Starters & Salads

BACON WRAPPED SHRIMP WONTONS 6.95
Four large shrimp wrapped with Applewood smoked bacon and crisp fried in a wonton, then set on top green apple slaw with Chipotle sweet and sour dipping sauce

GRILLED JUMBO PORTABELLA MUSHROOMS 5.95
Thick slices of Portabella mushrooms set atop fresh greens, lightly topped with basil infused Balsamic Vinegar

BLUE CHEESE & BACON POTATO SKINS 7.95
Five thick cut Idaho potato halves, topped with Applewood smoked bacon and Blue Cheese crumbles, broiled and garnished with diced tomato and scallions, served with Blue Cheese sauce

Soups & Salads

SOUP DU JOUR 4.00 Cup
Ask your server about our freshly made soup 5.95 Bowl

TEXAS STYLE CHILI 4.00 Cup
Thick, hearty and robust house made chili, served with shredded cheese and onions 5.95 Bowl

CHAPARRAL HOUSE SALAD 4.95
Blended lettuce greens accompanied by vine ripe tomatoes, shredded carrots, croutons and your choice of dressing

CLASSIC CAESAR 9.95
Romaine lettuce tossed with traditional Caesar dressing and topped with shredded Parmesan cheese and croutons
With grilled chicken breast 12.95
With grilled, blackened or fried shrimp 14.95
With grilled salmon filet 18.95
Small side salad 6.00

WEDGE 7.95
Iceberg lettuce wedge with candied & spiced walnuts, cherry tomatoes, Blue Cheese crumbles with Green Goddess or Blue Cheese dressing

Dressings: Basil Balsamic, Ranch, Thousand Island, Blue Cheese, Honey Mustard, Green Goddess, Fat-Free Raspberry, Italian, Oil & Vinegar

Split plate charge of $3 per entree • 18% Gratuity added to parties of 8 or more

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

The Chaparral Grille

EXECUTIVE CHEF TODD ARTIGUE
Sous Chef Brent Jackson

Entrees

All entrees served with choice of mac & cheese or baked potato and sautéed vegetable of the day

RIB-EYE 10 oz. 22.95
10 or 14 - Ounce Rib-Eye with Texas butter. 14 oz. 29.95
The Rib-Eye is a flavorful cut of beef because it is well-marbled with fat. If you prefer a lean cut of beef we suggest the filet

CHARBROILED TENDERLOIN OF BEEF 28.95
8 – ounce Black Angus tenderloin of beef with herb butter

PETITE FILET 15.95
4 – ounce Black Angus tenderloin of beef with herb butter

CHICKEN FRIED VENISON CUTLETS 22.95
Two 4 - ounce venison cutlets hand dipped in buttermilk and flour, then fried
and served with Roasted Jalapeño gravy

SMOKED PORK TENDERLOIN 18.95
House smoked pork tenderloin medallions set atop a Chipotle Maple glaze

BLACKENED SALMON 21.95
8 – ounce Salmon fillet blackened and served with a Honey Mustard sauce

PECAN CRUSTED RED SNAPPER 21.95
8 – Ounce Red Snapper fillet, Pecan and Panko bread crumb crusted set atop Hazelnut Butter sauce

LEMON CAPER CHICKEN 15.95
8-Ounce bone-in chicken breast, pan seared and topped with White Wine Lemon-Caper jus

+ Add four grilled, fried, or blackened shrimp to any entree 4.95
+ Toppers: Hollandaise sauce, 1.50, Jumbo Lump crab meat 5.00, Lump crab and Hollandaise 5.95

Pastas

CAJUN CRAWFISH PASTA 17.95
Crawfish and andouille sausage with penne pasta, in a SPICY cream sauce topped with green onions

CHICKEN CORDON BLEU 16.95
Chicken and ham in a Cheddar and Jack cheese cream sauce tossed with Penne pasta

PASTA PRIMAVERA 12.95
Seasonal vegetables sautéed with fresh shallots, garlic, and herbs with choice of Linguini, Penne, or
Wheat Angel Hair pasta topped with Parmesan cheese, with grilled chicken 15.95

LINGUINI MARINARA 11.95
Linguini blended with house-made marinara and topped with Parmesan cheese, with grilled chicken 14.95

LINGUINI ALFREDO 12.95
Linguini in a garlic and Parmesan Cheese Cream Sauce, with grilled chicken breast 15.95

+ Wheat angel hair pasta available upon request.