipped sweet potatoes and seasoned green beans
CAL-190 FAT-9G CARB-6G PROT-19G SODIUM-50MG

BAKED SPAGHETTI NEW 20
Layers of pasta, seasoned meat sauce, and melted cheeses baked until bubbly and golden, served with warm garlic bread and a crisp Parmesan tuile garnish.
CAL-710 FAT-34G CARB-60G PROT-39G SODIUM-1160MG

SHRIMP CASSEROLE NEW 24
Tender shrimp, earthy mushrooms, and hearty wild rice folded into a creamy herb-infused casserole and baked until hot and delicious.
CAL-310 FAT-8G CARB-48G PROT-11G SODIUM-920MG

DESSERT

BLUEBONNET SCHOONER 10
Ask your server.

ICE CREAM
1 scoop 3 2 scoops 5
Chocolate, Strawberry & Vanilla

AUGUST 2026

Warning: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses. Alert your server if you have special dietary requirements.