



"Choice of Two Sides"

SPICY CRUSTED BASA - A 6-8 ounce Basa Filet Crusted in a Bread Crumb Mixture dusted with Jalapeno Powder, then Pan Seared and served with Cilantro Tartar. 13.99

STUFFED SHRIMP - Four Shrimp stuffed with Panela cheese and a Poblano Pepper strip, then wrapped in Bacon, and served with our Chipotle Cream Sauce. 16.99

PEPITA CRUSTED BASA - A 6-8oz Basa filet (White Fish) crusted with Pepita seeds and topped with a Spicy Mango Butter. 14.99

SALMON - We start with an 8 ounce Salmon Filet, then you choose the method of cooking: Blackened or Grilled - then we top it with a Lemon Butter Sauce. 16.99

ETC...

CREATE A BURGER / SANDWICH 7.99 (Fries may be added for 1.99)

CHOOSE ONE

- Jalapeno Cheese Bun
- Original Bun
- Butter Croissant
- Thick Sliced Grilled Sourdough
- Thick Sliced Grilled Pumpernickel

CHOOSE ONE

- Ground Beef Patty with Gruene Chiles
- Hand Formed Seasoned Ground Beef Patty
- Chicken Breast (Fried or Grilled)
- Chicken Salad or Albacore Tuna Salad
- Grilled Portabella Mushroom

Add Ons (.25 each)- Chipotle Mayonnaise, Jalapenos, Gruene Chiles

Other Add Ons (.80 each)- Cheddar, American, Swiss, Pepperjack, Gorgonzola, Provolone, Bacon, or Sautéed Mushrooms

SOUTHWEST VEGETARIAN SANDWICH - Grilled Panela Cheese, Grilled Poblano, Sautéed Mushrooms and Chipotle Mayonnaise on a Toasted Jalapeno Bun. 8.99

PENNE PASTA - With your choice of Chipotle Cream Sauce or Creamy Cilantro Sauce.

With:

- Grilled Portabella 11.99
- Grilled Chicken 11.99
- Grilled Shrimp 13.99

Sides 2.75

Side Salad*Side Caesar*Cup of Soup*Black Pepper Fries*Daily Vegetable*Daily Rice*
Daily Mashed Potatoes

Tea, or Fountain Drink 1.99 Raspberry Hibiscus Tea 2.49 Fiji Water 3.49 San Pellegrino Water 3.49

We always accept reservations. A reservation does not guarantee an empty table upon your arrival.
A reservation puts you at the front of the list as soon as you arrive.

We reserve the right to add 18% gratuity to parties of 8 or more and to parties with more than two checks per table

Attention- nuts and seeds are used extensively in our cooking!

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FEATURING A
CHEF'S DAILY MENU

WWW.GRUENEONIONGRILL.COM

1324 COMMON

830-629-2989

STARTERS

SPINACH AND ARTICHOKE TORTE - We always put a twist on things here at The Onion and here is a good example. Our version of Spinach Artichoke Dip is baked in a spring form pan and topped with Pine Nuts. It looks like a Cheesecake. Served slightly warm with Corn Tortilla Chips for dipping. 8.49

BACON WRAPPED STUFFED JALAPENOS - Two Jalapenos stuffed with our Cilantro Cream Cheese and wrapped in Bacon. Choose one of our Homemade Dressings for dipping. 6.49

GRILLED PANELA - We take three slices of Panela Cheese and Grill them. This slightly salty, soft Mexican cheese will get brown and slightly crisp on the outside without melting. We then serve it on Mixed Greens with Grilled Poblano and your choice of one of our Homemade dressing for dipping. 7.99

PORTABELLA MUSHROOM - Your choice: Grilled and Placed over Mixed Greens or Hand Cut, Breaded and Fried. Both are served with your choice of Dressing or Gravy. 7.99

FRIED CALAMARI - Rings and Tentacles of Calamari dusted in Semolina Flour, Flash Fried and served with a Tomato Cream Sauce. 6.99

CHIPOTLE MUSSELS - Blue Mussels in a Chipotle Cream Sauce with Fresh Garlic and Chopped Tomatoes: Served with Grilled Sourdough Bread. 6.99

NEW MEXICO STYLE CHIPS AND SALSA - Our Homemade Guene Chile Sauce served with Corn Tortilla Chips. 3.99

SALADS

DRESSING CHOICES: Avocado Cilantro, Mango, Roasted Tomato, Caesar, Balsamic Vinaigrette, Blue Cheese, Ranch, Sesame Oriental, Black Cherry Balsamic, Honey Mustard

SMOKED SALMON SALAD - Romaine and Spinach with Red Onions, Pecans, Tomatoes, Goat Cheese topped with crumbled Smoked Salmon served with your choice of dressing. 10.49

HONEY MUSTARD FRIED CHICKEN SALAD - Field Greens and Romaine topped with Bacon, chopped Egg, Avocado, and fried Chicken Breast served with Honey Mustard Dressing. 10.49

GRUENE SALAD - Mixed Field Greens, Shredded Carrots, Caramelized Gruene Apples, Texas Pecans and crumbled Panela Cheese served with Black Cherry Balsamic Vinaigrette . 8.99

MANUELA'S SALAD - Spinach, shredded Carrots, Strawberries, crumbled Goronzola and Roasted Pine Nuts. Served with Mango Vinaigrette. 8.99

TEXAS CAESAR - Romaine, shredded Asiago, roasted Pine Nuts, grilled Tomato Slices, and Jalapeno Crostinis tossed with our Caesar Dressing with a slight bite of heat. 8.99

AUSTIN SALAD - Mixed Field Greens and Romaine, Caramelized Apples, Walnuts and crumbled Goat Cheese served with Roasted Tomato Dressing. 8.99

ORIENTAL SALAD - Romaine and Field Greens, chopped Purple Cabbage, shredded Carrots, sliced Almonds and Fried Wontons served with Sesame Oriental Dressing. 8.99

THE TRIO - A scoop of Grilled Chicken Salad, Albacore Tuna Salad and Pasta Salad on top of a bed of Field Greens with your choice of dressing. 8.99

Top it off with:

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|-----------------|-----|------|-------------------------------|------|------|
| Grilled Chicken | 4oz | 2.00 | Grilled Shrimp | each | 1.50 |
| Smoked Salmon | 2oz | 3.00 | Grilled Salmon or Seared Tuna | 4oz | 5.00 |



Chef's Specialties only available after 5:00pm "Includes Choice of Two Sides"

SANTA FE MEATLOAF - This incredible Meatloaf has Beef, Pork, Gruene Chiles, Spinach, and a Blend of Cheeses. We top it with a Gruene Chile Sauce. 11.99

MISO TUNA - One 4 ounce Yellow Fin Tuna Steak seared medium rare and brushed with a Miso Glaze, then served with a Lemon Butter Sauce. 13.99 (Add an additional tuna steak for 5.00)

DUCK - A Seared marinated Duck Breast topped with your choice of a Maple Balsamic or an Orange Rum Sauce. 18.99

THAI FRIED SHRIMP - Four Shrimp breaded in Panko Bread Crumbs and tossed with a Thai Sweet Chili Sauce and served with a Lemon Butter Sauce. 13.99 (Additional Shrimp \$2.00 Each)

CHICKEN & BEEF

"Includes Choice of Two Sides"

PECAN CRUSTED CHICKEN - A Pecan Breaded Chicken Breast served with a pool of Dijon Cream Sauce. 14.99

GRILLED GREEK CHICKEN - An 8 oz. Grilled Chicken Breast topped with Black Olives, Green Olives and Capers in a Lemon Butter Sauce with Feta Cheese. 13.99

MOM'S CHICKEN FRIED STEAK - An 8 oz. Top Sirloin Cutlet hand battered and served with our Cream Gravy made from our Peppered Bacon drippings just like Mom taught us. 13.99

RIB-EYE - A U.S.D.A. Choice 10 oz Rib-Eye cooked the way you prefer: Grilled, Chicken Fried, or Blackened. 20.99

THE STORY BEHIND THE ONION: We truly believe we are a living breathing restaurant. We never want to be stagnant. We will always use our imagination and creativity to bring our customers exciting new items on our daily Chef's Feature Menu. You could eat here everyday and never eat the same thing twice. Our chefs take a lot of pride and put a lot of effort in the Chef's Feature Menu, so they feel rewarded when you order off our Feature Menu. We have been using 100% cottonseed oil since we opened three years ago. This commitment to Trans Fat Free products includes never using Margarine - only real Butter and Cream. We buy from local purveyors whenever possible because we believe fresh, great ingredients, make great food. We make all of our own dressings and desserts. We do not buy pre made products here. We are chefs, we are proud of what we do with food. We feature local artwork for sale in keeping with our committment to art and the local community. Please ask if you see a piece that you like. The incredible decor here was done by Manuela - she was a talented artist, a loving wife, and a wonderful mother to our daughter Ashley. She always wanted to open a gallery and I wanted a restaurant. We compromised in opening a restaurant that showcased both our talents. Tragically she died in an auto accident, her picture will always hang over the hostess stand in recognition and memory of her contributions and accomplishments. We have truly seen the love and support of our community in so many ways. We could never express how much it has meant to us. New Braunfels and the Hill Country area is truly like no place else, and like our community, we want to be the restaurant that is like no place else.

Richard Decker