



AMARILLO
grill

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 queso 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. Muy 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

they are!

All our Cajun Creations are served with salad and your choice of dressing, hot rolls and butter, plus your choice of potato or rice.

CHICKEN BREAST LOUISIANNE \$9.95

NEW ORLEANS FILET OF BEEF (1/2 lb.) \$11.95

BATON ROUGE PORK CHOPS \$9.95

LIBATIONS

WHISTLE WHETTERS

COFFEE, TEA, SOFT DRINKS (Free Refills) \$.95
MILK & JUICES \$1.25

TRIGGER TRIPPERS

TUMBLEWEED

Thick, creamy and smooth. A perfect combination of Creme de Cacao, 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.

PINA COLADA

Caribbean delight for exotic tastes.

AMARITA

One of our most popular sippers. A blend of Amaretto, 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 Inglenook

	Glass	Carafe
Chablis	2.25	12.95
Chardonnay	2.95	12.95
Cabernet Sauvignon	2.95	12.95
White Zinfandel	2.95	12.95

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

APPETIZERS

as, deep fried 'til golden brown h our own special sauce for	\$2.95	CHIPS 'N' SUCH \$3.95 Golden fried corn tortilla chips with your choice of dips: guacamole, queso or salsa.
ES acchini, broccoli and mush-	\$4.95	NACHO \$4.95 Crisp tortilla chips topped with our own special beef - then smothered with queso. Muy bueno!
..... fried potato skins smothered d spiced beef.	\$4.95	SUPER ULTIMO NACHO \$6.45 Add guacamole, pico de gallo and sour cream to our Nacho and there you have it.
EN wings, prepared in our own spicy then fried. They'll wake up your re!	\$4.95	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!

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CAJUN CREATIONS

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art Indian, part cowboy, and part French. Their cookin' is as unique as	All our Cajun Creations are served with salad and your choice of dressing, hot rolls and butter, plus your choice of potato or rice.
BREAST IE \$9.95	NEW ORLEANS FILET OF BEEF (1/2 lb.) \$11.95
BATON ROUGE PORK CHOPS \$9.95	

BIG COUNTRY BEEF

CHOICE OF KANSAS ... \$13.95 3/4 lb. ribeye steak, hand selected from the best Kansas cattle.	PRIME RIB 3/4 lb. \$10.95 1 pound \$14.95 The prime choice, with hearty Mesquite flavor. Served Fri. & Sat. evenings only. Availability of degrees of doneness may be limited. Please ask your server.
FILET OF BEEF 1/2 lb. \$10.95 A bacon wrapped, USDA delight!	PANILO SIRLOIN \$10.95 Tender 10 oz., marinated and grilled like the Hawaiian cowboys made famous.
BIG OL' PORTERHOUSE 24 oz. \$16.95 Definitely not for the timid.	AMARILLO STRIP 14 oz. \$12.95 It's better than a NY. You'll need plenty of appetite for this bone-in strip.
JEST RIGHT T-BONE a full pound \$13.95 A big, choice cut. It'll suit you to a T.	TOP SIRLOIN 10 oz. \$9.95 Mesquite grilled and sized right.
BURGUNDY MUSHROOMS ... \$1.95 A perfect compliment to our Kansas beef. Fresh garden mushrooms gently sauteed in a thick buttery sauce.	
We cook our steak just the way you like it. RARE cool red center. MEDIUM RARE warm red center. MEDIUM hot pink center. MEDIUM WELL sliver of pink. WELL browned throughout.	

SMOKIN' BARBECUE

BARBECUE BABY BACK RIBS 1/2 rack \$9.95 full rack \$14.95 Slow smoked baby back pork ribs basted with our special barbecue sauce.	BARBECUE CHICKEN \$8.95 Mesquite-smoked, chicken breast, basted with barbecue sauce to give it that Big Texas taste.
BARBECUE COMBINATION \$14.95 A perfect combo - chicken breast 'n' ribs.	

We slow smoke our meat a long time. So when we're out, we're out.

PORK CHOPS \$8.95 Two 7 oz. chops, mesquite grilled and basted with our Texas butter, make this pick a favorite.

DE LA MARINA

DEEP FRIED SHRIMP \$12.95 Lightly breaded then deep fried until golden brown.	CATCH OF THE DAY \$9.95 Ask your server for today's selections.
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Above meals include salad, hot bread and butter, choice of potato or rice.

POULTRY PLEASES

HENWAY \$8.95 Tender, boneless breast cooked over Mesquite for chicken like you've never tasted before.	TRAILHAND CHICKEN \$9.95 Barbecue chicken breast piled high with shredded ham and swiss cheese.
SANTA FE CHICKEN \$9.95 Cajun-spiced chicken breast served on a bed of rice, topped with melted cheddar cheese, Pico de gallo and salsa.	

SANDWICHES & OTRAS

COUNTRY FRIED STEAK \$6.95 An American tradition, smothered with country gravy.	THE BURGER \$4.95 with cheese add \$.50
BARBECUE BEEF SANDWICH \$5.95 Tender beef chunks slow cooked with our very own barbecue sauce for that home on the range taste.	CONQUESO BURGER \$5.95 The Burger with our creamy queso. with Jalapenos add \$.50
BARBECUE CHICKEN SANDWICH \$6.95 Tasty chicken dressed up with our special barbecue sauce and served sandwich style.	MUSHROOM SWISS BURGER \$5.95 Fresh garden mushrooms and swiss cheese.

A 1/2 lb. of Mesquite-grilled beef in every burger.

ALADS

LOUISIANNE CHICKEN SALAD \$6.95 Spiced chicken breast served on a bed of crisp greens. Garnished with cheese and fresh vegetables	GRILLED CHICKEN SALAD \$6.95 Sliced breast of mesquite-grilled chicken served on a bed of crisp greens with your choice of dressing.
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.	

FITTING FINALES

COB'ALA \$1.95 Hot homemade peach or cherry cobbler topped with ice cream.	BLACK GOLD SUNDAE \$2.95 Chocolate brownie, smothered with caramel, hot fudge & creamy ice cream.
ICE CREAM \$.95	BAVARIAN CHOCOLATE CHEESECAKE \$2.95 Silky smooth! A rich blend of chocolate.

We'll gladly accept your local check.

N.A. - A.C.

Bar + Grill Menus



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 saw 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. 