

# STEAKS & CHOPS

<b>Falstaff Skillet</b>	<b>\$34</b>
7 oz. bacon-wrapped tenderloin topped with sauteed mushrooms and onions and served with a parmesan broiled tomato	
<b>Tack Room Churrasco</b>	<b>\$32</b>
An Argentinian Classic, 7 oz. butterflied tenderloin grilled with chimichurri salsa	
<b>Colorado Lamb Chops</b>	<b>\$42</b>
Three grilled marinated lamb chops served with port wine sauce	
<b>Belmont Steak</b>	<b>\$36</b>
High marbling content leaves this 12 oz. prime rib eye juicy and tender	
<b>Preakness Steak</b>	<b>\$34</b>
The most tender steak of all! 7 oz. black angus tenderloin offers exceptional tenderness with lean beef flavor	
<b>Texas 16 oz. T-Bone Steak</b>	<b>\$38</b>
A succulent combination of New York strip & tenderloin	

*Complimentary Bread is Baked Fresh Daily  
All Steaks & Chops Served with Vegetables, Baked Potato, and Salad.  
Salad Bar: One Trip Per Entrée  
Add 3 Grilled or Fried Shrimp for \$10.*

## Choose your SAUCE

Diablo Steak Sauce \$2	Port Wine Sauce \$2
Chimichurri Sauce \$2	Lemon Buerre Black \$2
Additional Sauce \$2	

## — Pick your — SIDES

Sauteed Mushrooms \$4	Jumbo Baked Potato \$5
Grilled Asparagus \$6	Onion Rings \$5
Steamed Broccoli \$5	Steak Fries \$5

## DESSERT

Cajeta Pecan Cheesecake	<b>\$7</b>
Classic Mexican Flan	<b>\$6</b>
Warm Apple Pie a la Mode	<b>\$8</b>
Key Lime Pie	<b>\$7</b>
Banana Foster	<b>\$12</b>