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 $1.95
bowl $3.95

STEAK 'N' VEGETABLE SOUP $1.95
bowl $3.95

LIBATIONS

WHISTLE WETERS

COFFEE, TEA, SOFT DRINKS (Free Refills) $2.95
MILK & JUICES $1.25

TRIGGER RIPPER

TUMBLEWEED
Thick, creamy and smooth. A perfect combination of Crema de Casco, 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 HOMESTEADE
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

Chablis $2.95 Glass $12.95
Chardonnay $2.95 Glass $12.95
Cabernet Sauvignon $2.95 Glass $12.95
White Zinfandel $2.95 Glass $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

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!

CHICKEN BREAST LOUISIANNE $9.95

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

Baton Rouge PORK CHOPS $9.95
APPEASERS

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 smothered with queso. May be served hot.

SUPER ULTIMO NACHO $6.45
Ado guacamole, pico de gallo and sour cream to our Nacho and then you have it your way!

FRIED POTATO SKINS $4.95
Our famous toasted, golden brown skin, stuffed with delicious nacho cheese and guacamole.

ENCHILADAS $4.95
Tortillas, stuffed with your choice of chili, sour cream, salsa, and cheese, smothered with enchilada sauce.

POTATO SOUP $1.95
Cup $1.95
Bowl $3.95

STEAK 'N VEGETABLE SOUP $1.95
Cup $1.95
Bowl $3.95

Big Country Beef

CHOICE OF KANSAS $13.95
2/4 lb ribeye steak, hand selected from the best Kansas steaks.

PRIME RIB $10.95
1/4 lb $14.95
1 pound $14.95
The prime choice, with horseradish sauce served. A juicy, tender bite of beef, seasoned with our special recipe for a well-ripened, lean, and flavorful taste. Ask your server for more details.

FILET OF BEEF 1/2 lb. $10.95
A beef wrapped, USDA delight!

BIG O' PORTERHOUSE 24 oz. $16.95
Definitely not for the timid.

JEST RIGHT T-BONE (1/2 lb) $13.95
A big, thick cut. You'll wish you were a T.

BURGUNDY MUSHROOMS $1.95
A perfect complement to our Kansas beef. Fresh garden mushrooms lightly sautéed in a thick butter sauce.

BARBECUE BEEF $11.95
Slow smoked baby back pork ribs basted with our special barbecue sauce.

AJITAS

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. A blend of onions, peppers, fresh guacamole, pico de gallo, sneaky cheese and spicy salsa...and you've got it made!

A Uno $8.95
A Dos $14.95

SMOKIN' BARBECUE

BARBECUE BABY BACK RIBS 1/2 rack $9.95
Full rack $14.95
Slow cooked baby back pork ribs basted with our special barbecue sauce.

BARBECUE CHICKEN $8.95
Marinated chicken breasts, basted with barbecue sauce to give it that big Texas taste.

BARBECUE COMBINATION $14.95
A perfect combo - chicken breast and ribs.

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

CAJUN CREATIONS

FRESH OYSTERS $11.95
Cajun seasoned, sautéed oysters served over rice or pasta.

NEW ORLEANS FILET OF BEEF (1/2 lb.) $11.95
Baton Rouge Pork Chops $9.95

DEL MARINA

DEEP FRIED SHRIMP $12.95
Lightly battered then deep fried until golden brown.

CATCH OF THE DAY $9.95
Ask your server for today's selection.

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

LADIES

THE BURGER $4.95
with cheese add $ .50
CONQUISTADOR BURGER $5.95
with cheese add $ .50
MUSHROOM SWISS BURGER $5.95
with cheese add $ .50
BARBECUE BEEF SANDWICH $5.95
BARBECUE CHICKEN SANDWICH $6.95
LOUISIANE CHICKEN SALAD $6.95
Spiced chicken breast served on a bed of crisp greens, garnished with cheese and fresh vegetables.

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

CORNA $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.

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

Above meals include salad, hot bread and butter, choice of potato or rice.

We gladly accept your local check.
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 not too 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 Amarlo 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.