

## APPETIZERS

### SMOKED SALMON

House smoked daily. Served chilled or warm with crostinis and dill sauce 13.99

### CAPRESE ITALIANO

Roma tomatoes, fresh house-made mozzarella, basil, olive oil and balsamic reduction 8.99

### COCONUT SHRIMP

Coconut crusted and golden fried large Gulf Coast shrimp, served with orange house-made marmalade 13.99

### GRILLED ARTICHOKE

Hardwood grilled and seasoned with salt and pepper, basted with garlic butter, and served with remoulade (2) 9.99 / (3) 12.99

### GUACAMOLE

Small 6.99 / Medium 9.99 / Large 14.99

### CEVICHE

Lightly cooked lemon cured Gulf Coast shrimp, scallops and calamari with vegetables 11.99

### CRAB CAKE

Colossal lump crab, lightly breaded and pan fried served with remoulade sauce (1) 15.99 / (2) 22.99

### FRIED OYSTERS

Deep fried Gulf Coast oysters served with tartar and cocktail sauce 13.99

### SPINACH & ARTICHOKE DIP

Served with chips and salsa 12.99

### CALAMARI FRITTI

Quickly fried calamari served with marinara sauce 13.99

## NACHOS & QUESADILLAS

### BEEF FAJITA NACHOS

Six 9.99 / Ten 14.99

### BBQ PRIME RIB NACHOS

Six 10.99 / Ten 15.99

### GROUND BEEF NACHOS

Six 6.99 / Ten 8.99

### CHICKEN FAJITA NACHOS

Six 9.99 / Ten 14.99

### PRIME RIB QUESADILLA

Thinly sliced prime rib and caramelized onions served with jalapeños, pico de gallo, sour cream and guacamole  
Half Portion with Rice & Beans 15.99 / Full Portion without Rice & Beans 22.99

### BEEF FAJITA QUESADILLA

Grilled beef fajita quesadilla served with jalapeños, pico de gallo, sour cream and guacamole  
Half Portion with Rice & Beans 13.99 / Full Portion without Rice & Beans 19.99

### CHICKEN FAJITA QUESADILLA

Grilled chicken fajita quesadilla served with jalapeños, pico de gallo, sour cream and guacamole  
Half Portion with Rice & Beans 12.99 / Full Portion without Rice & Beans 18.99

## CHILE CON QUESO

### CCQ JOEY

White chile con queso with ground beef  
Small 7.99 / Medium 10.99 / Large 14.99

### WHITE CHILE CON QUESO

Small 6.99 / Medium 9.99 / Large 13.99

### CCQ DANTE

White chile con queso with BBQ prime rib  
Small 8.99 / Medium 10.99 / Large 15.99

## SOUPS

### CLAM CHOWDER

Small 6.99 / Large 8.99

### CHILI CON CARNE

With beans, cheese and onions  
Small 6.99 / Large 8.99

### CHICKEN BROTH & PASTA

Small 4.99 / Large 6.99

### SEAFOOD GUMBO

Small 6.99 / Large 8.99

# SALADS

Add a side Caesar, Mixed Green, Wedge, or Greek Salad to your Entrée for 3.99  
Or as a substitute for your side for 1.99

## DRESSINGS

Buttermilk Garlic Ranch / Blue Cheese / Russian / Balsamic Vinaigrette / Honey Lime Vinaigrette / Honey Mustard

### CAESAR SALAD

Romaine lettuce, croûtons, Parmesan cheese and classic Caesar dressing

*Small 6.99 / Large 12.99 / with Chicken or Shrimp 18.99*

### GREEK SALAD

Lettuce, Saloniika peppers, feta cheese, Kalamata olives, cucumbers and tomatoes tossed in a balsamic vinaigrette

*Small 6.99 / Large 12.99 / with Chicken or Shrimp 18.99*

### SEARED AHI TUNA SALAD

Mixed greens, carrots, feta cheese, avocado and mango tossed in honey lime vinaigrette and Thai peanut sauce with choice of wonton or tortilla strips

*19.99 / with Salmon 18.99*

### AHI TUNA NICOISE SALAD

Seared Ahi tuna, haricot verts, eggs, tomatoes, potatoes, olives, anchovies, red peppers, red radish, and spinach with choice of dressing

*19.99 / with Chicken or Shrimp 17.99*

### MIXED GREEN SALAD

Mixed greens, smoked bacon, egg, croûtons, tomatoes, carrots, roasted corn and red cabbage

*Small 6.99 / Large 12.99 / with Chicken or Shrimp 18.99*

### WEDGE SALAD

Iceberg lettuce topped with bacon, chives, red onions, tomatoes, blue cheese, and blue cheese dressing

*Small 6.99 / Large 12.99 / with Chicken or Shrimp 18.99*

### BEEF FILET NOODLE SALAD

Spinach greens with pine nuts, sesame seeds, noodles, mint, carrots, avocado and mango tossed in honey lime Vinaigrette and Thai peanut sauce

*19.99 / with Chicken or Shrimp 17.99*

### ROASTED BEET SALAD

Bibb lettuce, spinach, roasted red beets, apples, caramelized walnuts, blue cheese, red radish and haricot verts with choice of dressing

*Small 8.99 / Large 14.99 / with Chicken or Shrimp 20.99*

# CHICKEN & QUAIL

### HARDWOOD GRILLED CHICKEN BREAST

Hardwood grilled chicken breast served with poblano rice, rancho beans and tortillas  
*Single 16.99 / Double 23.99*

### CHICKEN BREAST "LA TANA"

Hardwood grilled chicken breast topped with cheese, spicy serrano peppers and sliced garlic, served with poblano rice, rancho beans and tortillas *18.99*

### GRILLED QUAIL

Hardwood grilled Texas quail with ancho chile honey glaze and caramelized onions on a skillet, served with poblano rice, rancho beans and tortillas

*Two 16.99 / Three 24.99*

# FRESH FISH

*Fresh Fish of the Day, Ahi Tuna Steak, Shrimp and Oysters*

### GRILLED OR PAN FRIED

Plain grilled or pan fried fish served with buttered peas

*Blackened +0.99 / Large Filet 30.99 / Small Filet 23.99*

### PONTCHARTRAIN

Blackened fish with sautéed crab, shrimp and mushrooms in Madeira wine sauce served with rice

*Large Filet 33.99 / Small Filet 26.99*

### DURANGO

Blackened fish with sautéed crab, shrimp, bacon, jalapeño, cilantro and tomato served with rice

*Large Filet 33.99 / Small Filet 26.99*

### ETOUFFÉE

Pan fried fish with sautéed crab and shrimp with dark roux étouffée sauce served with rice *Large 33.99 / Small 26.99*

### LEMON BUTTER

Pan fried fish with sautéed crab and shrimp in Dijon lemon butter sauce served with rice

*Large Filet 33.99 / Small Filet 26.99*

### FISH & CHIPS

Beer battered fresh fish catch of the day served with fries

*18.99*

### SALMON SALMORIGLIO

Grilled fresh salmon filet topped with garlic and herb lemon olive oil sauce served with kale salad

*29.99*

### SHRIMP & GRITS

Sautéed shrimp over crispy grit cake or mascarpone grits in a bourbon sauce

*24.99 / with Colossal Lump Crab 30.99*

### AHI TUNA STEAK

Sesame crusted seared tuna served with sautéed asparagus

*30.99*

### FRIED GULF SHRIMP & OYSTERS

Half fried Gulf shrimp and half fried Gulf oysters served with fries

*Four & Four 17.99 / Six & Six 20.99*

# GRILLED FAJITA COMBOS

*Served with Poblano Rice and Ranchero Beans, Pico de Gallo, Sour Cream, Cheddar Cheese, Caramelized Onions and Tortillas*

## FAJITAS & LAMB CHOP

Beef, chicken or mixed fajitas with one Double Colorado lamb chop 39.99

## FAJITAS & AMANTES

Beef, chicken or mixed fajitas with three amantes shrimp 38.99

## FAJITAS & JALAPEÑO SAUSAGE

Beef, chicken or mixed fajitas with jalapeño sausage 27.99

## FAJITAS & BABY BACK RIBS

Beef, chicken or mixed fajitas with ½ rack Baby Back Ribs 37.99

## FAJITAS & QUAIL

Beef, chicken or mixed fajitas with two ancho honey glazed quail 32.99

# FAJITA SKILLET

*Served with Poblano Rice and Ranchero Beans, Pico de Gallo, Sour Cream, Cheddar Cheese, Caramelized Onions and Tortillas*

## BEEF FAJITA SKILLET

23.99

## CHICKEN FAJITA SKILLET

20.99

## BEEF & CHICKEN MIXED FAJITA SKILLET

22.99

# PRIME RIB

*Served with Housemade au Jus, Horseradish Sauce and Fries  
Additional ounce of Prime Rib 2.99  
Blackened +0.99*

**8 OZ CUT** 30.99

**12 OZ CUT** 40.99

**16 OZ CUT** 50.99

# FRENCH DIP

## FRENCH DIP WITH PROVOLONE

Sliced prime rib roast topped with provolone cheese on an Italian roll served with fries and au jus  
*Full 19.99 / Half 16.99*

## FRENCH DIP

Sliced prime rib roast on an Italian roll served with fries and au jus  
*Full 18.99 / Half 15.99*

# FAJITA BURGERS

*Served with Fries*

## TEX-MEX FAJITA BURGER

½ lb ground fajita beef burger with caramelized onions, poblano peppers, asadero cheese, avocado and chipotle mayo 17.99

## CHEESE FAJITA BURGER

½ lb ground fajita beef burger with cheddar, tomato, lettuce, pickles, onions, mayo and brown mustard 15.99

## DOM FAJITA BURGER

½ lb ground fajita beef burger, capocollo, fresh mozzarella, roasted red peppers, arugula, brown mustard and spicy mayo 16.99

## GREEN CHILI BACON FAJITA BURGER

½ lb ground fajita beef burger with Applewood smoked bacon, green chiles, asadero cheese, guacamole, pico de gallo, arugula and spicy mayo 16.99

# CARNES ASADAS, STEAKS & CHOPS

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## FILET MIGNON STEAK

8 oz beef tenderloin filet steak with garlic steak butter served with fries 39.99

## FILET CARNE ASADA

Churrasco-style tenderloin filet steak served with poblano queso rice, ranchero beans and tortillas 33.99

## FILET CARNE ASADA "LA TANA"

Churrasco-style filet fajita steak, topped with cheese, spicy serrano peppers and sliced garlic served with poblano rice, ranchero beans and tortillas 36.99

## COLORADO LAMB CHOPS

Real Colorado lamb chops with mint jelly served with garlic mashed potatoes and gravy  
*One Double Chop 20.99 / Two Double Chops 37.99*

## GRILLED VEAL PORTER HOUSE

Hardwood grilled veal porter house served with creamed corn 26.99

## RIB EYE STEAK

14 oz hardwood grilled aged rib eye steak with garlic steak butter served with fries 39.99

## FAJITA CARNE ASADA

Churrasco-style fajita steak served with poblano queso rice, ranchero beans and tortillas 20.99

## FAJITA CARNE ASADA "LA TANA"

Churrasco-style fajita steak topped with cheese, spicy serrano peppers and sliced garlic served with poblano rice, ranchero beans and tortillas 24.99

## COUNTRY FRIED PORK CHOPS

Breaded and deep fried center cut pork chops with sausage gravy served with buttered peas  
*Two 17.99 / Three 21.99*

## PAN SEARED BONE-IN NY STRIP

Pan-seared and finished in the oven NY strip steak served with creamed spinach 35.99

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# PORK

# PASTA, RAVIOLI & LASAGNA

## CHICKEN PICATTA

Chicken cutlets sautéed with lemon, capers, artichokes and house-made Maltagliati pasta served with sautéed spinach 19.99

## ITALIAN SAUSAGE RAVIOLI

House-made Italian sausage and cheese raviolis with meat sauce 15.99

## SPICY SHRIMP FRA DIAVOLO

Sautéed shrimp with spicy tomato sauce over house-made fettuccine 19.99

## PORK CARNE ASADA

Churrasco-style hardwood grilled 8 oz pork tenderloin filet served with poblano rice, ranchero beans and tortillas 17.99

## PORK CARNE ASADA "LA TANA"

Churrasco-style hardwood grilled 8 oz pork tenderloin filet topped with cheese, spicy serrano peppers and garlic served with poblano rice, ranchero beans and tortillas 20.99

## BABY BACK RIBS

Slow smoked and finished on our hardwood grill, basted with barbecue sauce and served with fries  
*Full Rack 27.99 / Half Rack 18.99*

## SUNDAY GRAVY PASTA

Grandma Ninfa Lorenzo's slow cooked meat gravy with two handmade meatballs over linguine pasta  
*17.99 / Extra Meatball +1.50*

## FETTUCCINE PESCATORE

Sautéed scallops, shrimp, fish, peas, carrots and fresh spinach over house-made fettuccine with a creamy Alfredo sauce 20.99

## BLACKENED CHICKEN WITH PASTA

Grilled blackened chicken breast with a side of house-made fettuccine with peas, carrots and spinach in a creamy Alfredo sauce 19.99

## LASAGNA

Fresh pasta sheets layered with meat sauce, Italian meats, ricotta and mozzarella 17.99

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*Served with poblano rice and ranchero beans*

# TACOS

## LARGE TACO AL CARBON

Beef or chicken fajita  
*One 15.99 / Two 23.99*

## SOFT FLOUR FAJITA TACOS

Beef or chicken fajita  
*One 9.99 / Two 15.99 / Three 19.99*

## PRIME RIB SOFT TACO

Prime rib, onions, and peppers in a large flour tortilla with jalapeños, pico de gallo, sour cream and guacamole 20.99

# PIZZA

## ADDITIONAL TOPPINGS

*Italian Sausage / Jalapeño Sausage / Meatballs / Chipotle Chicken  
Bell Peppers / Olives / Pineapple / Spinach / Artichoke  
Ham / Bacon / Jalapeños / Red Onions / Pepperoni / Mushrooms*

### CHIPOTLE CHICKEN PIZZA

Chicken breast in a spicy chipotle sauce, mozzarella, sauce and basil 13.99

### MARGHERITA PIZZA

Tomato sauce, garlic, mozzarella, tomatoes and basil 12.99

### JALAPEÑO SAUSAGE PIZZA

Grilled jalapeño sausage, mozzarella and sauce 13.99

### SAUSAGE, PEPPERS, AND ONIONS PIZZA

Italian sausage, thinly sliced peppers and onions with mozzarella and sauce 14.99

### BLACKENED PRIME RIB PIZZA

Spicy blackened prime rib, mozzarella, sauce and basil 17.99

### PESTO CHICKEN PIZZA

Pesto, mozzarella and grilled chicken 13.99

### PEPPERONI PIZZA

Sliced pepperoni, mozzarella and sauce 13.99

### VEGGIE PIZZA

Bell peppers, mushrooms, onions, olives, artichokes, mozzarella and sauce 13.99

# ENCHILADAS

*All these items come with poblano rice  
and rancho beans*

### CRAB ÉTOUFFÉE ENCHIES

Colossal lump crab wrapped in a flour tortilla, with cheese, étouffée sauce and sour cream / One 16.99 / Two 24.99

### RED CHICKEN ENCHIES

Grilled chicken fajita and cheese in a corn tortilla with red gravy and sour cream / One 13.99 / Two 19.99

### TOMATILLO CHICKEN ENCHIES

Grilled chicken fajita and cheese in a corn tortilla with green tomatillo sauce and sour cream / One 13.99 / Two 19.99

### GROUND BEEF ENCHIES

Ground beef with red gravy and mixed cheeses in a corn tortilla / One 11.99 / Two 16.99

# SANDWICHES & PO-BOYS

### GULF COAST SEAFOOD PO'BOY

Choice of fried oysters, fried shrimp, or grilled fish with lettuce, tomato, pickle and tartar on a roll served with fries 17.99

### CHICKEN PESTO SANDWICH

Chicken breast with roasted red peppers, mozzarella, arugula, tomato, spicy mayo, and pesto sauce served with fries 15.99

### JALAPEÑO FILET CHEESESTEAK

Beef tenderloin medallions with caramelized onions, asadero cheese, Russian dressing and jalapeños on an Italian roll served with fries 18.99

### PRIME BBQ SANDWICH

Chopped prime rib, barbecue sauce, cheddar cheese, pickles and onions on a bun served with fries 15.99

### ITALIAN MEATBALL SUB

Handmade meatballs with provolone cheese and meat sauce served with mac and cheese 14.99

### PASTRAMI REUBENZO

Pastrami with asadero, coleslaw, and Russian dressing on rustic artisan bread served with fries 16.99

### GRILLED SHRIMP BLT

Five grilled Gulf shrimp with smoked bacon, lettuce, tomato, and mayo on rustic artisan bread served with fries 17.99

### CHICKEN CORDON BLEU SANDWICH

Grilled chicken breast topped with country ham and asadero cheese, lettuce, tomato and honey mustard served with fries 15.99

# SIDES

SAUTÉED SPINACH 4.99

POBLANO QUESO RICE 5.99

RANCHERO BEANS 4.99

FRENCH FRIES 4.99

SWEET POTATO FRIES 4.99

BAKED SWEET POTATO 5.99

MASCARPONE GRITS 3.99

SLICED TOMATOES 4.99

SAUTÉED MUSHROOMS 5.99

BAKED POTATO 6.99

GARLIC MASHED POTATOES 4.99

KALE SALAD 5.99

ASPARAGUS 6.99

COLE SLAW 4.99

BUTTERED PEAS 3.99

MAC & CHEESE 5.99

CREAMED CORN 4.99

CREAMED SPINACH 5.99



# DRAFT BEER

INDEPENDENCE AUSTIN AMBER 5.00

KARBACH SEASONAL 5.00

KARBACH HOPADILLO IPA 5.00

NO LABEL 1ST ST. ALE 5.00

BLUE MOON 5.00

ST. ARNOLD SEASONAL 5.00

# BOTTLE BEER

BUD LIGHT 4.75

COORS LITE 4.75

DOGFISH HEAD IPA 6.75

ERDINGER 7.75

MICHELOB ULTRA 4.75

SHINER BOCK 6.25

BUDWEISER 4.75

CORONA 6.25

DOS EQUIS LAGER 6.25

HEINEKEN 6.25

MILLER LITE 4.75

STELLA ARTOIS 6.25

# COCKTAILS

## MOJITO 10.00

muddled mint and lime, simple syrup, Bacardi Limon rum, splash of soda

## SWEET TEA MOJITO 10.00

Muddled mint and lemon, simple syrup, Deep Eddy Sweet Tea vodka, splash of soda

## FRENCH MARTINI 12.50

Absolut Citron vodka, Chambord, pineapple juice, and Prosecco

# MARGARITAS

*El Tiempo Cantina 100% Agave Tequila*

## FROZEN RITA 8.00

## FLAVORED RITAS 8.50

Strawberry, sangria, mango, peach or raspberry

## ROCKS RITA 8.00

## BLOOD ORANGE RITA 12.00

Heradura Reposado Tequila, Chambord, Grand Marnier, blood orange, and cinnamon

# COFFEE

ESPRESSO 3.50

CAPPUCCINO 4.00

LATTE 4.00

AMERICANO 3.50

COFFEE 2.85

# SOFT DRINKS

SODA 2.85

BOTTLE SODAS 3.25

ICED TEA 2.85

FLAVORED ICE TEA 2.99

SAN PELLEGRINO 3.55

ACQUA PANNA 3.66