

WINE SELECTIONS

SPECIAL RESERVE

NAPA CELLARS CABERNET, NAPA \$48: reveals vibrant aromas of blackberries and plum that join with nicely integrated oak and vanilla on the palate

LOUIS MARTINI CABERNET, NAPA VALLEY \$52: Velvety tannins, ripe plums and dark bing cherries with oak nuances

GREG NORMAN EST PINOT NOIR, SANTA BARBARA \$35: fruit forward with pronounced flavors of cherry and tamarind. Sweet oak and vanilla notes highlight flavor

WHITE WINE BY THE GLASS \$7

KENDALL JACKSON CHARDONNAY: Flavors of apples, peaches and honey with a touch of oak...Btl \$25

DE LOACH CHARDONNAY : Aromas of Asian pear and apricot with floral notes on the palate ...Btl \$20

MURPHY GOODE SAUVIGNON BLANC: citrus tropical flavors with great texture of grapefruit and hints of tangerine ...Btl \$20

RED WINE BY THE GLASS \$7

KENDALL JACKSON MERLOT: wild berry, mocha, black cherry, subtle tannins, rich and elegant finish...Btl \$25

KENDALL JACKSON CABERNET SAUVIGNON: black cherry, blackberry and hint of cassis gives a well rounded full bodied finish cherry, subtle tannins, rich and elegant finish...Btl \$25

FOLIE A DEUX MÉNAGE A TROIS RED BLEND: flavors of blackberry, pepper and smooth, yet spicy finish...Btl \$25

CHILENSIS PINOT NOIR: aromatic intensity of red fruits with light foral note and soft tannins...Btl \$25

CHILENSIS CABERNET: well structure with soft vanilla and fresh blackcurrant, aromas of red fruit, tobacco, black pepper ...Btl \$25

HOUSE WINES \$5.50

PINOT GRIGIO, CHARDONNAY, WHITE ZINFANDEL, CABERNET SAUVIGNON, & MERLOT

SPECIALTY DRINKS

CHOCOLATE ESPRESSO MARTINI

Absolut Vanilla, Mezzaluna Espresso liquor, crème de cacao, Bailey's cream

LIFE IS GOOD

Absolut Vodka, Sierra Mist, cranberry juice, and red bull

AMAZING ALAMO MARGARITA

Jose Cuervo 1800 Tequila, Patron Citronage liquor, fresh lime, sour mix

**TRY OUR DIFFERENT FLAVORS!
MELON, POMEGRANATE, RASPBERRY,
STRAWBERRY, BLUEBERRY**

FASHIONABLY LATE COSMO

Absolut Vodka, Patron Citronage, cranberry juice, fresh lime

REMEMBER THE SANGRIA, RED OR WHITE

Stoli, Bacardi, peach schnapps, triple sec, wine, fresh fruit

ALAMO RUM PUNCH

Meyers Dark rum, Bacardi light rum, Malibu coconut rum, fruit juices

BEER SELECTIONS

DOMESTIC: Flying Dog Imperial Porter, Flying Dog Pale Ale, Bud, Bud Light, Coors Light, Miller Lite Michelob Ultra, Anchor Steam, Sierra Nevada Pale Ale, O'Doul's N/A

IMPORT: Heineken, Corona, Becks, Amstel Light, Guinness Extra Stout, Samuel Smithy's Organic Lager, Becks N/A

DRAFT: Bud Light, Stella Artois, Yuengling, Kona Fire Rock Ale, Samuel Adams, NewCastle Brown Ale

PREMIUM LIQUORS

SCOTCH-SINGLE MALT: Glendfiddich 12yr, Glenmorangie, Glenlivet Nadurra & 12yr

BLENDS: Johnny Walker Gold & Black, Chivas Regal

WHISKY: Jameson, Crown Royal, Jack Daniel's Single Barrel, Knob Creek, Woodford Reserve, Bushmills

VODKA: Beveledere, Grey Goose, Ketel One, Absolut, Absolut Berri Acai

TEQUILA: Patron Silver, 1800

DESSERT

BOURBON PECAN PIE

BREAD PUDDIN'

PEACH COBBLER

CHOCOLATE & REESE'S PEANUT BUTTER CAKE

AFTER DINNER: Sambucca, Grand Marnier, Benedictine, Campari, Hennessy

APPETIZERS

COCONUT SHRIMP \$8 **BLACKENED ALLIGATOR** \$9
Mandarin orange sauce Cucumber ranch for dipping

NACHOS \$7 **SPINACH ARTICHOKE** \$7
Texas chili, tri-colored chips Creamy spinach and artichokes
& cheese with fried tortilla

FRENCH ONION \$5 **POTATO SOUP** *OR*
TEXAS CHILI Cup \$4 Bowl \$6

SANDWICHES

Served with steak fries, lettuce, tomato, and onion

BUFFALO BURGER \$9 **PULLED PORK SANDWICH** \$8
8 oz lean farm-raised bison Honey BBQ sauce on a Kaiser roll
on a Kaiser roll

ANGUS BURGER \$8 **PRIME RIB SANDWICH** \$10
8 oz charbroiled Certified Au Jus and Horseradish Sauce on a
Angus burger on a Kaiser hoagie roll

FAJITA CHICKEN SANDWICH \$8 **TILAPIA SANDWICH** \$8
Marinated in southwest Blackened, served with
spices & then charbroiled remoulade sauce on a
chicken breast on a Kaiser hoagie roll

SANDWICH TOPPINGS \$1 EACH

American, Bleu, Cheddar, Pepper Jack, Provolone or Swiss
cheeses, sautéed onions, mushrooms or bell peppers, bacon,
BBQ sauce, blackened, and jalapenos

SALADS

CHICKEN CAESAR \$10 **TOMATO & BLEU** \$10
Marinated and grilled Crisp Romaine, bleu cheese, ripe
chicken breast, cilantro-lime tomatoes, & Balsamic Vinaigrette
Caesar dressing

COBB SALAD \$11 **FAJITA SALAD** \$10
Diced chicken, bleu cheese Grilled chicken, sautéed
bacon, avocado & tomato mushrooms, onions, and
peppers, and three cheeses

SALAD DRESSINGS

Bleu Cheese, Lite Italian, Country French, Lite Burgundy,
Balsamic Vinaigrette, 1000 Island, Creamy Buttermilk Ranch,
Cucumber Ranch, Honey Mustard & Poppyseed

STEAKHOUSE

~Simply seasoned USDA Upper Choice Beef~

Includes choice of Caesar Salad or house salad and
baked potato, sweet potato, or vegetables

FILET MIGNON \$24 **NEW YORK STRIP** \$23
8 oz center cut beef tenderloin 12 oz beef strip steak

BLEU CHEESE FILET \$25 **SHOWDOWN SIRLOIN** \$15
8 oz center cut beef filet with 10 oz sirloin with mushrooms
bleu cheese crust and onions

BEEF DELMONICO \$19 **WHISKEY SIRLOIN** \$17
12 oz center cut beef ribeye 10 oz sirloin with rosemary,
Try it Blackened! ^{\$1} garlic and whiskey butter

RIBEYE OF AMERICAN BUFFALO

Organic & No Antibiotics...The Guiltless Red Meat...Naturally!

10 oz...\$21 12 oz...\$26 16 oz...\$35

SIDES \$3 EACH

Sautéed mushrooms, onions,
or bell peppers, fried green
beans or sautéed spinach

STEAKHOUSE

SIDES

Shrimp Scampi ^{\$5}
Loaded Baker ^{\$1}

LOCAL FAVORITES

Includes choice of Caesar or House Salad & vegetables
(Except Fajitas)

TILAPIA VERACRUZ \$16
Blackened fillet of tilapia, sauce
VeraCruz and rice pilaf

CHICKEN & SHRIMP PASTA \$17
Garlic Parmesan Cream Sauce,
and Angel Hair Pasta

BOURBON SALMON \$16
Marinated Atlantic salmon in
bourbon & brown sugar,
served with rice pilaf

ST. LOUIS RIBS \$15
Applewood smoked, finished
on the grill with honey BBQ,
served with baked potato

"BIG SKY" CHICKEN \$15
Bacon, three cheeses, sautéed
mushrooms and onions, rice pilaf

SSSIZZLIN' FAJITAS
With traditional condiments
Chicken...^{\$}11.99, Beef...^{\$}12.99

SEASONAL SPECIALS

Includes choice of baked potato, sweet potato, or
vegetables...Add Caesar salad or house salad ^{\$3}

CHERYL'S PETITE SIRLOIN AND SHRIMP
5oz USDA Choice sirloin and
grilled white shrimp with
mushrooms and onions
\$12.99

PRIME RIB OF BEEF
USDA Choice, rubbed with
cracked black pepper and fresh
roasted garlic, Au jus and
Horseradish Sauce
12oz...^{\$}14.99
16oz...^{\$}19.49

18% Gratuity may be added to parties of six (6) or more guests

"Consuming raw or undercooked meats, poultry, seafood, shellfish, or egg may increase your risk of food borne illness especially if you have certain medical conditions."