



## APPETIZERS

<b>WOOD ROASTED SALSA, QUESO &amp; GAUCAMOLE</b>	<b>7.99</b>
Fire roasted salsa, white Chihuahua cheese queso & fresh guacamole. Served with fried seasoned corn tortilla chips.	
<b>CRISPY FRIED ONION RINGS</b>	<b>7.99</b>
Made from scratch, hand battered and deep fried to perfection. Served with our garlic buttermilk dressing.	
<b>CHEESE FRIES</b>	<b>8.99</b>
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.	
<b>CALAMARI TAMPICO STYLE</b>	<b>8.99</b>
<b>CRISPY CALF FRIES WITH ONIONS</b>	<b>9.99</b>
A TEXAS tradition. Served with sautéed Vidalia onions, potato sticks & our Creole mustard dipping sauce.	
<b>NACHOS AL CARBON</b>	<b>9.99</b>
Choice beef or chicken fajita, served on a crisp tortilla with refried beans, Chihuahua cheese, roasted garlic sauce, guacamole, sour cream & pico de gallo.	
<b>TEMPURA SHRIMP QUESADILLA “SUSHI STYLE”</b>	<b>9.99</b>
Steamed flour tortilla with tempura shrimp, rice, Latin cheeses, asparagus, avocado, and pico de gallo topped with roasted garlic sauce & habanero papaya sauce.	

## SOUPS & SALADS

House vinaigrette, Garlic-buttermilk, Roquefort-bleu-cheese, Balsamic vinaigrette, Bacon honey mustard, Raspberry vinaigrette & thousand island.	
<b>OUR HOUSE SALAD</b>	<b>3.99</b>
Mixed greens with red onion, cucumber, olives, tomatoes and croutons.	
<b>ROASTED FRENCH ONION SOUP</b>	<b>4.99</b>
<b>HOT LOBSTER &amp; CRAWFISH BISQUE</b>	<b>5.99</b>
<b>CHOPPED COBB SALAD</b>	<b>8.99</b>
Smoked country ham, roasted chicken, peppered bacon, tomato, chopped egg, olives, bleu cheese, avocado & croutons tossed in our house vinaigrette dressing.	
<b>BLACK &amp; BLUE STEAK SALAD</b>	<b>9.99</b>
Sliced sirloin steak on a bed of mixed greens with bleu cheese, bacon, tomato, onions, tossed with our house vinaigrette	
<b>BUTTERMILK PECAN FRIED CHICKEN SALAD</b>	<b>8.99</b>
Crispy fried pecan crusted chicken tenders with tomato, onion & bacon tossed in our bacon honey mustard dressing.	
<b>BLACKENED FISH &amp; CORNBREAD SALAD</b>	<b>12.99</b>
Blackened tilapia with grilled garden vegetables, field peas & crumbled corn bread dressing tossed with garlic buttermilk dressing.	

## LATINO-MEX SPECIALTIES

All served with chips & salsa	
<b>THE ENCHILADA PLATE</b>	<b>9.99</b>
Beef or chicken enchiladas served with beans, rice, lettuce, sour cream, and pico de gallo.	
<b>CHICKEN CHIMICHANGA</b>	<b>10.99</b>
Crispy fried tortilla stuffed with roast green chili sauce Chihuahua cheese, roasted chicken with shredded lettuce, pico de gallo, sour cream & Latin rice.	
<b>THE SUPER DELUXE MEXICAN TRAILER PARK PLATTER</b>	<b>14.99</b>
One beef and one chicken enchilada, tostada, and crispy beef taco with guacamole, sour cream, pico, rice and beans.	
<b>OUR BEEF OR CHICKEN FAJITA GRILLED DINNER</b>	<b>16.99</b>
Beef or chicken fajitas served with grilled onions, julienne garden vegetables, beans, rice, and steamed flour tortillas with guacamole, sour cream & pico.	
<b>EL GRANDE STUFFED CAMARONES (SHRIMP FAJITA DINNER)</b>	<b>18.99</b>
Six bacon wrapped shrimp stuffed with Chihuahua cheese, onion and peppers, julienne vegetables, sour cream, pico, guacamole, Latin rice & steamed flour tortillas.	

## PIES CAKES

<b>WHITE CHOCOLATE CRÈME BRULÈ WITH FRESH BERRIES</b>	<b>6.99</b>
<b>DEATH BY CHOCOLATE CAKE</b>	<b>6.99</b>



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.