



TEXAS BAR-B-Q MENU

RODEO PLATE

Flame Grilled Texas Beef Hamburger, Hickory Smoked Beef Frank on a Toasted Bun and Two (2) House Vegetables of your choice

\$10.95

RANCH HAND

Hickory Smoked Tender Brisket and Spicy Beef Sausage. Served with Texas Trail Beans and Country Style Potato Salad

\$12.95

COWBOY POTATO

Texas Size Hickory Smoked Potato, loaded with Butter, Sour Cream, Chopped Bar-B-Q Brisket, Longhorn Cheese, Freshly chopped Chives, Real Bits of Bacon, and Arnold's Sweet Heat Bar-B-Q Sauce. A Whole Meal in itself !!

\$11.95

ARNOLD'S TEXAS RED

A Twelve (12) ounce Bowl of Award Winning Texas Chili loaded with Beef in a Spicy Velvet Gravy. Served with Freshly Chopped Onions, Grated Longhorn Cheese, Texas Trail Beans, and Saltine Crackers

\$12.95

GUNFIGHTER

Hickory Smoked Beef Brisket, Spicy Beef Sausage, Honey Glazed Turkey Breast. Served with Three (3) House Vegetables of your choice

\$15.95

TRAIL BOSS

Hickory Smoked Tender Pork Ribs, Beef Brisket, Chicken Breast and South Texas Beef Sausage. Includes Roasted Corn on the Cob and two (2) House Vegetables of your choice

\$19.95

All Bar-B-Q dinners are served with condiments, your choice of sliced Texas bread or potato rolls and Iced Tea. Paper Service Also Included





HOUSE VEGETABLES

Country Style Potato Salad
Fresh Pea Salad
Macaroni Salad
Homestyle Baked Beans
Texas Trail Beans
Creamy Cole Slaw

RANCH VEGETABLES

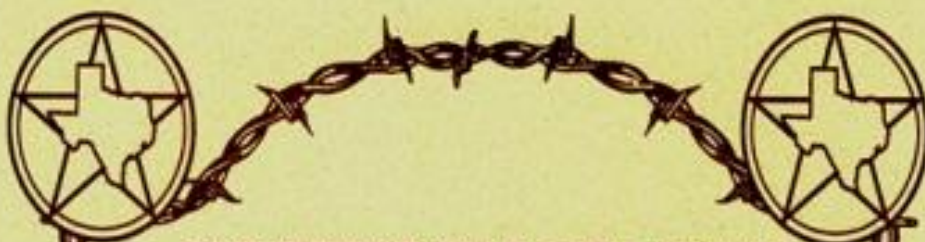
Sour Cream Baked Potato Salad
Loaded Baked Potato
Hickory Roasted Corn on the Cob
Sauteed Mushrooms & Onions
Fresh Green Garden Salad
Country Cooked Carrots
Green Beans with New Potatoes
New Potato Salad with Apple Smoked Bacon
Ranch Potatoes with Red Peppers, Onions & Smoked Bacon
Marinated Vegetables
Grilled Vegetables

HOMEMADE DESSERTS

Texas Pecan Pie Sweet Potato Pie
Buttermilk Chess Pie Bread Pudding
Chocolate Brownies Apple Pie
Chocolate Pecan Chocolate Pie
Assorted Texas Cookies

Custom desserts available on request





SOUTHWEST & MEXICAN MENU

BORDER BANDIT

Two (2) Fresh Home Made Pork Tamales, Two (2) Melt in your mouth Cheese Enchiladas Served with Beans, Mexican Rice, Tortilla Chips, and Salsa.

RANCHO'S PLATE

Two (2) Soft Beef Brisket Tacos with Cheese, Tomatillo Sauce, Onions and Fresh Cilantro. Two (2) Chicken Enchiladas with Cilantro Cream Sauce, Mexican Rice, Beans, Tortilla Chips, Salsa and Fresh Pico de Gallo

RANCHERO

A Mexican Prairie Chicken, Stuffed with Tortilla Cornbread Dressing, served with Red Chili Rice, Refried Black Beans, Cilantro Tequila Cream Sauce

EL JEFEE

Tenderloin de Puerco (Pork) served Orange Marmalade Chipotle Sauce, Two (2) Sweet Potato Tamales and Spicy Green Rice

EL CAPITAN

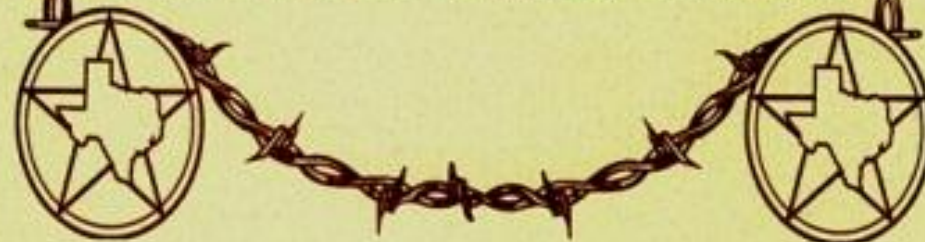
Three (3) Shrimp Papaya Enchiladas served with Tomatillo and Avocado Salsa, Pico de Gallo Rice, and Flame Grilled Vegetables

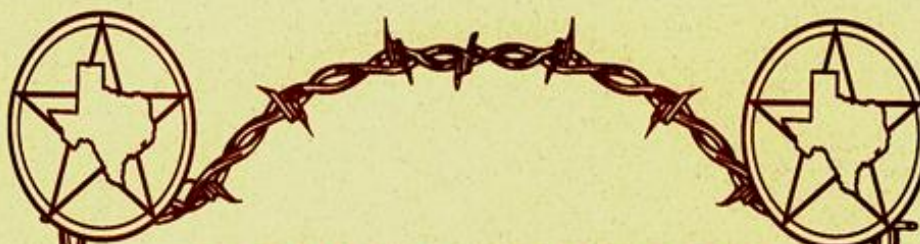
VEEACRUZ

Jalapeno Smoked Shrimp served with Ranchero Beans, Tri-Colored Haystack Jicama Salad with Cayenne Lime Dressing, and Jalapeno Jack Cheese Cornbread Sticks

VAQUERO

Chipotle Smoked Chicken Breast, South Texas Beef Sausage served with Pickled Jalapeno and Black Olive Potato Salad, Refried Black Beans and Hot Corn Relish





MESQUITE GRILL MENU

DUDE

12 oz. Mesquite Grilled Steak served with Roasted Corn on the Cob, Pepper Sauce and Choice of Two (2) Ranch Vegetables and Texas Toast

COWBOY

16 oz. Bone-in Prime Black Angus cut Ribeye Steak, Hickory Smoked Baked Potato and Choice of Two (2) Ranch Vegetable and Texas Toast

TEXAS RANGER

12 oz. Prime Angus cut Tender Mesquite Grilled Sirloin Steak and Seasoned Smoked Chicken Breast. Served with a Hickory Smoked Baked Potato, Roasted Corn on the Cob (In the Husk), Sautéed Mushrooms & Onions, and Texas Toast

HUNTER'S PLATE

Venison Filet, Wild Boar Sausage and Quail served with Ancho and Prickly Pear Sauce, Refried Black Beans, Southwest Potatoes, and Green Chile Corn Muffins

COVEY OF QUAIL

Three (3) Quail served with Jack Daniels Molasses Sauce, Wild Rice mixed with West Texas Pecans, Black Bean Jicama Salsa and Blue Stone Ground Cornbread

RIVER WRANGLER

Twelve (12) Ounces of Grilled Tender Cajun Seasoned Catfish Filet. Served with Hickory Roasted Corn on the Cob, Loaded Baked Potato, and Jalapeno Cornbread

FRESH CATCH OF THE DAY

Mesquite Grilled Fish Filet, served with Citrus Pico de Gallo, Black Bean Cake, Grilled Vegetables, and Confetti Shell Cornbread

