Appetizers

BLACKENED SALMON CAKES 6.95
Two Salmon cakes striped with Creole Mustard sauce

SHRIMP & CRAB ENCHILADAS 7.95
Shrimp, Crab, Monterey Jack cheese and smoked Jalapeño filling topped with Chipotle-Garlic Cream sauce

GRILLED JUMBO PORTOBELLO MUSHROOMS 5.95
Thick slices of Portobello mushrooms set atop fresh greens, lightly topped with Basil infused Balsamic vinegar

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 and croutons with 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

BLACK SESAME CRUSTED AHI TUNA SALAD 20.95
Black Sesame seed crusted Ahi tuna set atop Summer blend greens tossed with julienne cucumber and carrot in a Wasabi-Sweet Chili Lime vinaigrette with crispy wontons

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 Vermont White Cheddar Potato croquette or baked potato and sautéed vegetable of the day

RIB-EYE 10 oz. 22.95
10 or 14 - Ounce Rib-Eye of beef 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 29.95
8 – ounce Black Angus Tenderloin of beef with Herb butter

PETITE FILET 16.95
4 – ounce Black Angus Tenderloin of beef with herb butter

TRIPLE MEATLOAF 16.95
Beef, Venison and Pork meatloaf wrapped in apple wood bacon and topped with a Tomato demi glaze

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 filet blackened and served with a Honey Mustard sauce

RED SNAPPER LOBSTER FLORENTINE 22.95
8 – Ounce Red snapper filet seared and topped with a creamy Spinach and Lobster Florentine

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

Pasta

CAJUN CRAWFISH PASTA 17.95
Crawfish and Andouille sausage with penne pasta, in a SPICY Cream sauce topped with Green onions

CHICKEN NOCI 16.95
Portobello mushrooms and Roasted Chicken in a Rosemary-Sherry Cream sauce tossed with Penne pasta
and topped with toasted Pine Nuts

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.