

FIELD OF GREENS

HOUSE SALAD

Mixed greens garnished with tomatoes, cucumbers and fresh vegetables with your choice of either *Tuna or Chicken Salad* \$7.99

CHICKEN FAJITA SALAD

Grilled marinated chicken breast, served over a bed of iceberg, romaine & spring mix lettuce, topped with our cheese blend, sautéed bell pepper & onion.

Small \$7.49 *Large* \$7.99

COBB SALAD

Bed of our house lettuces, grilled chicken, avocado, diced tomatoes, bleu cheese crumbles & bacon.

Small \$7.99 *Large* \$8.99

ALAMO "WEDGE"

Iceberg lettuce, bleu cheese crumbles, diced tomatoes, red onion and crumbled bacon with bleu cheese dressing \$7.99

CHEF SALAD

Garden greens topped with sliced turkey, ham, Swiss and American cheeses, tomatoes, cucumber, black olives and red onion \$7.99

ALAMO CAESAR SALAD

Crisp romaine lettuce with lime-cilantro Caesar dressing and garlic croutons *Small* \$4.49

<i>Add:</i>	CHICKEN	\$6.49	<i>Large</i>	\$6.49
	BLACKENED BISON			\$8.99
	SHRIMP	\$7.49		\$9.99
	SALMON FILLET			\$8.99
				\$10.99

FRUIT AND POPPY SEED SALAD

Fresh romaine, strawberries, blueberries, pineapple, and pecans with poppy seed dressing...\$7.99

Add chicken for \$1.50

SPICY SOUTHWEST CHICKEN SALAD

Tossed garden greens, breaded & fried Chicken tenderloins, corn-black bean mix and a side of cucumber-ranch dressing...*Small* \$7.99 *Large* \$8.49

TACO SALAD

Shaved lettuce, diced tomatoes, shredded cheese, sour cream, seasoned ground beef in a large tortilla shell with a side of salsa \$7.99

SIRLOIN & BLEU SALAD

Charbroiled USDA Upper Choice Sirloin, sliced, atop mixed garden greens with bleu cheese crumbles, tomatoes, cucumbers and red onion \$10.99

DRESSINGS: 1000 Island, Balsamic Vinaigrette, Bleu Cheese, Cucumber Ranch, French, Honey Mustard, Lite Italian, and Ranch

POWER LUNCHES

\$5.99

SANDWICH N' SOUP

A cup of soup & Turkey Club, BLT Ham Sandwich or Turkey Sandwich

SANDWICH N' SALAD

Half Turkey Club, Ham Sandwich, BLT or Turkey Sandwich and your choice of side salad or Caesar

CHICKEN CROISSANT N' SALAD OR SOUP

Croissant filled with honey pecan chicken salad and your choice of side salad, Caesar or soup

NACHO N' SALAD OR SOUP

Alamo nachos topped with chili and cheese, your choice of side salad, Caesar or soup

SOUP N' SALAD

Our side salad or Caesar served with a cup of soup or chili

QUESADILLA & SOUP OR SALAD

A smaller version of our regular quesadilla combined with a cup of soup, chili or your choice of side salad or Caesar *Add chicken \$1.50*

TUNA CROISSANT N' SALAD OR SOUP

Croissant filled with tuna salad and your choice of side salad, Caesar or soup

BREADS: Sourdough, Rye, & Wheatberry

DRESSINGS: 1000 Island, Balsamic Vinaigrette, Bleu Cheese, Cucumber Ranch, French, Honey Mustard, Lite Italian, Ranch

BURGERS

All burgers are served on an Italian Rosette Wheat Bun
with choice of fries or vegetables, and pickle, lettuce, tomato & onion

Substitute fries for Sweet Potato Fries, Onion Rings or Green Bean Fries \$1

AMERICAN BUFFALO BURGER

A half pound of lean farm raised bison \$8.49

SMOKEHOUSE BUFFALO BURGER

Charbroiled Bison Burger topped with Honey BBO, strips of smoked bacon, and cheddar cheese \$9.99

OUTLAW ANGUS BURGER

Topped with mushrooms, bacon & swiss cheese \$7.49

BACON CHEDDAR BURGER

Two strips of crisp bacon & melted cheddar cheese! \$6.99

CHIPOTLE BURGER

Blackened with Cajun spices & topped with Chipotle sauce, O-Rings & melted Pepper Jack Cheese \$7.99

ANGUS BURGER

8 oz. burger cooked the way you like it \$5.99
*Top with American, Swiss, Cheddar or
Pepper Jack cheese for ...50¢*

BUILD YOUR OWN ANGUS BURGER

Pick up to five toppings from burger toppings \$7.99

ALAMO BURGER

Topped with our tangy Honey BBO Sauce & crisp bacon strips \$6.99

BLACKENED BURGER

Blackened with zesty Cajun spices & topped with grilled onions & Pepper Jack cheese! \$7.99

TOPPINGS: American, Swiss, Cheddar, Provolone, Bleu Cheese, Pepper Jack, Jalapenos, Avocado, Bacon, BBO, Sautéed Mushrooms and/or Onions, Blackened \$.50

SANDWICHES

Served with French Fries or Vegetables
Substitute Sweet Potato Fries, Onion Rings or
Fried Green Beans \$1

CHICKEN SALAD CROISSANT

Grilled chicken tossed with pecans, mayo, and honey on a croissant with bacon \$6.99

TUNA MELT

Tuna salad with melted Swiss & sautéed onions on buttered grilled rye bread \$7.49

MARINATED CHICKEN BREAST

Charbroiled chicken with Swiss and bacon on a kaiser bun \$6.99

TILAPIA

Tilapia fillet either blackened or lemon pepper on a hoagie with side of remoulade... \$7.49

CAJUN CHICKEN SANDWICH

Blackened chicken with chipotle, bacon, pepper jack and cool cucumber ranch for dipping \$7.99

ALAMO TURKEY CLUB

Layers of turkey with tomatoes, lettuce, bacon and Swiss cheese \$5.99

EL CUBANO

Slow roasted pork and cured ham with pickles, Swiss, mayo, and robust mustard on a grilled hoagie \$7.49

BLT WRAP

Alamo's twist to this olde tyme favorite with avocado, red onion and cucumber ranch \$6.99

BBQ PORK

Pulled smoked pork with Honey BBO \$6.99

CHICKEN AVOCADO WRAP

Grilled flour tortilla stuffed with chicken, avocado, tomato, red onion, lettuce and cucumber-ranch dressing \$7.49

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

18% Gratuity May Be Added To Parties of Six or More Guests

ENTRÉES

Entrées include choice of Caesar or house salad

DELMONICO

12 oz Delmonico Ribeye steak, lightly seasoned, with choice of steak fries, vegetables or rice \$19

BOURBON SALMON

8 oz Salmon filet marinated in whiskey & brown sugar, served with rice and steamed vegetables \$16

SSSSFAJITAS

Sautéed onions and peppers with traditional condiments.

Chicken \$9.99 Beef \$10.99

SHOWDOWN SIRLOIN

10 oz sirloin with mushrooms and onions, with choice of steak fries, vegetables or rice \$15

BIG SKY CHICKEN

Marinated chicken breast in southwest spices, grilled, topped with bacon, mushrooms, onions and melted cheese, served with rice and vegetables \$15

ST. LOUIS RIBS

Applewood smoked, finished on the grill with honey BBQ, served with french fries \$15

DESSERTS

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BOURBON PECAN PIE

Warm pecan pie

PEACH COBBLER

Housemade peach cobbler topped with vanilla Ice Cream

BREAD PUDDIN'

Housemade with raisins, egg and vanilla with bourbon sauce

CHOCOLATE & REESE'S PEANUT BUTTER CAKE

Plan Your Next Event With Us! Alamo's Private Dining Room for an intimate gathering or 2,500 sq feet of flexible catering space for your social and corporate events.

Did you know the Alamo Steakhouse & Grill is consistently ranked at the top of all Holiday Inn restaurants in North America for overall guest satisfaction.

APPETIZERS

COCONUT SHRIMP

Mandarin orange sauce \$7.99

NACHOS

Texas chili, tri-colored chips & cheese \$6.99

CHICKEN WINGS

Fried crispy bare naked, tossed in
Frank's Red Hot or BBO
12 ea \$10 6 ea \$5

TEXAS CHILI

A little bit o' hot, a touch o' spicy & a shake o'
sweet, topped with our three cheese blend,
sour cream & green onion
Cup \$3.49 Bowl \$5.49

BLACKENED ALLIGATOR

Cucumber ranch for dipping \$8.99

SPINACH ARTICHOKE

Creamy spinach and artichokes with fried tortilla \$6.99

CHEESE FRIES

Steak fries topped with melted shredded cheese, bacon,
green onion, jalapeno & side of chipotle sauce \$5.99

ROASTED CHICKEN QUESADILLA

Tex-Mex inspired blend of roasted chilies and corn \$6.99

BAKED POTATO SOUP

Diced baked potatoes and bacon in a cheddar cheese
sauce topped with green onions and sour cream
Cup \$3.49 Bowl \$5.49

BEVERAGES

BEER SELECTIONS

DOMESTIC: Flying Dog Imperial Porter, Flying Dog
Pale Ale, Bud, Bud Light, Coors Light, Miller Lite
Michelob Ultra, Anchor Steam, Sierra Nevada,
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,
ShockTop Wheat, Samuel Adams, NewCastle

WINES BY THE GLASS \$7

KENDALL JACKSON CHARDONNAY:

Flavors of apples, peaches and honey with a
touch of oak

KENDALL JACKSON MERLOT: wild berry,
mocha, black cherry, subtle tannins, rich and
elegant finish

CHILENSIS CABERNET: well structure with
soft vanilla and fresh blackcurrant, aromas of
red fruit, tobacco, black pepper

HOUSE WINES \$5.50

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

PEPSI PRODUCTS: Pepsi, Diet Pepsi, Dr. Pepper, Mtn. Dew, Mug Root Beer, Lipton Raspberry Tea, Sierra Mist

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