Steaks are Certified Angus Beef™
We offer Homemade Steak and Peppercorn Sauces by request

Filet Mignon 30
Port Wine & Merlot Demi Glace

Shell Steak 32
Butcher Cut Sirloin Served on the Bone

Big Rib-Eye on the Bone Dry Aged 36

Beef Porterhouse for Two 58
Veal Chop 36
Wild Mushroom Demi Glace * Mashed Potatoes

Roasted Colorado Lamb Shank 26
Artichokes * Tomatoes * Hash Browns
Double Thick Pork Chops 25
Mango Tomatillo Salsa
Cilantro Pesto Mashed Potatoes
Wild Game Mixed Grill 30
Swedish Lingonberry Demi Glace

Filet and Alaskan King Crab Legs 38
6 oz. Petit Filet * ½ Lb. Crab Legs
Crab Cakes 30
Chesapeake Bay Jumbo Lump Blue Crab
Vera Cruz Ruby Red Trout 22
Artichokes * Spinach * Tomatoes * Olives * Basil
Mixed Seafood 28
Maine Mussels * Shrimp * Fresh Fish * Tomato Broth
Alaskan King Crab Legs 36
Rice Pilaf * Vegetables * Drawn Butter
Wasabi Seared Ahi Tuna 26
Pineapple Ginger Chili Sauce
Coconut Rice * Oriental Vegetables
Roasted Atlantic Salmon 28
Artichoke Corn Succotash * Grilled Tomatoes

Also:

Chef’s Rotisserie of the Day 24
BBQ Grilled Chicken Breast 18
Mad Dog Ranch BBQ Sauce * Yukon Gold Mashed Potatoes * Vegetables

Streetsmart Surf & Turf 16
Filet Tips and Ahi Tuna * Yukon Gold Mashed Potatoes * Vegetables
Classic French Dip 15
Au Jus * French Fries

Meatloaf 15
Mad Dog Ranch BBQ Sauce * Yukon Gold Mashed Potatoes * Vegetables

Traditional Hamburger 11 ½ or Buffalo Burger 13 ½
Both Burgers offered with French Fries and Choice of Cheese, Bacon & Caramelized Onions

Chef’s Vegetarian Special 18

Sides 5
French Fries
Yukon Gold Mashed Potatoes
Mashed Sweet Potatoes
With Roasted Marshmallows
Rice Pilaf
Seasonal Vegetables
Mac & Cheese
Vegetable Cous Cous
Hash Browns

Sides 7½
Jalapeño Creamed Corn
Cilantro Pesto Mashed Potatoes
Artichoke Corn Succotash
Gorgonzola Vidalia Onions
Sautéed Spinach
Creamed Spinach
Sautéed Mushrooms
White
Eshcol, Chardonnay, Napa, '01 6
Benziger, Chard, Carneros, '02 8
Sequoia Grove, Chard, Napa, '01 10
Bollini, Pinot Grigio, Trentino, '02 8
Hogue, Fume, Columbia Valley, '02 8
Beringer, White Zin, CA, '02 6

Red
Trinchero, Pinot Noir, Napa, '02 8
Pepperwood, Merlot, CA, '01 6
Meridian, Merlot, CA, '02 8
Eshcol, Cabernet, Napa, '01 6
Benziger, Cabernet, Sonoma, '00 8
Beringer, Zin, Clear Lake, '99 8
Pepi, Sangiovese, CA, '99 10

Jimmy's Tequila Cocktails
Jimmy's Margarita Herradura Anejo*GM*Lime 8
The House Margarita Herradura Blanco*GM*Lime 6
Paloma Herradura Reposado*Grapefruit*Lime*Splash of Fizz 7
The Smokey The House with a Splash of Cranberry and Mezcal 8
21st Century Margarita El Tesoro Paradiso*GM 100*Tobala*Lime 40
Millennium Margarita Herradura Suprema*GM 150*Tobala*Lime 60
Mexopolitan Gran Centenario Blanco*Dashes of GM*Lime*Cranberry 10
Tequilatini El Tesoro Blanco*Splash of GM*Squeeze of Lime 10

Bottled Beer
Budweiser & Bud Light 4
Fat Tire Amber Ale 4
Sierra Nevada Pale Ale 4
Pacifico 4
Red Stripe 4
Becks 5
Bass 4
Michelob Ultra Low Carb 4
Amstel Light 5
Samuel Smith Nut Brown 6
Guinness Stout 6
Pilsner Urquell 6
Tommy Knocker Wheat 5
St. Pauli Girl Non-Alcoholic 4
Allagash Belgian Ale 25 oz. 15

Martini's 10
Classie
Vodka/Gin * Vermouth * Olive/Twist
Dirty
A Classic with Olive Juice
Gibson
A Classic with Onions
Apple
Van Gogh Apple Vodka * Sour Apple Schnapps
Splash of Champagne
Cosmopolitan
Citrus Vodka * GM * Cranberry * Lime
Lemon Drop
Citrus Vodka * Fresh Lemon * Sugar Rim

Gin
Beefeater
Bombay
Bombay Sapphire
Boodles
Leyden's Dry
Tanqueray
Tanqueray 10
### Tequila Blanco
**Non-Aged**
- Aficionado: 5/7
- Cabo Wabo: 5/7
- Casa Noble: 6/8
- Chinaco: 5/7
- Corazon: 5/7
- Corralejo: 5/7
- Don Eduardo: 5/7
- Don Julio: 5/7
- El Conquistador: 5/7
- El Tesoro: 5/7
- Espolon: 5/7
- Gran Centenario: 5/7
- Herradura: 5/7
- Herradura 92 Proof: 6/8
- Herradura Cristero: 7/10
- Lapiz Platinum: 7/10
- Patron: 8/10
- Purasangre: 5/7
- Sauza Tres Generacion: 6/8
- XQ: 6/8

### Tequila Reposado
**Aged 2 to 11 Months**
- Aficionado: 6/8
- Buscadores: 6/8
- Cabo Wabo: 6/8
- Casa Noble: 7/10
- Casta Bravo: 6/8
- Casta Oro: 7/10
- Corazon: 6/8
- Cazadores: 5/7
- Chamucos: 6/8
- Chinaco: 6/8
- Corralejo: 6/8
- Don Julio: 6/8
- El Conquistador: 6/8
- El Tesoro: 6/8
- Gran Centenario: 6/8
- Herradura: 6/8
- Los Valientes: 5/7
- Milagro: 6/8
- Milagro Romance: 7/10
- Patron: 7/10
- Renca Azul: 10/14
- Purasangre: 6/8
- Revolution: 5/7
- Sauza Hornitos: 4/6
- Sauza Galadron: 6/8
- XQ: 7/10

### Tequila Anejo
**Aged More than 1 Year**
- Aficionado: 7/10
- Aguila: 7/10
- Buscadores: 7/10
- Casa Noble: 8/12
- Chinaco: 7/10
- Corazon: 7/10
- Corralejo: 7/10
- Don Eduardo: 7/10
- Don Julio: 7/10
- Don Julio 1942: 20/30
- Don Julio Real: 50/80
- El Conquistador: 7/10
- El Tesoro: 7/10
- El Tesoro Paradiso: 12/16
- Gran Centenario: 7/10
- Herradura: 7/10
- Herradura Suprema: 20/30
- Lapiz: 10/14
- Purasangre: 7/10
- Milagro: 7/10
- Milagro Romance: 12/16
- Sauza Tres Generacion: 7/10
- Tres/Quatro/Cinco: 50/80
- XQ: 8/12

---

### Specialty Whiskies
- Bakers 7 SB Bourbon: 11
- Basil Hayden SB Bourbon: 11
- Bookers SB Bourbon: 14
- Bushmill 10 yr. Malted Irish: 10
- Crown Royal Special Reserve: 16
- Evan Williams SB Bourbon: 12
- Gentleman Jack: 10
- Knob Creek SB Bourbon: 11
- Jack Daniels Single Barrel: 10
- Woodford Reserve Bourbon: 10

### Specialty Scotch
- Ardbeg 10, Islay: 12
- Ballantines Gold Seal Res: 12
- Chivas 18 Blended: 12
- Cragganmore 12, Speyside: 10
- Glenfiddich 12, Highland: 7
- Glenlivet 12, Highland: 7
- Glenlivet 1969 Reserve: 32
- Glenkinchies 10, Lowland: 8
- Glenmorangie 12, (Port Finish): 12
- Glenmorangie 12, (Madeira): 12
- Glenmorangie 12, (Sherry): 12
- Laphroig 10, Islay: 10
- Laphroig 15: 15
- Laphroig 30: 45

### Specialty Rums
- Appleton Estate, Jamaica: 8
- Bacardi 151: 7
- Bacardi O: 6
- Bacardi Spice: 6
- Barbancourt Especiale, Haiti: 10
- Captain Morgans, Puerto Rico: 6
- Cruzan, St. Croix: 6
- Diplomatico, Venezuela: 10
- Gran Bason, Costa Rica: 10
- Meyers, Jamaica: 6
- Mount Gay, Barbados: 6
- Pyrat Pistol, Anguilla: 8
- Bacardi, Puerto Rico: 6
- Bacardi 8 yr.: 8
- Bacardi Limon: 6
- Casa Bacardi 8 yr.: 12
- Barbancourt Estate Reserve: 8
- Captain Morgans Parrot: 6
- Coyopa 10 yr.: 10
- Goslings, Bermuda: 8
- Kanieche. Martinique: 6
- Meyers Legends 10 yr.: 10
- Mt. Gay Extra Old: 12
- Pyrat XO: 8

---

**Specialty Scotchies**

---

**Rums**

---

**Specialty Whiskies**

---

**Tequilas/Mezcals priced**

**Shot (1 ½ oz.)/Neat (2 ½ oz.)**

---

**All Tequila is Mezcal**

Only Mezcal made in the area surrounding the town of Tequila may be called Tequila.
Summer 2004

Thank you for coming to our restaurant. Since opening in June of 1997 we have enjoyed providing the finest in American cuisine without being fancy or pretentious. (No inedible garnishing or architecturally designed food allowed 😄). We view service and courtesy to be as equally important to the overall dining experience as the food we serve. In an ever-continuing effort to improve; please let us know if there is anything that we didn’t do to your satisfaction. You can also tell your friends (and us) when it is great. Once again, thank you for your patronage.

Always save room for dessert!

**Appetizers**

**Soup & Salad**

**Soups**

Jumbo Shrimp Cocktail 10(for 3) / 16(for 5)
Grilled Portobello Mushroom 12
Gorgonzola Vidalia Onions * Southwestern Corn Bread
Roasted Maine Mussels 12
White Wine Garlic Broth or Spicy Red Sauce
Crab Cake 13 1/2
Chesapeake Bay Jumbo Lump Blue Crab
Chipotle Beef Carpaccio Rolls 12
Chesapeake Crab Cocktail 14
Hearts of Palm * Corn Relish * Avocado * Tomato
Roasted Poblano * Tequila Vinaigrette

**Salads & Tomatoes**

Oysters on the 1/2 Shell • MP
Whole Artichoke • Butter * Garlic Chipotle Aioli 8
Artichoke and Spinach Dip Au Gratin 8
With Jumbo Lump Crab 14
Nightly Ceviche 10
Baby Lamb Chops 14
Glazed in Honey and Mint
Fish Tacos (3) 12 1/2
Quesadillas 8
Chicken or Beef with Guacamole * Salsa * Sour Cream

**Big Party Appetizers to Share**

Chesapeake Bay & Alaskan Crab 42
1/2 Doz. Mini Cakes & 1/2 Lb. King Legs
Jumbo Shrimp * Ahi Tuna * Oysters 42
Cocktail Seared Spicy on the Half Shell
Baby Lamb Chops (9 to 12 per Order) 42
Southwestern Platter 42
Ceviche * Beef Carpaccio Rolls * Crab Cocktail

**Proprietor:** Jimmy Yeager

**Managing Partner:** Grayson Stover

**Chef:** Carlos Salcedo

**General Manager:** Sterling Robinson

**Jalapeño Roasted Corn Soup** 8
Heirloom Tomato Gazpacho Soup 8
Add Crab 12
Classic Caesar Salad 7 1/2
Mad Dog Ranch Salad 7 1/2
Southwest Ahi Tuna Salad 12/24
Butter Lettuce * Tomato * Avocado * Corn Salsa
Spinach Salad * Goat Cheese 10
Grilled Red Onions * Apples * Fig Balsamic Vinaigrette

**No Substitutions Please. All Accompaniments are Offered as Side Dishes**

Split Charge $2 First Course / $4 Main Course

Gratuity (18%) May Be Added to Parties of 6 or More

Please Use Cell Phones With Discretion and Courtesy