

DINNER



AVAILABLE

5pm - Close

FLAT BREADS

- PLAINVIEW 14**
mozzarella, San Marzano tomato, oregano, torn basil
- MARILYN MONROE 14**
mushroom, mozzarella, feta, olives, pesto, sweet peppers
- THIS LITTLE PIGGY 15**
mozzarella, prosciutto, Bosc pear, gorgonzola, caramelized onion
- AMERICAN RHAPSODY 14**
Sopressata salami, goat cheese, arugula, caramelized onions, sundried-tomato, pesto

GREENS

- SEXY CAESAR 12**
baby romaine, Reggiano parmesan, tomato, creamy Caesar dressing, housemade crouton
- BURRATA & BERRIES 13**
Burrata mozzarella, mixed field greens, blueberry, blackberry, toasted almond, heirloom tomato, strawberry vinaigrette

SOUP

- CAULIFLOWER AND CARROT BISQUE 10**
served with crispy leeks
- CHILLED GAZPACHO 10**
garden relish, lime creme fraiche, crostini

FIRST COURSE

- HUMMUS & WOOD-FIRED PITA 9**
classic hummus with tabini, chickpea and olive oil
- PAN-SEARED CRAB CAKES 18**
citrus salad, chipotle aioli
- SHORTRIB SLIDERS 14**
12 Hour Shortrib, Havarti, natural jus, pickle
- TIGER SHRIMP TEMPURA 16**
mango lime aioli
- BOURBON STICKY RIBS 14**
pork babyback ribs, asian-bourbon BBQ
- MARINATED OLIVES & SMOKED ALMONDS 9**
house marinated with garlic, olive oil, redwine & rosemary, served with smoked almonds
- CHEF'S CHEESE & CHARCUTERIE 31**
artisanal cheese, honey, dried fruit, housemade sausage, Sopressata & prosciutto, toasted crostini

STEAKS

Served with roasted garlic mashed potatoes, seasonal vegetables, mushroom and red wine Bordelaise

- | | | |
|--------------|------------------|--------------------|
| FILET | RIBEYE 59 | NEW YORK 57 |
| 6 ounce - 45 | 14 ounce, | STRIP |
| 9 ounce - 58 | boneless | 14 ounce, |
| Center Cut | Spencer Cut | Center Cut |

MAINS

- SEA BASS 42**
mussels, potato, celery, fennel, basil tomato concasse, Saffron shellfish broth
- LAMB SHANK 44**
'farmers market' lemon pepper Pappardelle pasta, blistered baby tomatoes, wild mushroom, gremolata, natural jus
- THE FRESH AMERICAN BURGER 25**
100% Fresh House Ground Beef (brisket, shortrib, chuck), avocado, bacon, aged cheddar, fried egg, onion, brioche
- CHICKEN AMERICANA 29**
bone-in chicken breast, garlic mash, swiss chard, fennel-sweet pepper jam, demi glace
- SHRIMP SCAMPI 37**
Jumbo shrimp, tomato, basil lemon-chive angelhair pasta, garlic, white wine lemon broth
- "12 HOUR" BRAISED SHORT RIB 38**
creamy risotto, seasonal vegetables, red wine veal broth
- FEATURED PASTA 32**
*(limited availability)
Chef's featured selection*

Executive Chef
Kirk DeLong

Managing Partner
Blake DeWater

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.



LUNCH



AVAILABLE
11 am to 2:30 pm

SOUP

CAULIFLOWER 10
AND
CARROT BISQUE
served with crispy leeks

CHILLED 10
GAZPACHO
*garden relish, lime creme
fraiche, crostini*

FLAT BREADS

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

MARILYN 14
MONROE
*mushroom, mozzarella,
feta, olives, pesto, sweet
peppers*

THIS LITTLE PIGGY 15
*mozzarella, prosciutto, Bosc pear,
gorgonzola, caramelized onion*

AMERICAN 14
RHAPSODY
*sopressata salami, goat cheese,
arugula, caramelized onions,
sundried-tomato, pesto*

GREENS

BURRATA & BERRIES 13
*Burrata mozzarella, mixed field
greens, blueberries, blackberries,
toasted almond, heirloom tomato,
strawberry vinaigrette*
Add Chicken 8 Steak 12

SEXY CAESAR 12
(Classic or Spicy)
*baby romaine, Reggiano
parmesan, tomato, creamy Caesar
dressing, housemade croutons*
Add Chicken 8 Steak 12

MAINS

BLACKENED 21
SCOTTISH SALMON
*Warm cous cous with artichoke, olives, tomato,
arugula, feta, lemon, olive oil*

CHEF'S FEATURED PASTA 24
daily feature, ask your server

SOUP & SALAD 16
*Choice of one of our two soups and a house
salad (Ranch, balsamic vinaigrette,
shallot vinaigrette)*

WEST COAST FISH TACOS 17
*Grilled Mahi-mahi, cabbage,
Monterrey jack, tomato, cilantro,
avocado, ancho crema, salsa,
corn tortillas. Served with
stewed black beans*

FIRE GRILLED QUESADILLA
Chicken 19 Steak 20
Grilled Portabello Mushrooms 18
*Fontina and Monterrey Jack, tomato,
arugula, sundried tomato, tortilla*
*Served with salsa, guacamole, sour cream
stewed black beans*

HANDHELDS

served with your choice of fries, side salad or fresh fruit

THE FRESH 25
AMERICAN BURGER
*100% fresh house ground beef
(brisket, shortrib, chuck)
avocado, bacon,
aged cheddar, fried egg,
onion, brioche*

CHICKEN BLT 18
*grilled chicken, avocado,
pickles, basil mayo, Swiss
cheese, ciabatta bun*

SHORT RIB 19
GRILLED CHEESE
*Havarti, arugula, sliced
tomato, toasted rye*

SMOKED BRISKET
FRENCH DIP 20
*sliced brisket, rosemary
au jus, horseradish
cream, hoagie roll, aged
cheddar*


Executive Chef
Kirk DeLong

Managing Partner
Blake DeWater

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.*



AFTERNOON



AVAILABLE
230 pm - 5 pm

CHARCUTERIE

CHEF'S CHEESE 31
& CHARCUTERIE

*artisanal cheese, honey,
dried fruit, housemade
sausage, Sopresata &
prosciutto, toasted crostini*

SOUP

CAULIFLOWER
&
CARROT 10
BISQUE

served with crispy leeks

CHILLED
GAZPACHO 10

*garden relish, lime creme
fraiche, crostini*

GREENS

BURRATA & 13
BERRIES

*Burrata mozzarella, mixed
field greens, blueberries,
blackberries, toasted almond,
heirloom tomato, strawberry
vinaigrette*

Add Chicken 8 Steak 12

SEXY CAESAR 11
(Classic or Spicy)

*baby romaine, Reggiano
parmesan, tomato creamy
Caesar dressing, housemade
croutons*

Add Chicken 8 Steak 12

FLATBREADS

PLAINVIEW 15

mozzarella. San Marzano tomato, oregano, torn basil

MARILYN MONROE 15

mushroom, mozzarella, feta, olives, pesto, sweet peppers

THIS LITTLE PIGGY 16

mozzarella, prosciutto, Bosc pear, gorgonzola, caramelized onion

AMERICAN RHAPSODY 15

*sopressata salami, goat cheese, arugula, caramelized onions,
sundried-tomato, pesto*

Executive Chef
Kirk DeLong

Managing Partner
Blake DeWater

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.*