



DINNER MENU

Dinner served until Midnight

APPETIZERS

QUESO BLANCO

Melted pepper jack and white cheddar cheese served with corn tortilla chips. \$8.00

FRIED AVOCADO

Lightly breaded avocado strips served with chipotle ranch. \$9.00

BLACKENED GULF SHRIMP TACOS

Chipotle aoli, shredded cabbage, cilantro, and limes on corn tortillas. \$12.00

TEXAS CEVICHE

Marinated shrimp, scallops, and salmon in lime and tomato, served with tortilla chips. \$13.00

SOUP & SALAD

SIX ONIONS OF TEXAS SOUP

10/15 onions, shallots, chives, green onions, and red onion soup with garlic. Topped with focaccia croutons, swiss, and parmesan cheese. \$6.00

TORTILLA SOUP

Diced chicken, monterrey jack cheese and avocado, poblano and anaheim peppers in a tomato broth soup. Served with tortilla chips. \$5.00

ALMOND CHICKEN SALAD

House vinaigrette with almonds, cranberries, onions, pineapple, pepperoncini peppers, and kalamata olives. \$13.00

COBB SALAD

Chopped romaine lettuce with bacon, chicken, hard-boiled egg, avocado, tomatoes, and blue cheese with your choice of dressing. \$14.00

SOUTHWESTERN CHICKEN CAESAR

Hearts of romaine lettuce with queso fresco and roasted red peppers with pablano caesar dressing. \$13.00

SPINACH SALMON SALAD

Grilled atlantic salmon, grapefruit segments, avocado, hard-boiled egg, red onion, and pine nuts. \$15.00

ENTRÉES

COWBOY STEAK

Grilled 16 oz. bone-in black angus ribeye served with garlic mashed potatoes, vegetable of the day, and topped with Shiner Bock onion rings. \$32.00

STRIP STEAK

Grilled center cut black angus New York strip served with vegetable of the day and garlic mashed potatoes. \$28.00

SHRIMP DIABLO

Six bacon wrapped jalapeño stuffed jumbo shrimp with our signature BBQ baste served with vegetable of the day and spanish rice. \$24.00

BABY BACK RIBS

Dry rubbed white Marble Farms pork, slow cooked and basted with our house signature BBQ sauce, borracho beans, and vegetable of the day. \$17.00

CHICKEN FRIED STEAK

Lightly breaded cubed beef with black peppercorn cream gravy, garlic mashed potatoes, and vegetable of the day. \$17.00

PASTA PRIMAVERA

Penne pasta with grilled chicken, fresh vegetables, roasted garlic and pepper flakes in a white wine sauce. \$20.00 Substitute Shrimp - \$6.00

BLACKENED REDFISH

Blackened redfish topped with crabmeat, cilantro sour cream, and mango salsa. \$28.00

FAJITAS

Your choice of chicken, beef or combo with Mexican rice, borracho beans, sour cream, guacamole, jalapeños, pico de gallo, shredded lettuce, and flour tortillas. Chicken - \$18.00 Beef - \$20.00 Combo - \$22.00

BEVERAGES

SOFT DRINKS

Coke, Diet Coke, Sprite, Dr. Pepper, Red Flash, Root Beer, Fanta Orange, Fresh Brewed Tea, and Lemonade. \$3.00

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of foodborne illness.

**Parties of six or more will have an 18% service charge added to final bill.*