



San Antonio, TX Menu

ASPEN-TIZERS

POW WOW SHRIMP

8.99

Hand-breaded shrimp lightly fried and tossed in our spicy, creamy sweet chili sauce.

LITTLE POW WOW SHRIMP

4.99

QUESO & SALSA WITH CHIPS

5.99

Our crispy tortilla chips served with our cheesy, made-from-scratch queso and zesty garden salsa.

ADD MEAT TO YOUR QUESO additional .99

SPINACH ARTICHOKE DIP & CHIPS

6.99

Our rich, creamy spinach artichoke dip served with crispy, tortilla chips and zesty garden salsa.

CREEK FRIES

7.99

French fries loaded with melted cheese, bacon, green onions and our made-from-scratch queso.

POTATO SKINS

6.99

Made in house and topped with melted cheese and bacon pieces.

FRIED MUSHROOMS

6.99

Tossed in our signature breading then deep fried and topped with parmesan cheese.

BONELESS BUFFALO WINGS

8.99

Boneless chicken hand-battered and fried, then tossed in buffalo sauce.

CRISPY PICKLE CHIPS

4.99

Pickle chips lightly battered, golden fried and served with peppercorn ranch dressing.

FRESH SALADS

All of our salads are prepared to order with freshly chopped greens, made from scratch dressings, shredded cheese, and fresh toppings.

CHICKEN CAESAR SALAD

10.49

Hearts of romaine tossed in Caesar dressing and topped with marinated chicken, shredded parmesan and freshly baked garlic croutons.

GRILLED CHICKEN SALAD

10.99

Crisp, cold greens topped with marinated chicken, Cheddar and Jack cheese, tomatoes, red onions, diced eggs, bacon and freshly baked garlic croutons.

SPICY CHICKEN SALAD

11.29

Crisp greens with marinated chicken, Salsa Ranch dressing and fried tortilla strips. Topped with Cheddar and Jack cheese, black bean corn salsa, and our Raspberry Chipotle sauce.

FRIED CHICKEN SALAD

10.49

Crisp, cold greens with golden-fried chicken, Cheddar and Jack cheese, diced eggs, tomatoes, red onions and bacon.

ATLANTIC SALMON SALAD

11.99

Seasoned salmon, hearts of romaine, tomatoes and red onions tossed in Salsa Ranch dressing, then drizzled with our Raspberry Chipotle sauce.

DRESSINGS: Peppercorn Ranch • Salsa Ranch • Wisconsin Bleu Cheese
Fat-Free Italian • Honey Mustard • Raspberry Vinaigrette • Caesar

HAND-CUT STEAKS

Top Your Steak!
for \$1.99

Sautéed Mushrooms & Onions
or
Melted Bleu Cheese Crust

All steaks are hand-cut and served with your choice of two made-from-scratch sides.

ASPEN BLEU SIRLOIN* 14.99

Hand-cut 10 oz. sirloin grilled to perfection and topped with a melted Bleu cheese crust.

	RARE-COOL RED	MED RARE-WARM RED	MEDIUM-HOT PINK	MED WELL-SLIGHTLY PINK	WELL-BROWN
USDA CHOICE SIRLOIN STEAK*					
Hand-cut USDA choice sirloin seasoned, seared, and grilled to perfection	8 oz. 11.99	10 oz. 13.99			
GRILLED RIBEYE STEAK*					
Hearty USDA choice ribeye aged and hand-cut in house. This is our most flavorful steak.	12 oz. 18.99	16 oz. 22.99			
HAND-CUT FILET*					
Thick, hand-cut, seasoned, seared, and grilled to perfection. This is our most tender steak.					6 oz. 17.99 8 oz. 21.99
TENDERLOIN KABOB*					14.99
Fresh grilled vegetables and tenderloin filet tips basted with a pineapple, ginger, soy glaze then served on a bed of rice and a choice of one side.					

ADD A SIDE OF BABY BACK RIBS FOR 7.99

COMBOS

Served with your choice of two made-from-scratch sides.

**SIRLOIN
&
TENDERS***
15.99

**SIRLOIN
&
BABY BACK RIBS***
17.99

**SIRLOIN
&
POW-WOW SHRIMP***
16.99

**RIBEYE
&
BABY BACK RIBS***
23.99

**CHICKEN TENDERS
&
BABY BACK RIBS**
15.99

SEAFOOD

FLAME SEARED "AHI" TUNA 14.99

Yellowfin "Ahi" tuna steak grilled over an open flame to medium rare and drizzled with a sesame balsamic fusion. Served with seasoned rice and fresh seasonal veggies.

SHRIMP & GRITS 12.99

Green chili cheese grits served with sautéed shrimp, bacon, mushrooms, green onions, and tossed in a tomato lobster cream sauce.

PAN-SEARED SALMON 14.99

Salmon fillet lightly seasoned, seared and drizzled with our honey lime sauce. Served with your choice of two made-from-scratch sides.

GOLDEN FRIED SHRIMP 12.99

Hand-breaded and lightly fried to a crispy golden brown. Served with seasoned fries and coleslaw.

FISH & CHIPS 11.49

White fish in our homemade batter. Fried golden brown and served with french fries and coleslaw.

GRILLED FISH TACOS 9.99

Grilled white fish, pow wow sauce, shredded lettuce, Cheddar and Jack cheese, and Pico De Gallo, loaded into grilled flour tortillas.

CRISPY FRIED CATFISH 11.99

Farm-raised catfish fillets, hand-breaded in southern cornmeal. Served with your choice of two made-from-scratch sides.

ASPEN CREEK CATCH 14.99

Atlantic white fish sautéed with shrimp, mushrooms and red peppers, then tossed in lobster cream sauce. Served on seasoned rice with choice of one made-from-scratch side.

ASPEN FAVORITES

BABY BACK RIBS

15.99

A hearty portion of tender, fall-off-the-bone house smoked ribs specially seasoned and covered in our sweet and tangy BBQ sauce, served with your choice of two made-from-scratch sides.

HAWAIIAN CHICKEN

11.29

Grilled chicken breast marinated and glazed Hawaiian style, then topped with our tropical pineapple salsa, served with your choice of two made-from-scratch sides.

CHICKEN TENDERS DINNER

10.99

Hand-breaded chicken tenders golden-fried and served with choice of BBQ sauce, honey mustard or peppercorn ranch dressing, served with your choice of two made-from-scratch sides.

BUFFALO-STYLE CHICKEN TENDERS

11.49

CHILI-RUBBED PORK CHOPS*

12.99

Two center cut boneless pork chops, chili rubbed, cooked medium well and topped with Honey Lime Sauce, served with your choice of two made-from-scratch sides.

BACON DIJON CHICKEN

11.49

BBQ basted chicken topped with ham, cheddar cheese, crispy bacon and honey mustard, served with your choice of two made-from-scratch sides.

SANTA FE CHICKEN

11.29

Spicy chicken breast topped with melted jack cheese and black bean corn salsa, served with your choice of two made-from-scratch sides.

RICH & CREAMY PASTA

MAMA'S HOMESTYLE LASAGNA

10.99

Layers of fresh pasta, hearty meat sauce, parmesan cream sauce, marinara sauce and ricotta cheese topped with fresh parsley and shredded parmesan cheese.

PASTA JAMBALAYA

13.99

Linguini, Cajun-seasoned chicken, shrimp, onions, peppers, and andouille sausage tossed in our homemade tomato cream sauce.

SPICY SHRIMP & CHICKEN ALFREDO

15.99

Grilled shrimp, chicken, mushrooms, sundried tomatoes, & green onions served over a bed of bowtie pasta with a homemade spicy alfredo cream sauce.

ASPEN CHICKEN PASTA

12.99

Bow tie pasta tossed with sautéed chicken, bacon, red & green onions and a creamy alfredo sauce. Topped with fresh parsley and parmesan Cheese.

DOWN HOME DINNERS

Served with mashed potatoes and your choice of one made-from-scratch side.

COUNTRY FRIED CHICKEN

10.99

Tender chicken breast, hand-battered, golden-fried and topped with our cream gravy.

COUNTRY FRIED STEAK

11.99

Hand-breaded and fried, then topped with our cream gravy.

HOMESTYLE MEATLOAF

10.29

Ground chuck seasoned, cooked, and topped with our homemade brown gravy and sweet tomato glaze.

BRAISED BEEF POT ROAST

12.99

Choice-aged beef slow roasted in its own gravy with carrots, celery and onions.

BURGERS

Our juicy "double double" burgers are served with two all beef patties cooked medium-well and served with Fries.

CLASSIC CHEESEBURGER*

8.99

Two quarter pound patties with your choice of American, jack, cheddar or pepperjack cheese with lettuce, tomato and onions.

HOT HABANERO BURGER*

9.29

Sautéed jalapeños and onions along with spicy habanero sauce, chipotle mayonnaise, pepper jack cheese and lettuce.

BACON CHEESEBURGER*

9.29

Two quarter pound patties with bacon, American cheese, lettuce, tomato and onions.

CHIPOTLE BLEU CHEESE BURGER*

9.79

Fried onion strips, bacon, chipotle mayonnaise and fresh crumbled Bleu cheese with lettuce and tomato.

SANDWICHES

Served with French Fries.

BUFFALO CHICKEN SANDWICH

8.99

Fried chicken breast tossed in buffalo sauce, with lettuce, tomato and red onion.

BACON CHICKEN SANDWICH

8.99

Grilled chicken breast, bacon and melted jack cheese, with red onion, lettuce, tomato and club sauce.

MONTE CRISTO SANDWICH

8.99

Ham, turkey, American cheese and jack cheese lightly fried and topped with powdered sugar. Served with our raspberry preserves.

SOUTHWESTERN STEAK SANDWICH

9.99

Tender marinated strips of sirloin and ribeye, caramelized onions, mushrooms, and pepperjack cheese. Served on a toasted hoagie with garlic aoli.

HOMEMADE SOUPS

ADD A HOMEMADE SOUP TO ANY MEAL FOR \$1.99

BAKED POTATO SOUP

3.99

A creamy blend of baked potatoes, onions, bacon, and spices made fresh daily.

DOUBLE BLACK DIAMOND CHILI

4.29

Our made from scratch recipe, topped with cheddar cheese and red onions.

SIDES

available separately for 2.29

Baked Potato • Cole Slaw • French Fries

Fresh Broccoli • Green Beans • Green Chili Cheese Grits

Macaroni & Cheese • Mashed Potatoes • Seasonal Veggies

Seasoned Rice • Sweet Cream Corn • Sweet Potato Casserole

REPLACE ANY
SIDE WITH A
SOUP
OR
SALAD FOR 99¢

Load your
Potato!
for 99¢

Baked, Mashed or Fries

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Early Evening at Aspen

ONLY \$9.99

Served Monday through Thursday 4pm-6pm

Grilled Chicken Salad

Fried Chicken Salad

6 oz. Sirloin

Crispy Fried Catfish

Hawaiian Chicken

Chicken Tenders Dinner

Aspen Chicken Pasta

Country Fried Chicken

Homestyle Meatloaf

Mama's Homestyle
Lasagna

KIDS MEALS

For friends 12 years and younger. Served with a choice of one made-from scratch side and a kid-sized soft drink.

AMERICAN CHEESEBURGER*

4.99

KIDS CHICKEN BITES

4.99

CHEESY MAC & CHEESE

4.99

STEAK BITES

5.99

HOT DOG

4.99

Add Chili and Cheese for \$1.00

GRILLED CHEESE

3.99

SWEETS

CHOCOLATE EXPLOSION

5.99

Warm double chocolate chip brownie topped with vanilla ice cream, chocolate sauce and whipped cream.

FRIED CHEESECAKE

5.99

Lightly-fried and sprinkled with cinnamon sugar, then topped with vanilla ice cream and cinnamon sauce.

BEVERAGES

Free refills on soft drinks, tea and coffee.

FOUNTAIN SOFT DRINKS



SLOW-BREWED
ICED TEA

(SWEET OR UNSWEET)

COFFEE
(REGULAR OR DECAF)

HOT TEA

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