

APPETIZERS

WOOD ROASTED SALSA, QUESO & GAUCAMOLE Fire roasted salsa, white Chihuahua cheese queso & fresh guacamole. Served with fried seasoned corn tortilla chip	7.99
CRISPY FRIED ONION RINGS	.s. 7.99
Made from scratch, hand battered and deep fried to perfection. Served with our garlic buttermilk dressing.	
CHEESE FRIES Our crispy fries topped with aged white cheddar, crispy bacon, jalapenos, roasted garlic sauce, Monterrey cheese sauce and pico de gallo. Served with our garlic buttermilk dressing.	8.99
CALAMARI TAMPICO STYLE	8.99
CRISPY CALF FRIES WITH ONIONS A TEXAS tradition. Served with sautéed Vidalia onions, potato sticks & our Creole mustard dipping sauce.	9.99
NACHOS AL CARBON Choice beef or chicken fajita, served on a crisp tortilla with refried beans, Chihuahua cheese, roasted garlic sauce, guacamole, sour cream & pico de gallo.	9.99
TEMPURA SHRIMP QUESADILLA "SUSHI STYLE" Steamed flour tortilla with tempura shrimp, rice, Latin cheeses, asparagus, avocado, and pico de gallo topped with roasted garlic sauce & habanero papaya sauce.	9.99
SOUPS & SALADS	
House vinaigrette, Garlic-buttermilk, Roquefort-bleu-cheese, Balsamic vinaigrette, Bacon honey mustard, Raspberry vinaigrette & thousand island.	
OUR HOUSE SALAD Mixed greens with red onion, cucumber, olives, tomatoes and croutons.	3.99
ROASTED FRENCH ONION SOUP	4.99
HOT LOBSTER & CRAWFISH BISQUE	5.99
CHOPPED COBB SALAD Smoked country ham, roasted chicken, peppered bacon, tomato, chopped egg, olives, bleu cheese, avocado & croutons tossed in our house vinaigrette dressing.	8.99
BLACK & BLUE STEAK SALAD Sliced sirloin steak on a bed of mixed greens with bleu cheese, bacon, tomato, onions, tossed with our house vinaigrette	9.99
BUTTERMILK PECAN FRIED CHICKEN SALAD Crispy fried pecan crusted chicken tenders with tomato, onion & bacon tossed in our bacon honey mustard dressing.	8.99
BLACKENED FISH & CORNBREAD SALAD Blackened tilapia with grilled garden vegetables, field peas & crumbled corn bread dressing tossed with garlic buttermilk dressing.	12.99
LATINO-MEX SPECIALTIES	
All served with chips & salsa THE ENCHILADA PLATE Beef or chicken enchiladas served with beans, rice, lettuce, sour cream, and pico de gallo.	9.99
CHICKEN CHIMICHANGA Crispy fried tortilla stuffed with roast green chili sauce Chiuahuah cheese, roasted chicken with shredded lettuce, pico de gallo, sour cream & Latin rice.	10.99
THE SUPER DELUXE MEXICAN TRAILER PARK PLATTER One beef and one chicken enchilada, tostada, and crispy beef taco with guacamole, sour cream, pico, rice and bear	14.99 ans.
OUR BEEF OR CHICKEN FAJITA GRIILLED DINNER Beef or chicken fajitas served with grilled onions, julienne garden vegetables, beans, rice, and steamed flour tortillas with guacamole, sour cream & pico.	16.99
EL GRANDE STUFFED CAMARONES (SHRIMP FAJITA DINNER) Six bacon wrapped shrimp stuffed with Chihuahua cheese, onion and peppers, julienne vegetables, sour cream, pico, guacamole, Latin rice & steamed flour tortillas.	18.99
PIES CAKES	
WHITE CHOCOLATE CRÈME BRULÈ WITH FRESH BERRIES DEATH BY CHOCOLATE CAKE	6.99 6.99

5.99 6.99

BUFFALO GAP STEAKHOUSE

All steaks served with our house salad, baked potato & hot fresh bread

RESERVE ANGUS RIBEYE

A well marbled cut of beef. Renowned for its tenderness & juicy flavor.

12 oz / 20.99

14oz / 22.99

COWBOY BONE-IN RIBEYE

The classic rustic Texas cut.

18 oz / 28.99

CENTER-CUT SIRLOIN

The delicious reserve center cut.

10 oz / 17.99

AGED TENDERLOIN

Our most tender cut aged to perfection.

9 oz / 32.99

STEAK HOUSE ADD ONS

Bleu cheese garlic sauce

Wild mushroom demi sauce 3.

3. 5.

Béarnaise sauce

THREE Bacon wrapped stuffed shrimp

3.

Sautéed mushrooms & onions 6.99

GARLIC & HERB CRUSTED

PRIME RIB - limited availability Friday and Saturday ONLY

Slow roasted reserve Angus rib served with au-jus & horseradish sauce. 12oz / 23.99

8oz / 18.99

16oz / 28.99

OUR HOUSE SPECIALS

Served with salad & hot fresh bread CHICKEN FRIED STEAK

11.99

Hand-breaded cutlet with peppered bacon gravy served with white cheddar mashed potatoes and field peas.

GRILLED CHICKEN MONTERREY

12.99

Grilled chicken breast topped with aged white cheddar, mild verde sauce, grilled onions, avocado, and julienne vegetables. Served with Latin rice and pico de gallo.

THE FRIED FISH DINNER

12.99

Thin cut tilapia with homemade tartar sauce served with garlic-parmesan potato sticks and field peas.

PORK CHOP DINNER

12.99

Served with white cheddar mashed potatoes, black-eved field peas, wild mushrooms, onions & garlic-demi sauce,

GRILLED HALF CHICKEN WITH LEMON & GARLIC

14.99

Grilled half chicken with au gratin potatoes & julienne vegetables topped with a lemon garlic sauce.

BLACKENED TILAPIA WITH SHRIMP & LINGUINI

19.99

Blackened tilapia served with linguini tossed in chimichurri pesto with julienne veggies shrimp & lemon garlic sauce.

TENDERLOIN WITH PAN- FRIED CHILI RELLANO

21.99

Tenderloin medallion with a pan-fried cheese chili rellano served with white cheddar mashed potatoes. julienne vegetables, pico, tortilla strips and steamed flour tortillas.

SANDWICHES, BURGERS & PO-BOY

Served with garlic-parm fries.

THE ORIGINAL CHEESEBURGER 8.99 GRILLED CHICKEN SANDWHICH

7.99

Grilled bread with ground sirloin, American cheese, mustard, lettuce, tomato, onion & pickle.

ADD A FRIED EGG FOR \$1.25

Grilled chicken breast topped with aged white cheddar, lettuce tomato, sliced avocado and roasted garlic aioli.

CHIMICHURRI CHICKEN

7.99 HOT GARLIC BEEF DIP

8.99

Shredded chicken with Chimichurri sauce, Chihuahua cheese, lettuce, tomato, & onion topped with roasted garlic sauce.

Thin slice herb crusted prime rib with cheese, horseradish sauce on toasted French bread served with au jus for dipping.

SIDES

ASPARAGUS WITH BEARNAISE BAKED POTATO 5.99 3.99

POTATO AU-GRATIN	3.99	BROCCOLI, RICE & CHEESE CASSAROLE	3.99
PARMESAN FRIES	3.99	BLACK-EYED FIELD PEAS	3.99
GUACAMOLE	4.99	JULIENNE GARDEN VEGETABLES	3.99
MAC & 3 CHEESE	3.99	WHITE CHEDDAR MASHED POTATOES	3.99

^{*}There will be a split plate charge of \$5.00 for all shared entrees, includes additional side and salad.