

Appetizers

ROASTED STUFFED JALAPEÑOS	6.95
Four halves, hand-stuffed with crabmeat and shrimp, wrapped in applewood smoked bacon, served with preserved Spanish onions and balsamic sauce	
DUCK BREAST MIGNONETTES	8.95
Seared duck breast, dressed with cane syrup chile sauce. Accompanied with grilled vegetable compote	
GRILLED JUMBO PORTOBELLO MUSHROOM	6.95
Thick slices of portobello mushrooms set atop fresh greens, lightly topped with basil infused balsamic vinegar	

Soups & Greens

SOUP DU JOUR	3.95 Cup 5.95 Bowl
Ask your server about our freshly made soup	
TEXAS STYLE CHILI	3.95 Cup 5.95 Bowl
Thick, hearty, and robust house-made chili. Served with shredded cheese and onions	
CHAPARRAL HOUSE SALAD	4.50
Blended lettuce hearts accompanied by vine ripe tomatoes, sliced cucumbers, shredded carrots, croutons and your choice of dressing	
CLASSIC CAESAR	5.95
Romaine tossed with traditional caesar dressing and topped with shredded parmesan-reggiano, and croutons <i>With grilled chicken breast 12.95</i> <i>With grilled salmon 16.95</i>	
THE WEDGE	5.25
Iceberg lettuce wedge with candied, spiced walnuts, blue cheese crumbles and green goddess dressing	
DRESSINGS: <i>basil balsamic, ranch, thousand island, italian, blue cheese, green goddess, and fat-free raspberry</i>	

Entrees

GRILLED RIBEYE WITH TEXAS BUTTER	28.95
12 - ounce ribeye, grilled to order and topped with house-made Texas butter	
CHICKEN FRIED VENISON CUTLETS	22.50
Two 4-ounce tender venison cutlets hand dipped in buttermilk and flour, then fried and served with roasted jalapeño gravy	
GRILLED SIRLOIN MEDALLIONS	24.95
Two pan-seared, 5-ounce black angus sirloin medallions, served with marchand de vin sauce	
CHARBROILED TENDERLOIN OF BEEF	28.95
6-ounce black angus tenderloin of beef with duxelle, blue cheese butter	
PORK CHOP	18.50
Grilled 14-ounce pork chop garnished with a green apple & onion relish	
BLACKENED SALMON	19.95
8-ounce atlantic salmon fillet, blackened. Accompanied by honey mustard sauce	
ROASTED CHICKEN BREAST	16.95
8-ounce air wing chicken breast, pan roasted and finished with portobello mushrooms and rosemary pan jus	
AHI TUNA	19.95
8-ounce sushi-grade tuna, grilled to order. Served with a tomato, black olive tapenade	

All Entrees served with Chef's choice of starch and sautéed vegetable

Pasta & Starch

CAJUN CRAWFISH PASTA	17.95
Crawfish, andouille sausage with penne pasta, all in a spicy cream sauce	
CHEESE TORTELLINI PESTO PRIMAVERA	16.95
Cheese tortellini and pesto, tossed with sautéed seasonal vegetables	
LINGUINI MARINARA	9.95
Linguini, blended with house-made marinara and topped with parmesan cheese <i>With grilled chicken breast 12.95</i>	
LINGUINI ALFREDO	11.95
Linguini in a garlic cream sauce. Topped with parmesan cheese <i>With grilled chicken breast 14.95</i>	
LOADED BAKED POTATO	6.95
Large baked potato topped with butter, cheese, sour cream, bacon and chives	

Wheat Angel Hair pasta available upon request

+ Split plate charge of \$3 per entree

Executive Chef Todd Artigue