

## | STARTERS |

### QUESO FLAMEADO | 9.95

Chorizo Verde, Melted Oaxaca Cheese & Fresh Pico, served with Flour Tortillas

### MONGOLIAN PORK LETTUCE WRAPS | 10.95

Pork Sautéed with Shiitake Mushrooms, Water Chestnuts, Garlic, Ginger & Mongolian Marinade served with Chinese Style Mustard

### \*SEARED AHI TUNA | 14.95

Udon Noodle & Snap Pea Salad with Maui Onion Vinaigrette

### BATTER FRIED GULF SHRIMP & OYSTERS | 12.95

Thin, Crisp Batter with Parmesan Fries, Spicy Remoulade & Cocktail

### GREEK ISLAND CALAMARI | 12.95

Crispy Artichokes, Arugula, Feta, Heirloom Tomatoes & Greek Vinaigrette with Spicy Remoulade

### PFC CHIPOTLE RANCH FRIED PICKLES | 9.95

Smoky & Spicy Crispy-Fried Pickle Chips

Your purchase gives \$1 to Partnerships For Children  
Learn more at [www.PartnershipsForChildren.org](http://www.PartnershipsForChildren.org)

## | WINGS & TENDERS | 10 WINGS · 8 TENDERS

### BUFFALO | 11.95

Served with Bleu Cheese Dressing or Buttermilk Ranch

### JERK | 11.95

Spicy Dry Rub with Bleu Cheese Dressing or Buttermilk Ranch

### RANCH | 11.95

Mild Dry Rub with Bleu Cheese Dressing or Buttermilk Ranch

### CHIPOTLE RANCH | 11.95

Smoky & Spicy Dry Rub with Bleu Cheese Dressing or Buttermilk Ranch

### WING & TENDER OF THE WEEK | 11.95

OUR WINGS ARE BRINED FOR  
24 HOURS IN SHINER BOCK

## | SOUPS & SALADS | ADD CHICKEN, SHRIMP OR SALMON FOR \$5

### CHILLED SHRIMP & CRAB TOWER | 15.95

Fresh Lump Crab Meat & Shrimp layered with Avocado & Pico  
•gluten sensitive option available\*\*

### JERK SHRIMP SALAD | 14.95

Jerk Rubbed Grilled Shrimp, Iceberg & Romaine, Roasted Corn, Heirloom Tomatoes, Feta, Red Onions, Udon Noodles, Avocado & Fresh Basil with Thai Chili Vinaigrette

### \*BEEF TENDERLOIN SALAD | 15.95

Beef Tenderloin Grilled with an Asian Style BBQ Sauce, Bleu Cheese, Walnuts, Wild Mushrooms, Grilled Leeks, Heirloom Tomatoes & Baby Spinach with Sweet Onion Dressing

### CHICKEN CHOP SALAD | 14.50

Crispy Fried Chicken with Buffalo Sauce, Shredded Lettuces, Grilled Leeks, Applewood Smoked Bacon, Roasted Corn, Chopped Egg, Heirloom Tomatoes, Bleu Cheese & Red Onion with Buttermilk Ranch

### ALLANDALE | 14.50

Baby Spinach & Mixed Greens with Chicken, Chopped Egg, Applewood Smoked Bacon, Dates, Avocado, Red Onion, Bleu Cheese & Candied Walnuts with Honey Balsamic Vinaigrette  
•gluten sensitive\*\*

### THE TRIPLE | 12.95

White Queso, Fresh Guacamole, Roasted Tomato Salsa & Hot Chips

### NACHOS PILED HIGH | 11.95

GREEN CHILE BEEF or CHICKEN TINGA  
Queso, Jack, Cheddar, Poblano Peppers, Onions, Pico, Black Beans & Guacamole

### QUESADILLAS | 10.95

GREEN CHILE BEEF or CHICKEN TINGA  
Poblano Peppers, Onions, Jack, Cheddar & Guacamole

## PARTIES & EVENTS

HOST YOUR NEXT EVENT WITH COVER 3

BUSINESS OR PLEASURE,  
WE'VE GOT YOU COVERED!

LUNCH MEETINGS • DINNER PARTIES  
COCKTAIL RECEPTIONS

For Details & Booking Info Contact:  
[Anderson.Events@Cover-3.com](mailto:Anderson.Events@Cover-3.com)

## | SLIDERS | SERVED WITH PARMESAN FRIES

### BRICK CHICKEN SLIDERS

TWO FOR 9.95 | THREE FOR 12.50  
Classic Sicilian Sauce

### \*BEEF TENDERLOIN SLIDERS

TWO FOR 12.00 | THREE FOR 16.00  
"French Dip Style" with Roasted Onion Jus,  
& Creamy Horseradish

### MEATBALL SLIDERS

TWO FOR 9.95 | THREE FOR 12.50  
Classic Style Meatball, Marinara & Mozzarella

### BUFFALO CHICKEN SLIDERS

TWO FOR 9.95 | THREE FOR 12.50  
Crispy Fried with Buffalo Sauce & Buttermilk Bleu Cheese

### ONION SOUP

CUP 5.00 | BOWL 7.00  
Broiled with Crisp Croutons & Gruyere Cheese

### MATT'S CHILI

CUP 5.00 | BOWL 7.00  
All Beef, House-Made. Jack, Cheddar, Onions & Cilantro  
NO BEANS!

### SOUP OF THE DAY

CUP 5.00 | BOWL 7.00

### ICEBERG WEDGE | 7.00

Heirloom Tomatoes, Scallions, Chives & Buttermilk-Bleu Cheese Dressing •gluten sensitive\*\*

### COVER 3 | 7.00

Mixed Greens, Heirloom Tomatoes, Candied Walnuts, Sliced Fuji Apples & Crumbled Goat Cheese with Oregano Vinaigrette  
•gluten sensitive\*\*

### CLASSIC CAESAR | 7.00

Romaine, Crisp Croutons & Shaved Parmesan  
•gluten sensitive option available\*\*

## | PLATES |

### \*8 OZ. FILET MIGNON | 25.95

Choice of Gorgonzola Butter or Bacon Jam Goat Cheese Butter, served with our Cheddar-Potato Cake  
•gluten sensitive\*\*

### \*BLACKENED SNAPPER WITH FRESH BLUE CRAB | 23.95

Lemon Caper Butter Sauce, topped with Fresh Lump Crab, Heirloom Tomato & Spinach Salad

### \*HONG KONG SALMON | 19.95

Sautéed Shiitake Mushrooms, Scallions & Spinach with Light Soy-Ginger Broth

### BRICK CHICKEN | 15.95

Semi-Boneless 1/2 Chicken with Classic Sicilian Vinaigrette & Garlic Mashed Potatoes •gluten sensitive\*\*

### CHICKEN FRIED CHICKEN | 12.95

Garlic Mashed Potatoes, Green Beans & Green Chile Cream Gravy

### CHICKEN FRIED N.Y. STRIP | 14.95

Garlic Mashed Potatoes, Green Beans & Green Chile Cream Gravy

### GREEN CHILE BEEF ENCHILADAS | 14.95

Melted Jack & Cheddar Cheeses, Poblano Carne Sauce & Southwestern Fried Rice

### TINGA CHICKEN ENCHILADAS | 12.95

Melted Jack & Cheddar Cheeses, Poblano Peppers, Onions, Roasted Garlic-Chipotle Sauce & Southwestern Fried Rice

### BRICK CHICKEN MAC-N-CHEESE | 15.95

Our Classic Mac-N-Cheese with Crushed Red Pepper & Italian Spices, topped with Brick Chicken & Crispy Pancetta

### \*RIBEYE STEAK "TACOS" | 21.95

Honey-Chipotle Marinade, Black Beans, Southwestern Fried Rice & Hot Fresh Flour Tortillas

### GRILLED RUBY TROUT | 14.95

Grilled & topped with Warm Pancetta Leek Vinaigrette, Sautéed Baby Spinach & Southwestern Fried Rice  
•gluten sensitive option available\*\*

### MAHI MAHI TACOS | 13.95

Tortilla Crusted Mahi Mahi, Southwestern Slaw, Pico & Avocado in Warm Flour Tortillas with Cilantro-Lime Vinaigrette & Southwestern Fried Rice •lettuce wrap option available

Weekend  
**BRUNCH**  
*u·mix·it* BLOODY MARY  
& BUBBLES BAR  
SATURDAY & SUNDAY · 11AM TO 3PM

## | BURGERS & SANDWICHES | CHOICE OF PARMESAN FRIES OR COVER 3 SLAW

### \*PACIFIC AHI TUNA BURGER | 15.00

Sliced Avocado, Tomato, Mixed Greens, Teriyaki Glaze & Wasabi Mayo •lettuce wrap option available

### \*HICKORY BURGER | 11.95

Half Pound & Ground Fresh, Longhorn Cheddar, Applewood Smoked Bacon, Pickles, Hickory Sauce, Onions & Mayo

### \*CHOP HOUSE BURGER | 10.95

Half Pound & Ground Fresh •gluten sensitive option available\*\*  
LONGHORN CHEDDAR | ADD 0.50  
APPLEWOOD SMOKED BACON | ADD 0.75

### \*THE WALK OFF BURGER | 12.50

Half Pound & Ground Fresh, Longhorn Cheddar, Applewood Smoked Bacon, Avocado, House-Pickled Chiles with Onions & a Fried Egg •gluten sensitive option available\*\*

### \*BACON JAM BURGER | 11.95

Half Pound & Ground Fresh, topped with Bacon Jam & Goat Cheese •gluten sensitive option available\*\*

### SUBSTITUTE A GLUTEN FREE BUN | 2.00

### SEAN ADAMS' PRIME RIB SANDWICH | 14.95

Shaved Prime Rib topped with Swiss Cheese, served with Onion Jus & Creamy Horseradish

### DOUG'S CERTIFIED REUBEN | 12.95

Corned Beef, Aged Swiss, Spicy Russian Dressing & Kraut on Toasted Marbled Rye

### CHIPOTLE RANCH CHICKEN SANDWICH | 11.95

Crispy Fried Chicken Breast dusted with our Smoky & Spicy Seasoning, topped with Pickles, Lettuce, Pico & White Queso

### BUFFALO CHICKEN SANDWICH | 11.95

Crispy Fried Chicken Breast topped with Buffalo Sauce & Buttermilk-Bleu Cheese

### BRICK CHICKEN CLUB | 12.95

Applewood Smoked Bacon, Sliced Tomato & Avocado with Swiss Cheese •gluten sensitive option available\*\*

ADD AN EGG TO ANY  
BURGER, SANDWICH OR PLATE  
1.50

## | SIDES | 4.50

GARLIC MASHED POTATOES • SOUTHWESTERN FRIED RICE • MAC-N-CHEESE • PARMESAN FRIES  
SAUTÉED SPINACH • BRUSSELS SPROUTS\* • GREEN BEAN MEDLEY • COVER 3 SLAW • JUMBO ONION RINGS  
\*not a vegetarian item

\*\*Although our kitchen is not gluten-free, our culinary team will make every attempt to meet your individual dietary needs. If you have concerns, please notify your server of any food allergies or dietary restrictions.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.