



AVAILABLE

5pm - Close

FLAT BREADS

CHEF'S FEATURED FLATBREAD 15

Chef's featured selection

PLAINVIEW 13

mozzarella, San Marzano tomato, oregano, torn basil

THIS LITTLE PIGGY 14

mozzarella, prosciutto, Bosc pear, gorgonzola, caramelized onion, red bell pepper

AMERICAN RHAPSODY 14

Sopressata salami, goat cheese, arugula, caramelized onions, sundried-tomato, pesto

GREENS

MODERN CAESAR 11

baby romaine, Reggiano parmesan, tomato, garlic parmesan vinaigrette, housemade crouton

GOAT CHEESE & BEET 11

baby mixed greens, candied pecans, heirloom cherry tomato, balsamic vinaigrette

SOUP

LOBSTER BISQUE 11

shrimp and corn relish, creme fraiche, crostini

BAKED POTATO 10

Yukon gold potato, cheddar, chives, bacon

FIRST COURSE

HUMMUS & WOOD-FIRED PITA 9

classic hummus with tahini, chickpea and olive oil

PAN-SEARED CRAB CAKES 18

citrus salad, chipotle aioli

SEAFOOD COCKTAIL FOR 2 25

snow crab claws, jumbo shrimp, sauce Maxim, horseradish chili sauce

RISOTTO ARANCINI 12

havarti, parmesan, panko breadcrumb, charred red pepper coulis

TIGER SHRIMP TEMPURA 16

mango lime aioli

BOURBON STICKY RIBS 14

pork babyback ribs, asian-bourbon BBQ

HAWAIIAN SHRIMP POKE 14

cucumber, tomato, green onion, yellow pepper, yuzu-soy marinade, lime creme fraiche, crispy wontons

RED WINE EMPANADAS 13

house ground tenderloin, strip, & chuck, cabernet sauvignon, classic spices, charred red pepper coulis

CHEF'S CHEESE & CHARCUTERIE 31

artisanal cheese, honey, dried fruit, sausage, Sopressata & prosciutto, toasted crostini

STEAKS

Served with truffle mashed potatoes, seasonal vegetables, mushroom, Bordelaise and Bernaise sauces

FILET

6 ounce - 45

9 ounce - 58

Center Cut

RIBEYE

14 ounce, 59

boneless

Spencer Cut

NEW YORK

STRIP 48

14 ounce,

Center Cut

SURF & TURF

A/Q

Chef's Inspiration

Ask your server

MAINS

SCOTTISH SALMON 32

champagne risotto, seasonal vegetables, balsamic tomato jam, lemon beurre blanc

LAMB CONFIT 30

braised and deboned lamb shank, pappardelle pasta, blistered baby tomatoes, wild mushroom, gremolata, natural jus

SHRIMP & SCALLOP SCAMPI 32

tomato, angel hair pasta, garlic, white wine lemon broth

THE FRESH AMERICAN BURGER 25

100% Fresh House Ground Beef (tenderloin, strip, chuck), avocado, bacon, aged cheddar, fried egg, onion, brioche

CHICKEN AMERICANA 29

bone-in chicken breast, creamy risotto, seasonal vegetables, winter citrus relish, lemon beurre blanc

SAN FRANCISCO CIOPPINO 35

salmon, mahi-mahi, shrimp, mussels, crab, celery, fennel, onion, saffron tomato broth

DOUBLE BONE-IN PORK CHOP 35

creamy risotto, seasonal vegetables, bacon-pineapple chutney, cherry demi glace

FEATURED PASTA 31
(limited availability)

Chef's featured selection

Executive Chef
Kirk DeLong

Managing Partner
Blake DeWater

THE FRESH AMERICAN

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Follow us on Facebook & Instagram @thefreshamerican.LBK

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.