

APPETIZERS



- Angels on Horseback** 12
Bacon-wrapped shrimp, grilled pineapple, brandy barbeque sauce
- South Texas Crab Cakes** 12
Lump crab meat, avocado chipotle remoulade, pickled jalapeño
- Fried Mushrooms** 8
Beer Battered Mushrooms. Fried to golden brown, ranch sauce

- Tenderloin Tips Panchos** 15
Tenderloin panchos, jalapeños, guacamole, hot salsa
- Escargot** 10
Six escargot with white wine and butter served on mushroom caps and grilled bread

SOUPS & SALADS



- Lobster Bisque** 5/7
Creamy lobster bisque with a hint of brandy
- Chicken Tortilla Soup** 4/6
With avocado, queso fresco and tortilla chips
- French Onion Soup** 4.50
Caramelized onions, sherry, veal broth

- Tack Room Salad** 10
Spring mix, romaine, baby corn, artichokes, cubed cheese, heart of palm, black olives, anchovies, roasted red peppers, rotini pasta. *Your choice of: Classic Tesoro Dressing or Ranch, Italian, Raspberry*
- Beer Cheese Soup** 5/7
Domestic Beer with Cheese broth
- Caesar Salad** 9
Romaine, Caesar dressing, sourdough croutons

ENTRÉES



- Mixed Grill** 40
Tenderloin, jumbo shrimp, salmon, & Chicken breast with a side of rice, vegetable medley and a hint of spicy honey
- Shrimp Scampi** 24
Jumbo shrimp sauteed with garlic and butter served with angel hair pasta and creamy pernod sauce, and sautéed vegetables.
- Gulf Coast Red Snapper** 24
Grilled red snapper with Spanish olives, tomato, capers and a creamy Veracruz sauce served with sautéed vegetables and rice.
- Wild Atlantic Salmon** 24
Grilled salmon topped with a dill butter sauce, served with sautéed vegetables and rice.

- Fried Shrimp** 24
Jumbo shrimp, butterflied and fried golden brown, served with lemon-caper tarter sauce, served with sautéed vegetables and rice.
- Chicken Laredo** 22
Grilled chicken breast topped with poblano rajas, monterrey jack cheese, bacon and mushrooms served with smoked chipotle sauce
- Bandera Texas Quail** 34
Two 5.5 oz. grilled quail from Bandera, Texas drizzled with pasilla honey

STEAKS & CHOPS

- Falstaff Skillet** 40
8 oz. bacon-wrapped tenderloin topped with sauteed mushrooms and onions and served with a parmesan broiled tomato
- Tack Room Churrasco** 38
An Argentinian Classic, 8 oz. butterflied tenderloin grilled with chimichurri salsa
- Colorado Lamb Chops** 42
Three grilled marinated lamb chops served with port wine sauce
- Belmont Steak** 38
High marbling content leaves this 12 oz. prime rib eye juicy and tender
- Kentucky Derby** 37
Grilled 14 oz New York strip steak, glazed with maitre d' butter
- Preakness Steak** 38
The most tender steak of all! 8 oz. black angus tenderloin offers exceptional tenderness with lean beef flavor
- Texas 16 oz. T-Bone Steak** 40
A succulent combination of New York strip & tenderloin



PICK YOUR SIDES	Sauteed Mushrooms	4	CHOOSE YOUR SAUCE	Diablo Steak Sauce	2
	Jumbo Baked Potato	5		Port Wine Sauce	2
	Grilled Asparagus	6		Chimichurri Sauce	2
	Onion Rings	5		Lemon Beurre Blanc	2
	Steamed Broccoli	5			
	Steak Fries	5			

COMPLIMENTARY BREAD IS BAKED FRESH DAILY. ENTRÉES SERVED WITH VEGETABLES AND RICE PILAF

ADD A SIDE SALAD FOR \$3.50
ADD A 3 GRILLED OR FRIED SHRIMP FOR \$12.00



DESSERT

- Cajeta Pecan Cheesecake 7
- Warm Apple Pie a la Mode 8
- Key Lime Pie 7
- Banana Foster 12
- Chocolate Cake 7

