

# DINNER

## Appetizers

Jumbo Shrimp Cocktail \$15

*Served with horseradish chili sauce and a tomato avocado salad, grilled lemon*

Cowboy Queso \$11

*A skillet of bubbling white queso topped with charro beans and guacamole and served with our very own In house corn chips*

Cheese Sticks \$7

*House-made Cheese Sticks with premium Mozzarella cheese*

Shiner Bock Battered Onion Rings \$8

*with our house-made dipping sauce*

## Entrées

House Crafted Hamburger \$14

*Hand formed and cooked on our mesquite grill*

*Served on a toasted brioche roll finished with your selection of toppings, your choice of French fries, potato chips*

Catfish \$14

*Cooked your way:*

*Cornmeal dusted, sautéed, blackened*

*Served with Cole Slaw and house made French fries*

### Hand Trimmed Choice Steaks

8 oz. Filet Mignon \$38

22 oz. Bone In Ribeye \$48

12 oz. New York Strip \$36

*Grilled and finished with our maître d' butter served with Chef's choice vegetable and starch*

Mesquite Grilled Pork Chops \$24

*Barbecue glazed duroc pork chops on smashed Yukon potatoes*

Sautéed Smothered Chicken \$22

*Assorted peppers, mushrooms and covered with swiss cheese Served with Chef's choice vegetable and starch*