SAN ANTONIO RESTAURANT WEEKS

JANUARY 18 - FEBRUARY 1, 2025 \$39 PER PERSON

FIRST COURSE

Choice of one

QUESO FRESCO

Queso blanco, pico de gallo, cilantro, green onions, tostada chips

FRIED MUSHROOMS

Parmesan dusted, ranch dressing

RANGE RATTLERS

Jumbo jalapeños, shrimp, Jack cheese, cilantro, ranch dressing

SHRIMP COCKTAIL

Served cold, pico de gallo, cocktail sauce

BACON WRAPPED QUAIL UPGRADE +\$5.00

Cream cheese, jalapeño, honey sriracha glaze

SECOND COURSE

Choice of one

DINNER SALAD

choice of dressing

CAESAR SALAD

CUP OF POTATO SOUP

CUP OF TORTILLA SOUP

WEDGE SALAD UPGRADE +\$4.99

THIRD COURSE

Served with your choice of side Choice of one

SMOTHERED RIBEYE

12oz Ribeye, sautéed mushrooms, grilled onions, garlic butter

210Z BONE-IN RIBEYE UPGRADE +\$12.00

URBAN COWBOY FILET

6oz Center-Cut Filet, grilled shrimp, lemon butter, green onions

120Z NEW YORK STRIP UPGRADE + \$7.00

PRIME PORK CHOPS

Bourbon glazed or simply grilled

SHRIMP & ARTICHOKE PASTA

Grilled shrimp, sun dried tomatoes, capers, basil, artichokes, feta cheese, spaghetti, lemon cream sauce

REDFISH UPGRADE +\$5.00

Shrimp, lump crab meat, tomatoes, green onions, lemon butter, capers, red pepper flakes

FOURTH COURSE

Choice of one

CARROT CAKE

Cream cheese icing

CHOCOLATE CAKE

Chocolate icing, Blue Bell ice cream, chocolate syrup

CHEESECAKE

Strawberry and white chocolate sauce

