



MENU

Appetizers

ANGELS ON HORSEBACK	14
Bacon-wrapped shrimp, grilled pineapple, brandy barbeque sauce.	
SOUTH TEXAS CRAB CAKES	14
Lump crab meat, avocado chipotle remoulade, pickled jalapeño.	
FRIED MUSHROOMS	10
Beer battered mushrooms. Fried to golden brown, ranch sauce	
TENDERLOIN TIPS PANCHOS	16
Tenderloin panchos, jalapeños, guacamole, hot salsa.	
ESCARGOT	12
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	4/8
With avocado, queso fresco and tortilla chips.	
FRENCH ONION SOUP	7
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.	
<i>Your choice of: Classic Tesoro, Ranch, Italian, or Raspberry dressing.</i>	
BEER CHEESE SOUP	5/8
Domestic Beer with Cheese broth.	
CAESAR SALAD	10
Romaine, Caesar dressing, sourdough croutons.	

Desserts

Cajeta Pecan Cheesecake	7
Warm Apple Pie a la Mode	8
Ley Lime Pie	7
Banana Foster	12
Chocolate Cake	7
Try our Flambé Desserts	12

18% gratuity will be added to parties of six or more. Please direct any food allergy concerns to the manager prior to placing your order.

Entrees

MIXED GRILL	40
Tenderloin, jumbo shrimp, salmon, & chicken breast with a side of rice, vegetable medley and a hint of spicy honey.	
SHRIMP SCAMPI	26
Jumbo shrimp sauteed with garlic and butter served with angel hair pasta and creamy pernod sauce, and sautéed vegetables.	
GULF COAST RED SNAPPER	26
Grilled red snapper with spanish olives, tomato, capers and a creamy Veracruz sauce served with sautéed vegetables and rice.	
WILD ATLANTIC SALMON	27
Grilled salmon topped with a dill butter sauce, served with sautéed vegetables and rice.	
FRIED SHRIMP	26
Jumbo shrimp, butterflied and fried golden brown, served with lemon-caper tarter sauce, served with vegetables and rice.	
CHICKEN LAREDO	24
Grilled chicken breast topped with poblano rajas. Monterrey Jack cheese, bacon and mushrooms served with smoked chipotle sauce.	
BANDERA TEXAS QUAIL	38
Two 5.5 oz. grilled quail from Bandera, Texas drizzled with pasilla honey. Stuffing, baby spinach, pecan and mushrooms.	

Steaks & Chops

FALSTAFF SKILLET	40
8 oz. bacon-wrapped tenderloin topped with sautéed mushrooms and onions and served with a parmesan broiled tomato.	
TACK ROOM CHURRASCO	41
An argentinian classic, 8 oz. butterflied tenderloin grilled with chimichurri salsa.	
COLORADO LAMB CHOPS	49
Three grilled marinated lamb chops served with port wine sauce.	
BELMONT STEAK	41
High marbling content leaves this 12 oz. prime rib eye juicy and tender.	
KENTUCKY DERBY	40
Grilled 14 oz New York strip steak, glazed with maitre d' butter.	
PREAKNESS STEAK	41
The most tender steak of all! 8 oz. black angus tenderloin offers exceptional tenderness with lean beef flavor.	
TEXAS 16 OZ. T-BONE STEAK	38
A succulent combination of New York strip & tenderloin.	

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



PICK YOUR

SIDES

Sauteed Mushrooms	4
Jumbo Baked Potato	5
Grilled Asparagus	6
Onion Rings	5
Steamed Broccoli	5
Steak Fries	5

CHOOSE YOUR

SAUCE

Diablo Steak Sauce	2
Port Wine Sauce	2
Chimichurri Sauce	2
Lemon Beurre Blanc	2