

Ask your server for  
Our full Bar Menu!

## BEER

### DOMESTICS

MILLER LITE  
BUD LIGHT  
MGD 64  
MICHELOB ULTRA  
LONE STAR  
COORS LIGHT  
BUDWEISER  
MGD

### IMPORTS

CORONA  
DOS EQUIS XX  
CORONA LIGHT  
TECATE  
MODELO SPECIAL  
IMPERIAL  
STELLA ARTIOS  
HEINEKEN  
SHINER BOCK  
LAND SHARK  
ZEIGENBOCK  
FAT TIRE  
BLUE MOON

### DRAFT BEER

BUD LIGHT  
SHINER BOCK  
DOS EQUIS XX  
MICHELOB ULTRA  
SAM ADAMS SEASONAL

## FAVORITE DRINKS

### Jamaican Me Crazy

White Zinfandel, MALIBU, Red Chambord, with sprite and lemon garnish.

### PINA BORRACHA (drunken pineapple)

BACARDI, Oakheart, MALIBU, Pineapple, sugar and a splash of lemon lime soda.

### TEXAS WILDCAT PUNCH

An amazing mixture of MALIBU, Triple Sec and pineapple juice served with a swirl of grenadine.

### TEXAS MOJITO

Muddled fresh mint leaves and lime with BACARDI Superior and Soda.

### FRENCHTINI

Take a mini vacation with the luxurious cocktail made of GREY GOOSE Vodka, Chambord Raspberry Liqueur, and a splash of pineapple juice all chilled together in a martini glass with a sugared rim.

### LEMON DROP

This refreshing drink consists of ABSOLUT Citron, Orange liqueur, sugar, lemon juice & a splash of sour.

### GRADE "A" RITA

Avion Silver Tequila, Gran Gala, and Sweet 'N Sour shaken with float of Presidente Brandy.

### MEXICAN MARTINI

Herradura Resposado Tequila, Cointreau, jalapeno juices, lime juices shaken then strained into a salted martini glass with lime and olives to garnish.

### COCO PINA COLADA

BACARDI Superior Rum, and Gran Gala all mixed in with coconut milk and ice cream.

### COCO CARAMEL COLADA

BACARDI Superior Rum, Gran Gala and blue curacao all mixed in with coconut milk and ice cream and a shot of Black Velvet Toasted Caramel to top it all off.

## DESSERTS

### New York Style Cheesecake

(Baked on premises)

Plain 5.99 • Strawberry 6.99 • Chocolate 6.99

Tiramisu 6.99

Carrot Cake 6.99

Midnight Passion 6.99

Chocolate Fusion Cake



Monday-Friday 2-6 pm

1/2 Off All Appetizers

Well Drinks 3.00

Draft Beer 3.00 Pints

Frozen House Margaritas 4.00\*

\*Excludes Flavored Margaritas

1.00 Off All Mixed Drinks

## SOUP @ SALAD COMBO

Our House Salad served with a bowl  
of our Chef's  
Choice soup of the day: 6.99

## EXTRAS

House Salad: 3.99  
Side Bacon (4) slices: 2.25  
French Fries: 2.25  
Baked Potato: 2.25  
Mashed Potato: 2.25  
Vegetable of the Day: 2.25  
Seasoned Rice: 2.25  
Refried Beans: 2.25

Tomato Slices (4): 2.25  
Cup of Soup: 2.99  
Bowl of Soup: 3.99  
Cup of Gravy: 1.59  
(Brown or Cream)  
Side Avocado: 2.25  
Side of Dressing: 1.59  
16 oz. of Dressing: 5.99

## ADD-ONS

### Shrimp

Add four (4) fresh Gulf Shrimp -  
grilled, fried, cajun or scampi style to  
any steak order: 8.99

Side of Quail  
(3) 6.99

Side of Oysters  
(5) 8.99

Fresh Sautéed Mushrooms 2.49

Caramelized Sautéed Onions 2.49

Stuffed Shrimp (2)  
Fried or Broiled 9.99

Add Lobster Tail  
17.99