

— APPETIZERS —

Angels on Horseback	\$12
Bacon-wrapped shrimp, grilled pineapple, brandy barbeque sauce	
South Texas Crab Cakes	\$12
Lump crab meat, avocado chipotle remoulade	
Mexican Beef Panchos	\$13
Tenderloin panchos, jalapeños, guacamole roasted tomato salsa	
Escargot	\$10
Six escargot with white wine and butter served on mushroom caps and grilled bread	

— SOUPS & SALADS —

Lobster Bisque	\$5/\$7
Creamy lobster bisque with a hint of brandy	
Chicken Tortilla Soup	\$4/\$6
With avocado, queso fresco and tortilla chips	
French Onion Soup	\$4.⁵⁰
Caramelized onions, sherry, gruyère cheese, veal stock, roasted garlic sourdough crouton	
Tack Room Salad Bar	\$9
Garden vegetables and fresh greens with our specialty dressings	

ENTRÉES

Shrimp Scampi	\$24
Jumbo shrimp sauteed with garlic and butter served with angel hair pasta and creamy pernod sauce	
Gulf Coast Red Snapper	\$21
Grilled red snapper with Spanish olives, capers and a white Veracruz sauce	
Wild Atlantic Salmon	\$21
Grilled salmon topped with a dill butter sauce	
Fried Shrimp	\$24
Jumbo shrimp, butterflied and fried golden brown, served with lemon-caper tarter sauce	
Chicken Posada	\$22
Grilled chicken breast topped with poblano rajas, monterrey jack cheese, bacon and mushrooms served with smoked chipotle sauce	
Bandera Texas Quail	\$28
Two 5.5 oz. grilled quail from Bandera, Texas drizzled with pasilla honey	

*Complimentary Bread is Baked Fresh Daily.
Entrées Served with Vegetables, Rice Pilaf, and Salad.
Salad Bar: One Trip Per Entrée
Add a Baked Potato to any Entrée for \$2.*