

DINNER MENU

STARTERS

Spanish Onion Rings

Just a handful of ingredients, crispy homemade Panko breaded Spanish onion rings fried to golden brown

9

Grilled Oysters

6 oysters on the half shell topped with rich garlic butter, basil, breadcrumbs, and parmesan cheese

18

Mexican Shrimp Cocktail

3 jumbo shrimp in cocktail sauce, avocado, pico de gallo, cucumber

14

Tenderloin Panchos

Tortilla chips, refried beans, guacamole, pickled jalapeños, chopped tenderloin covered in Monterey and cheddar cheese

16

Soft Shell Crab

Battered in corn meal piled on creole remoulade and garnished with lump crab salad

22

Bandera Texas Quail

Semi-boneless Bandera quail, sweet potato strings, honey Valencia orange glaze

15

SOUPS & SALADS

House Salad

Spring mix lettuce, tomato, cucumber, choice of dressing

10

Caesar Salad

Romaine hearts, shredded aged parmesan cheese, garlic croutons, homemade Caesar dressing

10

The Classic Tack Room Salad

Spring mix lettuce, baby corn, artichoke hearts, hearts of palm, green olives, roasted red pepper

12

Choice of Dressing: Buttermilk Ranch, Italian, Balsamic Vinaigrette, Homemade Caesar or Classic Tesoro



Traditional French Onion Soup

Caramelized Spanish onions, rich beef broth, and toasty bread topped with melted gruyere cheese

8

Loaded Potato Chowder

Creamy and hearty chowder with chopped russet potatoes, savory bacon, onions, celery, and seasonings

Cup 4 | Bowl 8

ENTREES

All entrees come on a bed of buttered, seasonal vegetables and rice pilaf

Kobe Burger

100% Akaushi ground beef, sourdough jalapeño cheddar bun, lettuce, tomato, red onions, chipotle mayo, wedge potato fries

18

Shrimp Scampi

Jumbo shrimp sauteed with garlic, tomatoes and angel hair pasta, creamy Pernod sauce

26

Mixed Grill

Grilled skewer containing Tenderloin, jumbo shrimp and chicken breast

42

Fried Shrimp

5 Panko breaded jumbo shrimp fried to a crispy golden brown served with a lemon caper tartar sauce

26

Chicken Laredo

Grilled airline chicken breast topped with poblano & onion rajas, bacon, mushrooms and Monterey cheese

24

Atlantic Salmon

Grilled Salmon with a lemon dill Dijon cream sauce

32



STEAKS & CHOPS

All steaks & chops come on a bed of buttered, seasonal vegetables

The Churrasco

An Argentinian classic, 8 oz butterflied black angus tenderloin topped with chimichurri sauce

42

Kentucky Derby

14 oz au Poivre New York Strip served with a creamy cognac sauce

45

Preakness Tenderloin

8 oz Black Angus tenderloin is exceptionally tender and served with Béarnaise sauce

48

Colorado Lamb Chops

3 grilled black and red pepper crusted lamb chops served with apple mint glaze

58

Belmont Bone-In Ribeye

High marbling 18 oz Bone-in Ribeye juicy and tender accompanied by a port wine sauce

65

Texas T-Bone

16 oz succulent combination of a New York Strip & a tenderloin covered in maître d' butter

40

PRIME RIB THURSDAY'S

Chef's Cut

A 10 oz cut for lighter appetites

35

The Butcher's Cut

An 18 oz double cut size for the real steak lover

59

Signature Cut

Our most popular cut 14 oz portion

47

Includes Baked Idaho Loaded Potato, Vegetable of the day, Au Jou and a creamy horseradish

SIDES

Sauteed Mushrooms

5

Loaded Jumbo Baked Potato

8

Grilled or Fried Asparagus

8

Creamed Spinach

5

Steamed Broccoli

5

Steak Fries

5

Rice Pilaf

5

Complimentary Bread is Baked Daily

Add 3 Fried or Grilled Shrimp

14

Add a Side Salad

6.50

DESSERTS

Strawberry Cheesecake

New York Cheesecake topped with strawberry compote

8

Cajeta Apple Pie a la Mode

Warm apple pie covered in cajeta and topped with a scoop of ice cream

8

Key Lime Pie

A tangy sweet key lime pie with a graham cracker crust

8

Double Chocolate Cake

2 layers of rich chocolate cake with chocolate drizzle on top

8

Southern Bread Pudding

Buttery croissant clustered pecans and brown sugar rum glaze

8

FLAMING DESSERT

Banana Fosters

Bananas sautéed in butter, brandy, triple sec, rum, orange juice, cinnamon topped over vanilla ice cream

12

24% service charges will be added for parties of 6 guests or more.

