



Lunch Menu

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 ONION</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>HOUSE SALAD</b>	<b>3.99</b>
Mixed greens with red onion, cucumber, olives, tomato and croutons.	
<b>ROASTED FRENCH ONION SOUP</b>	<b>4.99</b>
<b>HOT LOBSTER &amp; CRAWFISH BISQUE</b>	<b>5.99</b>
<b>BLACK &amp; BLEU STEAK SALAD</b>	<b>9.99</b>
Thin sliced sirloin with tomato, onion, blue cheese, cucumber tossed with our house viniagrette,	
<b>CHOPPED COBB SALAD</b>	<b>8.99</b>
Smoked country ham, roasted chicken, peppered bacon, tomato, chopped egg, olives, bleu cheese tossed in a house vinaigrette dressing.	
<b>BUTTERMILK PECAN CRUSTED FRIED CHICKEN SALAD</b>	<b>7.99</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>9.99</b>
Blackened tilapia with grilled garden vegetables, field peas & crumbled corn bread dressing tossed in a buttermilk garlic dressing.	

SANDWICHES, BURGERS & PO-BOY

Served with garlic-parm fries.			
<b>THE ORIGINAL CHEESEBURGER</b>	<b>7.99</b>	<b>GRILLED CHICKEN SANDWHICH</b>	<b>7.99</b>
Grilled bread with ground sirloin, American cheese, mustard, lettuce, tomato, onion & pickle. <b>ADD A FRIED EGG FOR \$1.25</b>		Grilled chicken breast topped with aged white cheddar, lettuce tomato, sliced avocado and roasted garlic aioli.	
<b>CHIMICHURRI CHICKEN PO-BOY</b>	<b>7.99</b>	<b>HOT GARLIC BEEF DIP</b>	<b>8.99</b>
Shredded chicken with Chimichurri sauce, Chihuahua cheese, lettuce, tomato, & onion topped with roasted garlic aioli.		Thin slice herb crusted prime rib with cheese, horseradish sauce on toasted French bread served with au jus for dipping.	
<b>CAJUN TURKEY TRIPLE DECKER</b>	<b>7.99</b>	<b>BLACKENED SNAPPER SANDWICH</b>	<b>9.99</b>
Roasted Cajun turkey breast, turkey pastrami, country bacon, aged white cheddar, lettuce, tomato, roasted garlic aioli on grilled wheat berry bread.		Blackened filet with havarti cheese, Dijon sauce topped with lettuce, tomato & red onion topped with red wine vinegar.	
<b>STEAK &amp; CHEESE PO-BOY</b>	<b>9.99</b>	<b>5-GRAIN GRILLED VEGGIE STACK</b>	<b>8.99</b>
Grilled slice sirloin with cheese, grilled onion & mushrooms Lettuce tomato & roasted garlic aioli on French bread		Grilled portabellas with seasonal grilled veggies with havarti cheese on 5-grain berry bread.	

DAILY LUNCH SPECIALS

Served with salad & hot fresh bread	
<b>MEATLOAF-</b> limited availability	<b>8.99</b>
Served with white cheddar potatoes, black-eyed field peas & mushroom gravy.	
<b>GRILLED CHICKEN MONTERREY</b>	<b>9.99</b>
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.	
<b>PORK CHOP DINNER</b>	<b>9.99</b>
Served with white cheddar mashed potatoes, black-eyed field peas, wild mushrooms, onions & garlic-demi sauce.	
<b>CHICKEN FRIED STEAK</b>	<b>8.99</b>
Served with white cheddar potatoes, black-eyed field peas & peppered gravy.	

<b>FRIED FISH PLATE</b>	<b>9.99</b>
Served with garlic fries, black-eyed field peas & tartar sauce.	
<b>BLACKENED TILAPIA</b>	<b>9.99</b>
Served with white cheddar potatoes & black-eyed field peas.	
<b>CERTIFIED ANGUS RIBEYE LUNCH CUT 8 OZ</b>	<b>12.99</b>
Served with white cheddar mashed potatoes, black-eyed field peas.	

LATINO-MEX SPECIALTIES

<b>ENCHILADA PLATE</b>	<b>8.99</b>
Beef or chicken enchiladas served with beans, rice, lettuce, sour cream, and pico de gallo.	
<b>THE CHICKEN CHIMICHANGA</b>	<b>9.99</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>BEEF OR CHICKEN FAJITA DINNER</b>	<b>9.99</b>
<b>THE SUPER DELUXE MEXICAN TRAILER PARK PLATTER</b>	<b>12.99</b>
One beef and one chicken enchilada, tostada, and beef taco with guacamole, sour cream, pico, rice and beans.	

**BUFFALO GAP STEAKHOUSE**  
All steaks served with our house salad, cheddar mashed 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 prime 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 sauce3.

Wild mushroom demi sauce3.

Béarnaise sauce3.

Sautéed mushrooms & onions5.

THREE Bacon wrapped stuffed shrimp6.99

SIDES

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

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>
<b>BUTTERMILK PIE WITH WHIPPED CREAM &amp; PRALINE ICE CREAM</b>	<b>5.99</b>
<b>WEST TEXAS PECAN PIE WITH WHIPPED CREAM &amp; PRALINE ICE CREAM</b>	<b>6.99</b>

\*There will be a split plate charge of \$5.00 for all shared entrees  
To include additional side and salad.