

APPETIZERS

CHICKEN WINGS 8.95

Choose from buffalo, oriental or lemon pepper style served with choice of blue cheese or ranch and celery sticks

SPINACH & ARTICHOKE DIP 7.95

Creamy dip w/spinach, roasted artichokes served bubbling hot with homemade jalapeño chips

CAJUN CHICKEN FINGERS 7.95

3 hand battered tenderloins fried crispy & side of banger sauce

BOUDIN BALLS 6.95

"A true Cajun favorite" spicy Louisiana boudin hand battered, fried golden brown served w/ creole mustard

OLIVE TAPENADE HUMMUS 6.95

Served with grilled Pita Bread

REUBEN QUESADILLA 8.95

Lean corned beef layered with caraway sauerkraut and Swiss cheese on flour tortillas, grilled quesadilla- style and served with Thousand Island dressing

SOUPS & SALADS

NEW ORLEANS CHICKEN AND ANDOUILLE GUMBO

Cup 4.95 Bowl 6.95

CHEF'S DAILY SOUP CREATION

Cup 3.95 Bowl 4.95

add a mixed garden salad or Caesar salad \$2.95

MESA VERDE COBB SALAD 11.95

Chopped chicken, country bacon, diced egg, bleu cheese crumbles, salsa fresca, and roasted corn tossed with crisp romaine lettuce and finished with a chipotle ranch dressing

SOUTHWEST CAESAR SALAD 5.95

Crisp Romaine, black beans, roasted corn, Cotija cheese tossed in a spicy Caesar dressing

Add:

Grilled chicken \$ 5.75 Grilled or blackened salmon \$ 5.95 Grilled shrimp \$ 5.95

MIXED GARDEN GREENS 3.95

Grape tomatoes, cucumbers, croutons, pepperoncini and sugarcane vinaigrette



Alamo

SANDWICHES

HANDCRAFTED SANDWICHES & BURGERS

All sandwiches are served
with choice of French fries, potato salad or fresh fruit

ANGUS BURGER 8.95

Flame grilled half pound Angus patty grilled to order, lettuce, tomatoes, pickles, onions
*Add-on's \$.60 each

Baby Swiss, Aged Cheddar, Monterey Jack, Blue Cheese, Country Bacon,
sautéed Mushrooms, Grilled Onions, BBQ Sauce, Green Chiles, Fiery Jalapeno Peppers

"CHEFS" SIGNATURE SMOKEHOUSE ANGUS BURGER 9.95

Flame grilled half pound Angus patty glazed in a hickory BBQ sauce, provolone cheese,
mayo, pickles, tobasco onion strings, topped with a savory bacon jam

CLUB SANDWICH 8.95

Triple decker of ham, turkey, bacon, cheddar, Swiss, lettuce, tomato, mayo

STEAK OR CHICKEN CAESAR WRAP 8.95

Juicy chunks of seasoned grilled steak or chicken, crisp romaine lettuce
tossed in a Caesar dressing and grated parmesan cheese rolled in a soft flour tortilla

CHICKEN BREAST SANDWICH 9.95

Grilled, fried or buffalo style, lettuce, onion, pickles, tomato, ranch dressing

FRENCH DIP 9.95

Tender roast beef sliced thin w/ provolone cheese horseradish aioli and au jus

"COUCHON DE LAIT" 10.25

Braised pulled pork, topped with coleslaw, fried pickles and honey mustard

NEW ORLEANS CATFISH OR SHRIMP PO-BOY 13.95

Lettuce, tomatoes, pickles on a hoagie roll



STEAKS & CHOPS

*Choice of baked, smashed red potatoes or French fries
Add a cup of today's soup selection, a side house
or Caesar salad for \$ 2.95*

NEW YORK STRIP (12 oz.) 28.95

Center Cut USDA Grade A Choice N.Y. Steak seasoned and grilled to perfection

RANCH CUT RIBEYE (12 oz.) 28.95

Center Cut USDA Grade A Choice Ribeye seasoned and grilled to perfection

FLAT IRON STEAK (10 oz.) 18.95

Juicy and well-marbled

CENTER CUT PORK CHOP 15.95

8oz chop, brined to ensure juiciness and flavor

ENTREES

COUNTRY FRIED CHICKEN 12.95

Served with Cajun Red beans and rice

BAYOU FRIED CATFISH 13.95

Served with cole slaw & hush puppies

ATLANTIC SALMON 17.95

Grilled with roasted red pepper jelly or blackened Cajun style, and rice

CAJUN SEAFOOD PASTA 15.95

Shrimp and crawfish in a tasso cream sauce

LOUISIANA SEAFOOD PLATTER 17.95

Hand battered crispy fried catfish, gulf shrimp, a golden fried crab cake served w/ hush puppies & Cole slaw

DESSERTS

BREAD PUDDING W/ RUM SAUCE 4.95

SOUTHERN PECAN PIE 5.75

N.Y. STYLE CHEESECAKE 5.95

