

Restaurant506

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506 N Center St Sanford House B&B 76011-7145 · +18178015541 · Updated: Jan 14, 2026



MAIN 15

Soup du Jour **\$9.00**

Prepared Daily

House Salad **\$9.00**

Baby Greens, Grape Tomatoes, Pickled Onions, Candied Pecans, Feta, House Dressing

Burrata Caprese Salad **\$12.00**

Fresh Mozzarella, Heirloom Tomatoes, Wild Arugula, Balsamic Glaze

Spring Beet Salad **\$12.00**

Citrus Glazed Beets, Chèvre, Candied Pecans

Traditional Caesar **AVAILABLE OPTIONS**

Crisp Romaine, Shaved Parmesan, Rustic Caesar Dressing

\$11.00

Add Shrimp: \$7.00

Add Chicken: \$4.00

506 Crab Cake **\$20.00**

with Asparagus and Arugula

Cajun Chicken Panini **\$17.00**

Grilled Blackened Chicken Breast, Swiss, Tomato, and Arugula on a Pressed French Baguette

Chicken Croissant **\$14.00**

Fresh Baked Croissant, Lettuce, Tomato

Turkey and Bacon Ciabatta **\$17.00**

Thick Cut Bacon, Turkey Breast, Swiss, Tomato, and Lettuce with Cranberry Aioli on Ciabatta Roll

Grilled Chicken Gyro **\$16.00**

Grilled Herb Chicken, Crisp Green Leaf Lettuce, Fresh Tomatoes, Feta, Pickled Red Onion, Grilled Pita, with Cucumber Tzatziki and House Made Chips

506 Burger **\$18.00**

Bacon, Swiss Cheese, Lettuce, Tomato, Truffle Mayo, and House Made Chips

Petite 4oz Fillet of Beef **\$25.00**

Herb Roasted Red Potatoes, Tender Asparagus, House Demi

Bruschetta Salmon **\$22.00**

Grilled Vegetable Couscous, Seared Norwegian Salmon, Heirloom Tomato Bruschetta, with Balsamic Reduction

Meyer's Shrimp Scampi **\$22.00**
Marinated Shrimp Tossed with Linguini, Spinach, and Tomatoes in Meyer's Lemon Cream Sauce

Scallop Risotto **\$29.00**
Three Jumbo Sea Scallops, Bacon Risotto, Fig Balsamic Reduction

RISE & SHINE 9

Bloody Mary **AVAILABLE OPTIONS**
vodka, house bloody mary mix \$9.00
Add Blackened Shrimp: \$3.00

Mimosas **AVAILABLE OPTIONS**
choice of orange, cranberry, hibiscus lemonade Glass: \$6.00
Carafe: \$14.00

Western Son Mimosas **\$9.00**
choice of watermelon, blueberry

Love & Victory **\$12.00**
gin, st. germain, lemon, prosecco, up

Watermelon Cooler **\$14.00**
western son watermelon vodka, aperol, sherry, lemon, rhubarb bitters, fresh mint

Jalisco Pear **\$14.00**
tequila blanco, pear liquor, allspice dram, rocks

Texas Ranch Water **\$10.00**
tequila blanco, topo chico, lime

Pineapple-Hibiscus Cooler **\$14.00**
tequila blanco, pineapple, jalapeños, house-made hibiscus syrup

Spiked Blueberry Lemonade **\$10.00**
western son blueberry vodka, lemonade

SPIKED 2

Cowboys Hot Chocolate **\$10.00**
screwball, anco reyes chile liquour, chocolate, whipped cream

Spanish Coffee **\$12.00**
kahlua, orange liqueur, Bacardi rum, coffee, chantilly cream

HOT APPETIZERS 4

506 Crab Cake **\$20.00**
Pecan Crusted Crab Cakes, Asparagus, Red Pepper Aioli, Arugula

Brown Butter Scallops	\$20.00
Brown Butter Seared Scallops, Bacon Jam, Grapefruit Beurre Blanc	
Chili Garlic Octopus	\$20.00
Parmesan Grits, Chili Sauce, Wild Arugula	
Herb Lamb Lollipops	\$20.00
Marinated Lamb Chops, Balsamic Drizzle	

SHARED APPETIZER PLATES 1

The Board	\$25.00
Variety of Meats and Cheeses, Gherkins, Dried Fruit	

SOUP & SALAD 7

Soup du Jour	\$9.00
Prepared Daily	

House Salad	\$9.00
Baby Greens, Grape Tomatoes, Pickled Onions, Candied Pecans, Feta Cheese, House Dressing	

Burrata Caprese Salad	\$12.00
Fresh Mozzarella, Heirloom Tomatoes, Wild Arugula, Balsamic Glaze	

Spring Beet Salad	\$12.00
Citrus Glazed Beets, Chèvre, Candied Pecans	

Traditional Caesar	AVAILABLE OPTIONS
Crisp Romaine, Shaved Parmesan, Rustic Caesar Dressing	\$11.00
	Add Shrimp: \$7.00
	Add Chicken: \$4.00

Prosciutto Arugula Salad	\$17.00
Crispy Prosciutto-Wrapped Grilled Asparagus Spears, Lightly Dressed Arugula Salad, Shaved Parmesan	

Seared Ahi Tuna Slaw	\$20.00
Ahi Tuna, Jalapeno Slaw, Sweet Thai Basil Vinaigrette	

DINNER ENTRÉES 9

Boursin Stuffed Chicken Breast	\$40.00
Airline Chicken Stuffed with Boursin Cheese and Wrapped in Prosciutto, Cremini Mushroom Risotto, Sauteed Asparagus, and Red Pepper Fondue	

Shrimp and Scallop Angel Hair Pasta	\$50.00
Golden Angel Hair Pasta, Butterflied Shrimp, Jumbo Scallops, Asparagus Tips, Tender Leeks, Charred Shallot Crème	

Korean Glazed Salmon	\$45.00
Gochujang Marinated Salmon, Baby Bok Choy and Shiitake Mushroom Sauté on a Bed of White Rice	

Herb Duck Confit	\$48.00
Slow Roasted Duck Leg, Crisp Haricot Verts, Savory Bacon Jam Risotto, with a Blackberry Demi	
506 Veal Milanese	\$40.00
Pan Fried, Lightly-breaded Veal Scallopini, Grape Heirloom Tomatoes, Baby Spinach, Fresh Pappardelle, Tossed in a Charred Lemon Crème	
Bone-In Pork Chop	\$45.00
10oz Bone in Pork Chop, Butternut Squash Risotto, Broccolini, Bourbon Glazed Apples	
Herb Rack of Lamb	\$50.00
Seared Herb Lamb Rack, Creamy Garlic Mashed Potatoes, Sautéed Asparagus, House Demi	
506 Surf and Turf	\$65.00
8oz Certified Angus Beef, Roasted Red Potatoes, Garlic Creamed Spinach, 2 Jumbo Shrimp, Herb Butter	
Fish of the Day	

BAR SPECIALS 3

\$3 off Cocktails

House Wine by the Glass	\$6.00
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Wine Wednesdays

Every Wednesday at dinner, enjoy 1/2 off ALL bottles of wine

BAR & PATIO MENU 11

Soup du Jour	\$9.00
Prepared Daily	
House Salad	\$9.00
Baby Greens, Grape Tomatoes, Pickled Onions, Candied Pecans, Feta, House Dressing	
Burrata Caprese Salad	\$12.00
Fresh Mozzarella, Heirloom Tomatoes, Wild Arugula, Balsamic Glaze	
Traditional Caesar	AVAILABLE OPTIONS
Crisp Romaine, Shaved Parmesan, Rustic Caesar Dressing	\$11.00
	Add Shrimp: \$7.00
	Add Chicken: \$4.00
Pecan Cold Smoked Salmon	\$20.00
Whipped Cream Cheese, Pickled Onions, Crispy Capers, Toast Points	
The Board	\$25.00
Variety of Meats and Cheeses, Gherkins, Dried Fruit	
Van Gogh Sliders	\$16.00
Truffle Mayo, Caramelized Onions, House Chips	

506 Crab Cake	\$20.00
Pecan Crusted Crab Cakes, Asparagus, Red Pepper Aioli, Arugula	
Herb Lamb Meatballs and Arrabbiata	\$16.00
House Made Lamb Meatballs, Arrabbiata Sauce, Feta, Fresh Herbs	
Duck Confit and Bacon Jam Dumpling	\$17.00
Crisp dumpling stuffed with duck confit and house-made bacon jam with a chili drizzle	
506 Lobster Risotto	\$20.00
Slow cooked lobster risotto with fresh herbs, charred french bread, and chive oil	

THE DESSERT CART ³

Seasonal Bread Pudding	\$10.00
Toasted Croissant, Mixed Berries, Rum Crème	
Seasonal Crème Brulée	\$13.00
Mixed Berry Compote	
Featured Dessert	
Changes Weekly	

DESSERT WINES ³

Château Cantegril Sauternes FR	\$14.00
Lionel Osmin 'La Savagere', Jurancon FR	\$10.00
Quady 'Elysium' Black Muscat, CA	\$14.00

BETTER WITH AGE ³

Taylor Fladgate LBV Ruby Port	\$8.00
Warre's 'Otima 10 Year' Tawny Port	\$10.00
Taylor Fladgate 20 Year Tawny	\$16.00

DRINKS AFTER DARK ²

Spanish Coffee	\$12.00
kahlua, orange liqueur, Cruzan rum, coffee, whipped cream	
506 Café	\$10.00
kahlua, frangelico, baileys, coffee, whipped cream	