

Appetizers

Green Chile Won Tons... 8 won tons stuffed with Cheddar and Jack cheese, diced chicken and green chilies. Deep fried and served with Thai dipping sauce and Ranch dressing.	7.25
Jalapeno Crab Cakes... lump crab meat with tiny diced jalapenos, onions, red bell peppers, herbs and spices, served with fresh pineapple mango salsa.	9.95
Spinach Artichoke Dip... blend of fresh spinach, artichokes & cheese. Served hot with tortilla chips & salsa.	8.50
Bacon Wrapped Stuffed Shrimp... .5 jumbo shrimp stuffed with jalapeno cream cheese, wrapped in bacon and deep fried. Served over a bed of rice with jalapeno Ranch.	9.95
Cajun Popcorn Shrimp... rock shrimp breaded & deep fried. Sprinkled with zesty cajun spices. Served with remoulade sauce.	8.75
Shrimp Cocktail... six large shrimp chilled and served with cocktail sauce.	9.75
Potato Skins... stuffed with Cheddar and Jack cheeses, bacon bits and green onions. Sprinkled with Parmesan cheese and served with Ranch dressing.	6.95
Mozzarella Cheese Sticks... strips of Mozzarella cheese breaded, deep-fried and sprinkled with Parmesan cheese. Served with a tangy marinara sauce.	7.25
The Sampler... a combination of potato skins, cajun popcorn shrimp and cheese sticks. Served with ranch dressing, tangy marinara and remoulade.	9.95
Pork Rib Appetizer... 1/2 pound of tender baby back ribs served with BBQ sauce.	7.95
Sautéed Mushrooms... mushrooms, sautéed in white wine, butter and a delicate seasoning.	6.95

Soup ~ Salad ~ Sides

Soup & Salad Bar... a salad bar fantasy! A delightful selection of deli salads, mixed salads, fresh fruits and garden vegetables, sweets and piping hot soup of the day.	7.95	
Grilled Chicken Caesar Salad... Caesar salad topped with grilled lemon-pepper chicken.	8.95	
Green Chile Stew... beef sirloin, green chilies, potatoes, onions and tomatoes with just the right blend of spices. Served with a flour tortilla.*	5.75	
Clam Chowder... New England style chowder, chockfull of clams.*	5.75	
	<i>*with salad bar</i>	10.25
Sautéed Lemon Garlic Asparagus... asparagus spears sautéed in olive oil, garlic and a squeeze of lemon topped with tomatoes and a sprinkle of Parmesan cheese.	3.95	
Broccoli and Cheese... steamed broccoli topped with creamy aged Cheddar cheese sauce.	2.95	

Burgers

Our burgers are made from 100% pure ground beef and are charbroiled. Burgers are served on a home baked sesame seed bun, served with French fries. Salad bar or Caesar salad with your burger add \$3.95

The All-American... a favorite with your choice of big eye Swiss, Jack or Cheddar.	8.25
The West Coast Burger... topped with fresh avocado, sautéed mushrooms and Jack cheese.	8.95
Rio Grande Burger... topped with green chilies from the Rio Grande valley & Jack cheese.	8.95
Patty Melt... topped with sautéed onions and mushrooms, crispy bacon, and Swiss cheese. <i>Ol'</i>	8.95
Smokey Burger... topped with crisp bacon, BBQ sauce, & Mozzarella cheese.	8.95

Pork & Chicken

Chicken and Pork entrees served with Salad Bar or Caesar Salad and freshly baked bread.

Honey Mustard Grilled Pork Chops... two 8 oz. center cut, bone in chops basted with a honey Dijon mustard sauce and charbroiled. Served with crispy onion rings and mashed potatoes.	18.75
Pork Ribs... a full pound of tender baby back pork ribs baked in our zesty BBQ sauce then charbroiled for a distinctive BBQ flavor. Served with fries and crispy onion rings.	18.75
Rio Pollo... breast of chicken sprinkled with special cajun spices, blackened and topped with green chilies and Jack cheese. Served with rice.	15.25
Chicken Oscar... breast of chicken lightly breaded and grilled, topped with creamy Béarnaise sauce, Pontchartrain topping and asparagus spears. Served with rice.	18.75
Chicken Strips... lightly breaded white meat deep-fried to a golden brown. Served with French fries and country cream gravy.	15.25
Chicken Teriyaki... breast of chicken marinated in teriyaki sauce, charbroiled and topped with a fresh pineapple mango salsa. Served with rice.	15.25
Garlic Chicken Florentine... breast of chicken basted in garlic butter and charbroiled then topped with melted Mozzarella, artichoke hearts, spinach & tomatoes.	15.50

**All fried food prepared with trans-fat free oils*

All entrees served with Salad bar or Caesar salad and freshly baked bread.

Beef

All of our beef is hand cut from quality USDA aged beef.

Beef entrees served with baked potato, French fries, baked sweet potato, rice, steak fries or fresh vegetable.

Rare - cool, red center	Medium Rare - warm, red center	Medium - hot, pink center
Medium Well - slightly pink center	Well Done - broiled throughout, no pink - little juice	

Prime Rib... the house specialty. Cooked in our special ovens and served with au jus. Creamed horseradish available on request.	8 oz. 19.75 12 oz. 22.95 16 oz. 26.95
Baron Club Steak... center cut of top sirloin.	8 oz. 16.50 12 oz. 19.75
Steak Teriyaki... 12 oz. top sirloin steak marinated in teriyaki sauce. Topped with a fresh pineapple mango salsa.	20.75
Beef Kabob... 10 oz. of sirloin cubes on a skewer with tomatoes, onions and bell peppers.	18.75
New York... center cut of striploin.	8 oz. 18.75 12 oz. 22.95
Filet Mignon... 8 oz. beef tenderloin wrapped with bacon. Our most tender cut.	24.25
Rib Eye... a truly fine cut of beef.	10 oz. 19.75 14 oz. 22.95
Chopped Steak... 10 oz. charbroiled ground steak. Served with brown mushroom gravy.	14.25
Chicken Fried Steak... a Southwest tradition. Tender beef cutlet lightly floured, deep-fried and topped with country cream gravy.	14.25
Steak New Mexico... 8 oz. New York topped with green chilies and melted Jack cheese.	20.95
Peppered Steak... 12 oz. New York pressed with black peppercorn and charbroiled, then topped with green peppercorn compound butter.	24.25

**Don't forget—skillet of Sautéed mushrooms...mushrooms sautéed in white wine, butter & seasonings.*

*ADD Pontchartrain Style Topping <i>A delicious Louisiana style of lump crab and shrimp sautéed with onions, peppers and spicy seasonings.</i>	3.50
*ADD Cheddar Cheese Sauce <i>Aged Cheddar cheese melted into a creamy sauce.</i>	1.50
*ADD Our Creamy Béarnaise Sauce <i>Butter, egg yolk, white wine vinegar, tarragon and other fine spices creates this a creamy classic accompaniment.</i>	1.50
*ADD Three Jumbo Fried Shrimp <i>Gulf shrimp, breaded and deep-fried. Served with cocktail sauce.</i>	4.95

Seafood & Pasta

Shrimp & Vegetable Primavera... sautéed shrimp tossed with sautéed vegetables in a creamy alfredo sauce over a bed of linguini noodles. <i>(No side offered with this item)</i>	16.75
Cajun Chicken Alfredo... blackened chicken and artichoke hearts tossed with fettuccine noodles in a creamy alfredo sauce. <i>(No side offered with this item)</i>	15.25
Blackened Catfish Pontchartrain... fresh catfish seasoned with cajun spices and pan blackened, crowned with our shrimp and crab Pontchartrain topping. Parmesan cheese. Served with tartar sauce.	16.95
Fresh Catfish... catfish deep-fried, served with tartar sauce. blackened add .95	13.95
Orange Bourbon Salmon... fresh filet of king salmon charbroiled and basted in our zesty orange bourbon sauce.	19.50
Shrimp Scampi... gulf shrimp sautéed in garlic butter.	16.25
Captains Platter... shrimp, scallops, catfish and deviled crab all breaded and deep-fried. Served with tartar and cocktail sauce.	17.25
Jumbo Fried Shrimp... six gulf shrimp, breaded and deep-fried. Served with cocktail sauce.	16.25
Garlic Trout... fresh rainbow trout lightly floured and grilled. Topped with roasted garlic and a touch of cilantro.	15.95
Lobster Tail... cold water Australian lobster, steamed and served with drawn butter.	market price
Alaskan King Crab Legs... from the icy waters of Alaska. Steamed and served with drawn butter. Available as 18 oz. full order, or 9 oz. half order.	market price

Combinations

All combinations are served with either 8 oz. top sirloin or 6 oz. prime rib where offered a choice. Your choice of baked potato, French fries, rice, steak fries or fresh vegetable.

Steak/Prime Rib & Catfish... fresh catfish deep-fried. Served with tartar sauce.	21.25
Steak/Prime Rib & Fried Shrimp... five deep-fried gulf shrimp. Served with cocktail sauce.	24.50
Steak/Prime Rib & Shrimp Scampi... gulf shrimp sautéed in garlic butter.	24.50
Steak/Prime Rib & Lobster... the finest available. Served with drawn butter.	market price
Steak/Prime Rib & Alaskan King Crab Legs... half or full order of Alaskan King Crab legs. Served with drawn butter.	market price

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