



AVAILABLE
5pm - Close

FLAT BREADS

FIRST COURSE

CHEF'S FEATURED FLATBREAD 16
Chef's featured selection

PLAINVIEW 14
mozzarella, San Marzano tomato, oregano, torn basil

THIS LITTLE PIGGY 15
mozzarella, prosciutto, Bosc pear, gorgonzola, caramelized onion, red bell pepper

AMERICAN RHAPSODY 15
Sopressata salami, goat cheese, arugula, caramelized onions, sundried-tomato, pesto

GREENS

MODERN CAESAR 13
baby romaine, Reggiano parmesan, tomato, housemade creamy Caesar dressing, housemade croutons

FRESH AMERICAN CAPRESE 13
heirloom tomatoes, Burrata Cheese, basil oil balsamic glaze

SOUP

LOBSTER BISQUE 12
shrimp and corn relish, creme fraiche, crostini

BAKED POTATO 10
Yukon gold potato, cheddar, chives, bacon

HUMMUS & WOOD-FIRED PITA 9
classic hummus with tahini, chickpea and olive oil

PAN-SEARED CRAB CAKES 18
citrus salad, chipotle aioli

SHRIMP COCKTAIL FOR 2 16
(4) U-8 colossal 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, Brioche toast

STEAKS

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

FILET	RIBEYE	NEW YORK STRIP	SURF & TURF
6 ounce - 45	14 ounce, 59	48	A/Q
9 ounce - 58	boneless	14 ounce,	Chef's Inspiration
Center Cut	Spencer Cut	Center Cut	Ask your server

MAINS

SCOTTISH SALMON 36
Saffron Risotto, seasonal vegetables, Mediterranean Relsih, lemon beurre blanc

SHRIMP & SCALLOP SCAMPI 34
linguini pasta, baby heirloom tomato, zucchini, garlic, white wine lemon broth

LAMB CONFIT 30
braised and deboned lamb shank, pappardelle pasta, blistered baby tomatoes, wild mushroom, gremolata, natural jus

FRESH AMERICAN BURGER 25
100% Fresh House Ground Beef (tenderloin, strip, chuck), avocado, bacon, aged cheddar, fried egg, onion, brioche

CHICKEN AMERICANA 30
bone-in chicken breast, caramelized onion truffle mashed potatoes, seasonal vegetables, winter citrus relish, port and wild mushroom reduction

SAN FRANCISCO CIOPPINO 37
salmon, mabi-mabi, shrimp, mussels, crab, celery, fennel, onion, saffron tomato broth, Brioche toast

DOUBLE BONE-IN PORK CHOP 35
caramelized onion truffle mashed potatoes, seasonal vegetables, bacon-pineapple chutney,

FEATURED PASTA 32
Chef Featured Selection (limited availability)

SPLIT PLATE CHARGE \$5

20% Included Gratuity For Parties of 8 or More

THE FRESH AMERICAN
3715 114th St, Lubbock, TX 79423 806-438-1322
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.