

Starters & Salads

ROASTED STUFFED JALAPEÑO'S	6.95
Four jalapeño halves, hand-stuffed with crabmeat and shrimp, wrapped in apple wood smoked bacon, served with preserved Spanish onions and Balsamic sauce.	
CAJUN SEARED SHRIMP	7.95
Six large shrimp seasoned well with Cajun spices and seared to perfection, served with a Remoulade sauce.	
GRILLED JUMBO PORTOBELLO MUSHROOMS	6.95
Thick slices of Portobello 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 apple wood smoked bacon and Maytag Blue Cheese crumbles, broiled and garnished with diced tomato and shallots. Served with Maytag Blue Cheese sauce.	

Soups & Greens

SOUP OF THE DAY	4.00 Cup 5.95 Bowl
Ask your server about our freshly made soup.	
TEXAS STYLE CHILI	4.00 Cup 5.95 bowl
Thick, hearty and robust house made chili. Served with shredded cheese and onions.	
CHAPARRAL HOUSE SALAD	4.75
Blended lettuce greens accompanied by vine ripe tomatoes, shredded carrots, croutons and your choice of dressing.	
CLASSIC CAESAR	S 6.00 L 9.00
Romaine lettuce tossed with traditional Caesar dressing and topped with shredded Parmesan cheese, and croutons.	
With grilled chicken breast 12.95	
With grilled salmon filet 17.95	
STRAWBERRY & SPINACH SALAD	7.95
Fresh spinach, strawberries, candied and spiced walnuts dressed with Poppy Seed dressing.	
BLUE CHEESE WEDGE	7.00
Iceberg lettuce wedge with candied & spiced walnuts, cherry tomatoes, Maytag Blue Cheese crumbles and Blue Cheese dressing.	
<i>Dressing: Basil Balsamic, Ranch, Thousand Island, Italian, Blue Cheese, Green Goddess or Fat-free Raspberry</i>	

Entrees

All entrees served with Chef's choice of starch and vegetable

GRILLED RIB-EYE	28.95
12 - Ounce Rib-Eye grilled to order and topped with Texas butter.	
<i>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.</i>	
NEW YORK STRIP	26.95
12 - ounce strip steak grilled to order and topped with Texas butter.	
CHARBROILED TENDERLOIN OF BEEF	30.00
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	20.95
8 – ounce salmon fillet blackened and served with a Honey Mustard sauce.	
GROUPEL CRAWFISH MEUNIÈRE	26.95
Grouper filet seasoned, pan seared and topped with Crawfish Menuier sauce.	
ROASTED AIRLINE CHICKEN BREAST	16.95
8 – ounce airline chicken breast, pan roasted and finished with Portobello mushrooms, garlic, and fresh rosemary jus.	

+ Add four grilled, fried, or blackened shrimp to any entrée 5.95

Pastas

CAJUN CRAWFISH PASTA	17.95
Crawfish and andouille sausage with penne pasta, in a SPICY cream sauce topped with green onions.	
PENNE PORTOBELLO PASTA	16.95
Jumbo pieces of Portobello mushrooms sautéed with fresh garlic and finished with a rich Red Wine tomato sauce and tossed with penne pasta. Garnished with Parmesan cheese.	
TORTELLINI ALFREDO	12.95
Cheese tortellini in a garlic, Parmesan cheese cream sauce. With grilled chicken 15.95	
LINGUINI MARINARA	10.95
Linguini blended with house-made marinara and topped with Parmesan cheese. With grilled chicken 12.95	
LINGUINI ALFREDO	12.00
Linguini in a garlic, Parmesan cheese cream sauce. With grilled chicken 14.95	
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 • 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.



EXECUTIVE CHEF TODD ARTIGUE
Sous Chef Brent Jackson