

Angels on Horseback Bacon-wrapped shrimp, grilled pineapple, brandy barbeque sauce	12	Tenderloin Tips Panchos Tenderloin panchos, jalapeños, guacamole, hot salsa	15	Lobster Bisque Creamy lobster bisque with a hint of brandy	5/7	Tack Room Salad Spring mix, romaine, baby corn, artichokes, cubed cheese, heart of palm, black olives, anchovies, roasted red peppers, rotini pasta. <i>Your choice of: Classic Tesoro Dressing or Ranch, Italian, Raspberry</i>	10
South Texas Crab Cakes Lump crab meat, avocado chipotle remoulade, pickled jalapeño	12	Escargot Six escargot with white wine and butter served on mushroom caps and grilled bread	10	Chicken Tortilla Soup With avocado, queso fresco and tortilla chips	4/6		
Fried Mushrooms Beer Battered Mushrooms. Fried to golden brown, ranch sauce	8			French Onion Soup Caramelized onions, sherry, veal broth	4. ⁵⁰	Beer Cheese Soup Domestic Beer with Cheeese broth	5/7
						Caesar Salad Romaine, Caesar dressing, sourdough croutons	9

ENTREES

Mixed Grill Tenderloin, jumbo shrimp, salmon, & Chicken breast with a side of rice, vegetable medley and a hint of spicy honey	40	Fried Shrimp Jumbo shrimp, butterflied and fried golden brown, served with lemon-caper tarter sauce, served with sautéed vegetables and rice.	24
Shrimp Scampi Jumbo shrimp sauteed with garlic and butter served with angel hair pasta and creamy pernod sauce, and sautéed vegetables.	24	Chicken Laredo Grilled chicken breast topped with poblano rajas. monterrey jack cheese, bacon and mushrooms served with smoked chipotle sauce	22
Gulf Coast Red Snapper Grilled red snapper with Spanish olives, tomato, capers and a creamy Veracruz sauce served with sautéed vegetables and rice.	24	Bandera Texas Quail Two 5.5 oz. grilled quail from Bandera, Texas drizzled with pasilla honey	34
Wild Atlantic Salmon Grilled salmon topped with a dill butter sauce, served with sautéed vegetables and rice.	24		

STEAKS & CHOPS

Falstaff Skillet 8 oz. bacon-wrapped tenderloin topped with sauteed mushrooms and onions and served with a parmesan broiled tomato	40	<div><div></div><div><div>PICK YOUR SIDES</div><div>Sauteed Mushrooms 4 Jumbo Baked Potato 5 Grilled Asparagus 6 Onion Rings 5 Steamed Broccoli 5 Steak Fries 5</div><div>CHOOSE YOUR SAUCE</div><div>Diablo Steak Sauce 2 Port Wine Sauce 2 Chimichurri Sauce 2 Lemon Beurre Blanc 2</div></div></div>
Tack Room Churrasco An Argentinian Classic, 8 oz. butterflied tenderloin grilled with chimichurri salsa	38	
Colorado Lamb Chops Three grilled marinated lamb chops served with port wine sauce	42	
Belmont Steak High marbling content leaves this 12 oz. prime rib eye juicy and tender	38	
Kentucky Derby Grilled 14 oz New York strip steak, glazed with maitre d’ butter	37	COMPLIMENTARY BREAD IS BAKED FRESH DAILY. ENTRÉES SERVED WITH VEGETABLES AND RICE PILAF
Preakness Steak The most tender steak of all! 8 oz. black angus tenderloin offers exceptional tenderness with lean beef flavor	38	ADD A SIDE SALAD FOR \$3.50
Texas 16 oz. T-Bone Steak A succulent combination of New York strip & tenderloin	40	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