

# Starters & Salads

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| <b>SHRIMP &amp; SMOKED CHEDDAR GRITS</b>  | 6.95 |
| Four large shrimp sautéed in seasoned butter set atop Southern Style Smoked Cheddar grits topped with green onions  |      |
| <b>GRILLED JUMBO PORTOBELLO MUSHROOMS</b>   | 5.95 |
| Thick slices of Portobello mushrooms set atop fresh greens, lightly topped with basil infused Balsamic Vinegar.   |      |
| <b>BLUE CHEESE &amp; BACON POTATO SKINS</b>   | 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

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| <b>SOUP DU JOUR</b>  | 4.00 Cup<br>5.95 Bowl |
| Ask your server about our freshly made soup.   |                       |
| <b>TEXAS STYLE CHILI</b>   | 4.00 Cup<br>5.95 Bowl |
| Thick, hearty and robust house made chili. Served with shredded cheese and onions.                                       |                       |
| <b>CHAPARRAL HOUSE SALAD</b>   | 4.95                  |
| Blended lettuce greens accompanied by vine ripe tomatoes, shredded carrots, croutons and your choice of dressing.        |                       |
| <b>CLASSIC CAESAR</b>  | 9.00                  |
| Romaine lettuce tossed with traditional Caesar dressing and topped with shredded Parmesan cheese, and croutons.          |                       |
| With grilled chicken breast 12.50  |                       |
| With grilled salmon filet 18.95  |                       |
| Small side salad 6.00  |                       |
| <b>WEDGE</b>   | 7.00                  |
| Iceberg lettuce wedge with candied & spiced walnuts, cherry tomatoes, Blue Cheese crumbles with your choice of dressing. |                       |

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

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

# Entrees

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

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| <b>RIB-EYE</b>  | 10 oz. 22.95 |
| 10 or 14 - Ounce Rib-Eye with Texas butter.   | 14 oz. 29.95 |
| <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> |              |
| <b>CHARBROILED TENDERLOIN OF BEEF</b>   | 28.95        |
| 8 - ounce Black Angus tenderloin of beef with herb butter.  |              |
| <b>PETITE FILET</b>   | 19.95        |
| 4 - ounce Black Angus tenderloin of beef with herb butter.  |              |
| <b>CHICKEN FRIED VENISON CUTLETS</b>  | 22.95        |
| Two 4 - ounce venison cutlets hand dipped in buttermilk and flour, then fried and served with Roasted Jalapeño gravy                      |              |
| <b>SMOKED PORK TENDERLOIN</b>   | 18.95        |
| House smoked pork tenderloin medallions set atop a Chipotle Maple glaze.  |              |
| <b>BLACKENED SALMON</b>   | 20.95        |
| 8 - ounce salmon fillet blackened and served with a Honey Mustard sauce.  |              |
| <b>RED SNAPPER</b>  | 21.95        |
| 8 - Ounce Red Snapper fillet seasoned and seared topped with roasted pepper and Ancho Coulis  |              |
| <b>CARIBBEAN CHICKEN &amp; ROASTED TOMATO PINEAPPLE SALSA</b>   | 19.95        |
| Spicy Caribbean chicken breast Jerk seasoned and pan roasted and topped with Roasted Tomato Pineapple Salsa                               |              |

*+ 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*

*Broiled Blue cheese and Pankoherb bread crumbs 2.95, Substitute House or Caesar Salad \$2*

# Pastas

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| <b>CAJUN CRAWFISH PASTA</b>  | 17.95 |
| Crawfish and andouille sausage with penne pasta, in a SPICY cream sauce topped with green onions.  |       |
| <b>PASTA ROSA</b>  | 16.95 |
| Shrimp, sundried tomatoes, wilted spinach, white wine, shallots and garlic tossed with Penne pasta   |       |
| <b>PASTA PRIMAVERA</b>   | 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 |       |
| <b>LINGUINI MARINARA</b>   | 11.95 |
| Linguini blended with house-made marinara and topped with Parmesan cheese. With grilled chicken 14.95  |       |
| <b>LINGUINI ALFREDO</b>  | 12.95 |
| Linguini in a garlic and Parmesan Cheese Cream Sauce. With grilled chicken breast 15.95  |       |

*+ Wheat angel hair pasta available upon request.*