

Appetizers

- ROASTED STUFFED JALAPEÑOS** 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** 8.95
Six large shrimp seasoned well with Cajun spices and seared to perfection, served with Remoulade sauce.
- GRILLED JUMBO PORTOBELLO MUSHROOM** 6.95
Thick slices of Portobello mushrooms set atop fresh greens, lightly topped with basil infused Balsamic vinegar.

Soups & Greens

- SOUP DU JOUR** 3.95 Cup
Ask your server about our freshly made soup 5.95 Bowl
- TEXAS STYLE CHILI** 3.95 Cup
Thick, hearty, and robust house-made chili. Served with shredded cheese and onions. 5.95 Bowl
- CHAPARRAL HOUSE SALAD** 4.50
Blended lettuce greens accompanied by vine ripe tomatoes, shredded carrots, croutons and your choice of dressing.
- CLASSIC CAESAR** 5.95
Romaine lettuce tossed with traditional Caesar dressing and topped with shredded Parmesan, and croutons. 8.95
With grilled chicken breast 12.95
With grilled salmon filet 16.95
- BLUE CHEESE WEDGE** 5.95
Iceberg lettuce wedge with candied spiced walnuts, cherry tomatoes, Maytag Blue cheese crumbles and Blue cheese dressing.
- DRESSINGS:** *Basil Balsamic, Ranch, Thousand Island, Blue Cheese, Honey Mustard, Poppy Seed, and Fat-Free Raspberry*

+ Split plate charge of \$3 per entree

Executive Chef Todd Artigue *Sous Chef Brent Jackson*

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.

Entrees

GRILLED RIBEYE WITH TEXAS BUTTER	28.95
12 – Ounce Rib-Eye, grilled to order and topped with house-made 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>	
GRILLED T-BONE	34.95
14 – Ounce T- bone steak, grilled to order and topped with house-made Texas butter.	
CHARBROILED TENDERLOIN OF BEEF	28.95
8 – Ounce Black Angus tenderloin of beef with Maytag blue Cheese butter.	
PETITE FILET	14.95
4 – Ounce Black Angus tenderloin of beef with Maytag blue cheese butter.	
STEAK & SHRIMP	22.95
4-Ounce Black Angus tenderloin of beef with herb butter. Six large shrimp grilled, blackened or fried with Remoulade sauce.	
CHICKEN FRIED VENISON CUTLETS	22.50
Two 4 - Ounce venison cutlets hand dipped in buttermilk and flour, then fried and served with roasted jalapeno gravy.	
SMOKED PORK TENDERLOIN	18.95
House smoked pork tenderloin medallions set atop Chipotle Maple glaze.	
BLACKENED SALMON	19.95
8 – Ounce salmon fillet blackened and served with a Honey Mustard sauce.	
PAN SEARED SEA BASS	28.95
8 - Ounce sea bass seared and served with Orange-Soy glaze.	
ROASTED AIRLINE CHICKEN BREAST	16.95
8 –Ounce airline chicken breast, pan roasted and finished with Portobello mushrooms, garlic, and fresh rosemary jus.	

All Entrees served with Chef's choice of starch and sautéed vegetable.

Pasta & Starch

*CAJUN CRAWFISH PASTA	17.95
Crawfish and andouille sausage with penne pasta, in a spicy cream sauce topped with green onions.	
SOUTHWEST CHEESE TORTELLINI	16.95
Cheese tortellini in a Chipotle cream sauce with roasted corn, black beans, Queso Blanco cheese and topped with crispy flour tortilla strips.	
LINGUINI MARINARA	9.95
Linguini blended with house-made marinara and topped with Parmesan cheese. <i>With grilled chicken 12.95</i>	
LINGUINI ALFREDO	11.95
Linguini in a garlic, Parmesan cheese cream sauce. <i>With grilled chicken breast 14.95</i> Wheat angel hair pasta available upon request.	
LOADED BAKED POTATO	6.95
Large baked potato topped with butter, cheese, sour cream, bacon, and chives.	

Add Garlic bread to any pasta 1.00

**Indicates spicy dish.*