

— APPETIZERS —

- Angels on Horseback** \$10
Bacon wrapped shrimp, grilled
pineapple brandy barbeque sauce
- South Texas Crab Cakes** \$12
Lump crab meat, chipotle remoulade
- Mexican Botanas** \$13
Fajita panchos, nachos, guacamole
roasted tomato salad
- Shrimp Cocktail** \$12
Four Grilled shrimp, horseradish
cocktail sauce
- Escargot** \$10
Six escargot sauteed with white
wine and butter served on
mushroom caps and grilled bread

— SOUPS & SALADS —

- Lobster Bisque** \$4.5/\$6
Creamy lobster bisque with a hint
of brandy
- Chicken Tortilla Soup** \$3.5/\$5
With avocado, queso fresco and
tortilla chips
- Tack Room Salad Bar** \$9
Garden vegetables and fresh greens
with our specialty dressings
- Beer & Cheese Soup** \$3.5/\$5
Velvety cheese soup with a hint
of beer

ENTRÉES

- Shrimp Scampi** \$20
Jumbo shrimp sauteed with garlic and butter served with angel hair pasta
and creamy pernod sauce
- Gulf Coast Red Snapper** \$21
Seared red snapper with Spanish olives, capers and a white Veracruz
sauce
- Wild Atlantic Salmon** \$18
Grilled salmon topped with a champagne dill butter sauce
- Fried Shrimp** \$20
Jumbo shrimp, butter fried and fried golden brown, served with lemon
-caper tarter sauce
- Chicken Posada** \$18
Grilled chicken breast topped with poblano rajas. monterrey jack cheese,
bacon and mushrooms served with a smoked chipotle sauce

Entrées Served with Seasonal Vegetables and Saffron Rice Pilaf.
Add a Baked Potato to any Entrée for \$2.