

Appetizers

Spinach & Artichoke Dip w/ Tortilla Chips	\$6.99
Sicilian Nachos Topped w/ grilled chicken, mozzarella cheese, alfredo sauce, black olives, and tuscan and jalapeno peppers.	\$9.99
Wood Grilled Chicken Skewer Wraps With warm tortillas, red chile & cilantro sauces, julienne of carrots, cucumbers and bean sprouts	\$8.99
Pan Seared Blue Corn Crabcakes & Scallops With roasted poblano & bell pepper sauce & spicy aioli.	\$10.99
Tequila Flamed Shrimp Tostadas With black bean & guacamole dip, southwest salad and chipotle butter sauce.	\$9.99
Deep Fried Calamari With cocktail sauce.	\$8.99
Southwest Rolls Filled w/ chicken, cilantro, smoked bacon and black beans. Served w/ cilantro dipping sauce	\$6.99
Chips w/ Smoked Lime Salsa & Queso Fundido	\$5.99

Main Courses

Fettuccini Alfredo Grilled Chicken Grilled Shrimp	 \$11.99 \$13.99
Pan Seared Shrimp Scampi With a tomato herb butter sauce & angel hair pasta	 \$14.99
Fresh Avocado Salad Fresh avocado, lime, crisp lettuce, tomato, bacon, maytag blue cheese and fried buttermilk onion rings. Tossed w/ a cumin cilantro vinaigrette	 \$9.99
Summer Panzanella Salad Fire roasted portabella mushrooms & asparagus, cherry tomatoes, braised red onions, goat cheese, cucumber, mixed greens & toasted focaccia. Tossed w/a light honey balsamic vinaigrette	 \$8.99
Charred Romaine & Grilled Chicken Salad Tossed in a roasted garlic parmesan dressing	 \$9.99
Chicken Spinach Salad Spinach greens, blue cheese, red onion, caramelized pecans, and parmesan chicken tossed w/ poppy seed vinaigrette	 \$9.99
Navajo Fry Bread w/ Red Chile Pulled Pork Served w/fresh grated cheddar cheese, lettuce, tomato, onion and cumin cream	 \$8.99
Memphis Style Pulled Pork Sandwich Hickory smoked barbeque pulled pork layered on a toasted bun w/ homemade coleslaw & fried pickles.	 \$6.99
Ol' Fashion Burger Layered w/ cheddar cheese, onions, lettuce, tomato & your choice of dressing.	 \$6.99

ALL QUANTITIES WILL BE ADDED TO PORTIONS OF STEAK AS MARKED
AVAILABLE FROM RESTAURANT
TAX WILL BE CHARGED FOR PORTIONS SERVING MORE THAN ONE

Main Courses

12oz. Ribeye	\$18.99
16oz. Ribeye	\$22.00
8 oz Filet Mignon	\$22.99

Signature Steak	
Topped w/blue cheese glaze, port wine reduction, and spicy fried onions.	
8oz Filet	\$24.99
12oz. Ribeye	\$22.99
Grilled Yellowfin Tuna w/ Avocado Relish	\$16.99
With yukon gold truffle mash & braised carrots	
Marinated & Grilled Sirloin Skewers	\$13.99
With spicy fried rice & cucumber salad	
Seared Jumbo Shrimp w/ Smoked Chile Lime Sauce	\$16.99
With spicy black rice & fresh tortilla slaw	
Farm Raised Seared Duck Breast	\$16.99
With roasted rosemary potatoes, marinated grilled asparagus & marsala mushroom sauce	
Cowboy Angus Sirloin & Shrimp	\$14.99
Glazed w/ chipotle honey sauce, topped w/ roasted bell peppers, fried buttermilk onion rings, and baked potato.	
Bourbon Street Steak	\$12.99
Marinated steak medallions served w/ caramelized onions & mushrooms yukon gold skillet potatoes and sautéed vegetables.	
Roasted Chile Relleno	\$8.99
Filled w/ ground beef, onions, monterey & cheddar cheese. Served w /a red bell pepper sauce, black beans and topped w/ avocado relish.	
Marinated Grilled Chicken w/ Caramelized Onion, Bacon & Mushroom Sauce	\$10.99
Topped w/ melted monterey jack cheese & served w/ garlic mash potatoes & grilled asparagus	
Chicken Madeira	\$12.99
Sautéed chicken in a creamy wine sauce, topped w/ melted mozzarella cheese and asparagus. Served w/ garlic mash potatoes.	
Chicken Fried Steak w/ Gravy	\$10.99
With baked potato & sautéed vegetables.	
Hickory Smoked Ribs	
Full Rack	\$17.99
Half Rack	\$13.99
Deep Fried Catfish	\$9.99
With baked potato or garlic mash potatoes, hushpuppies & sautéed vegetables.	
Shadrack Deep Fried Chicken	\$9.99
With garlic mash potatoes, cream gravy & sautéed vegetables	
Crisped Halibut	\$16.99
Pan seared with garlic mash, carrot & zucchini vegetables, and sherry wine reduction	
Wood Grilled Salmon	\$16.99
With sweet potato gratin, fried spinach and parsley oil	

(Grilled Ribeye, Filet, Signature Steak and Ribs come with choice of sides)

