**APPETIZERS**

- **RAWHIDE** $2.95
  - Real potato skins, deep fried 'til golden brown and served with our own special sauce for dipping.
- **FRIED VEGGIES** $4.95
  - Cauliflower, zucchini, broccoli and mushrooms.
- **MEXI-SKINS** $4.95
  - Golden brown fried potato skins smothered with cheese and spiced beef.
- **SPICY CHICKEN WINGS** $4.95
  - Tasty chicken wings, prepared in our own spicy marinade and then fried. They'll wake up your appetite for sure!
- **CHIPS 'N' SUCH** $3.95
  - Golden fried corn tortilla chips with your choice of dips: guacamole, queso or salsa.
- **NACHO** $4.95
  - Crisp tortilla chips topped with our own special beef - then smothered with queso. May bueno!
- **SUPER ULTIMO NACHO** $6.45
  - Add guacamole, pico de gallo and sour cream to our Nacho and there you have it.
- **POTATO SOUP** cup $1.95
  - bowl $3.95
- **STEAK 'N' VEGETABLE SOUP** cup $1.95
  - bowl $3.95

**Fajitas**

Marinated strips of beef, chicken, mesquite-grilled and served up sizzling on a cast iron skillet. Roll your own in steaming hot soft flour tortillas. Add grilled onions, peppers, fresh guacamole, pico de gallo, shredded cheese and spicy salsa . . . and you've got it made!

- A Uno $8.95
- A Dos $14.95

**Cajun Creations**

Texas cowpokes can't quite figure out "those crazy Cajuns" from Louisiana.

And no wonder. Cajuns are part Indian, part cowboy, part Spaniard, and part French. Their brand of spicy cookin' is as unique as

- **CHICKEN BREAST LOUISIANNE** $9.95
- **NEW ORLEANS FILET OF BEEF (1/2 lb.)** $11.95
- **BATON ROUGE PORK CHOPS** $9.95

**LIBATIONS**

- **WHISTLE WETERS**
  - COFFEE, TEA, SOFT DRINKS (Free Refills) $9.50
  - MILK & JUICES $1.25

- **TRIGGER TRIPPERS**
  - **TUMBLEWEED**
    - Thick, creamy and smooth. A perfect combination of Creme de Cassis, Kahlua and ice cream.
  - **MARGARITA**
    - Light and uplifting like only we can make it.
  - **AMARILLO TEA**
    - A tall glass filled with Vodka, Gin, Rum, Triple Sec, Sweet & Sour, and Cola.
  - **PIña COLADA**
    - Caribbean delight for exotic tastes.
  - **AMARITA**
    - One of our most popular sippers. A blend of Amarettro, Triple Sec and Sweet and Sour.
  - **LINDA'S HOMESTEADER**
    - A refreshing combination of Cream of Coconut, Orange Juice, Pineapple and Vodka (or Rum). Our own special recipe just for you.

**WINES**

House Selections
Wines from Inglewood

- **Chablis** Glass $2.25
- **Chardonnay** Glass $2.95
- **Cabernet Sauvignon** Glass $2.95
- **White Zinfandel** Glass $2.95

Bottle Selections
Christian Brothers Wine from California

- **Chardonnay - Delightful full flavored wine excellent with any of our chicken or fish entrees.** $12.95
- **Cabernet Sauvignon - You can find no better wine to accompany any of our outstanding steaks.** $12.95
- **White Zinfandel - This is a perfect companion to any choice on our menu. Fruity, light - served chilled.** $9.95
CHIPS 'N SUCH $3.95
Golden fried corn tortilla chips with your choice of dips: guacamole, queso or salsa.

NACHO $4.95
Crisp tortilla chips topped with our special beef - then liberally covered with queso. May have beans.

SUPER ULTIMO NACHO $6.45
Add guacamole, pico de gallo and sour cream to our Nacho and you have it! 8 ozs.

FRIED POTATO SKINS $4.95
With our own spicy fried beef. They'll wake up your taste buds.

POTATO SOUP $1.95
A big, rich, heartwarming soup. A blend of potatoes, onions, carrots and celery.

STEAK 'N VEGETABLE SOUP $1.95
A hearty, nourishing soup. Made with sliced steak, potatoes, carrots and celery.

FILET OF BEEF 1/2 lb. $10.95

PRIME RIB 1/4 lb. $10.95
Hand-carved, slow roasted. The perfect finishing touch.

PRIME RIB 1 lb. $14.95
The prime choice, with housemade Yorkshire pudding.

PIANOLOIR STRIP 14 oz. $12.95
A strip loin of beef, seasoned and grilled to perfection.

JEST RIGHT BONE $13.95
A 1/2 lb. bone-in ribeye, slow roasted to perfection.

BURGUNDY MUSHROOMS $1.95
A perfect complement to our Kansas beef. Fresh mushrooms garnished and served in a rich, thick gravy.

SMOKIN' BARBECUE
BARBECUE BABY BACK RIBS 1/2 rack $9.95
喃喃叫的烧烤小排骨，上面撒有烧烤酱，让人想起正宗的德州烧烤。

BARBECUE CHICKEN $8.95
Marinated chicken breast, roasted in a thick barbecue sauce.

BARBECUE CHICKEN COMBINATION $14.95
A perfect combo - chicken breast 'n ribs.

DE LA MARINA
DEEP FRIED SHRIMP $12.95
Delightfully breaded and deep fried until golden brown.

BAVARIAN CHOCOLATE CHEESECAKE $2.95
Silky smooth! A rich blend of chocolate.

ICE CREAM $9.50

ICE CREAM $9.50

SANDWICHES OTROS
COUNTRY FRIED STEAK $6.95
An American tradition, smothered with country gravy.

BARBECUE BEEF SANDWICH $5.95
Tender beef chunks slow cooked with our own special barbecue sauce and served on a white bread roll.

BARBECUE CHICKEN SANDWICH $6.95
Tasty chicken dressed up with our special barbecue sauce and served sandwich-style.

LOUISIANE CHICKEN SALAD $6.95
Spiced chicken breast served on a bed of crisp greens, garnished with cheese and fresh vegetables.

BARBECUE BEEF SANDWICH $5.95
Tender beef chunks slow cooked with our own special barbecue sauce and served on a white bread roll.

FAJITA SALAD $5.95
Everything you love about fajitas - chicken or beef, lettuce, guacamole, sour cream, chopped tomato and onions - all topped with shredded cheese.

BLACK GOLD SUNDAY $2.95
Chili cheese fries, smothered with chili, hot fudge and creamy ice cream.

COFFEE $1.95
Homemade pecan or cherry cobbler topped with ice cream.

BAVARIAN CHOCOLATE CHEESECAKE $2.95
Silky smooth! A rich blend of chocolate.

CHICKEN SALAD $6.95
Spiced chicken breast served on a bed of crisp greens, garnished with cheese and fresh vegetables.

BARBECUE BEEF SANDWICH $5.95
Tender beef chunks slow cooked with our own special barbecue sauce and served on a white bread roll.

BARBECUE CHICKEN SANDWICH $6.95
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LOUISIANE CHICKEN SALAD $6.95
Spiced chicken breast served on a bed of crisp greens, garnished with cheese and fresh vegetables.

BARBECUE BEEF SANDWICH $5.95
Tender beef chunks slow cooked with our own special barbecue sauce and served on a white bread roll.
The Indians have always prized the mesquite tree. They carve tools out of its tough wood. Mesquite root is an excellent medicine for wounds. Horses, cattle, and coyotes eat mesquite seed pods like candy. The inner bark can even be woven into coarse cloth or baskets.

Texas ranchers, on the other hand, have always hated mesquite. "You can't kill it, you can't see it, you can't eat it, and you can barely burn it," they grumble.

It's sure not much to look at. Mesquite "trees" look more like bushes that got in the way of a stampede. "Shade from a mesquite tree is so crooked," spat one trailhand, "only a snake could lie in it."

Indians and cowboys agree on one thing, though; nothing beats the flavor of mesquite wood cooking. Mesquite burns with a slow, even, moist heat. So it doesn't dry out food...whether it's seafood, beef, or chicken.

We have to go all the way to Texas and back again to bring home genuine mesquite wood for all our cooking here at the Amarillo Grill. But as long as there are people who love the smoky-sweet flavor of an Old West campfire...we think it's worth the trip.