

Lunch Selections

AVAILABLE MONDAY- FRIDAY UNTIL 4PM

PLATED GROUP MENU SELECTIONS

Group menu selections include your choice of entrées, one side dish, homemade beer bread, either a Dinner Salad, Caesar Salad or cup of Soup, and your choice of non-alcoholic beverage.* Signature sides, signature salads, appetizers and desserts can be added for a nominal charge.

PECOS RIVER MENU \$23 PER GUEST

New York Strip*

10 oz. Certified Angus Beef®

Gulf Coast Steak & Shrimp*

8 oz. Center-Cut Certified Angus Beef®,
choice of shrimp.

BBQ Baby Back Ribs & Shrimp

1/2 portion of "fall-off-the-bone" ribs,
choice of shrimp.

Chicken Laredo

Grilled chicken breast, Jack cheese,
grilled onions, tomatoes, poblano peppers,
cilantro, avocado, feta cheese.

Fresh Atlantic Salmon

7 oz. Char-grilled.

Center-Cut Pork Chop*

Double-Bone Chop.

ENTRÉE ENHANCEMENTS

Smothered Topping

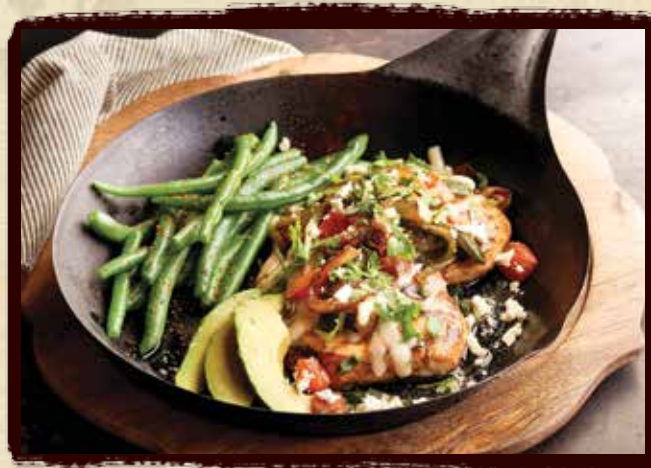
Homemade herb butter, sautéed
mushrooms, caramelized onions
\$2.99 per person.

Shrimp

Fried, grilled or
BBQ shrimp enbrochette.
\$7.49 per person

Mushroom & Onion Skillet

(Serves 2) \$5.99



Side Choices

Garlic Mashed Potatoes • Herb Rice
Green Beans • French Fries
Sweet Potato Fries • Seasonal Veggies

Signature Sides \$2.25 per person

Baked Sweet Potato • Baked Potato
Asparagus • Brussels Sprouts
Macaroni & Cheese

Signature Salads \$2.79 per person

Spinach Salad
Wedge Salad

*Non-Alcoholic beverages include Iced Tea, Flavored Iced Tea, Soda & Water. Menu items & prices may vary by location.

Dinner Selections

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GUADALUPE MENU

\$26 PER GUEST

Gulf Coast Steak & Shrimp

8 oz. Center-Cut Certified Angus Beef®, choice of shrimp.

Center-Cut Pork Chop

Double-Bone Chop.

Chicken Laredo

Grilled marinated chicken breast, Jack cheese, grilled onions, tomatoes, poblano peppers, cilantro, avocado, feta cheese.

New York Strip

12 oz. Certified Angus Beef®.

Baby Back Ribs

Full portion of "fall-off-the-bone" ribs.

Fresh Atlantic Salmon

7 oz. Char-grilled.

ENTRÉE ENHANCEMENTS

Smothered Topping

Homemade herb butter, sautéed mushrooms, caramelized onions.

\$2.99 per person

Shrimp

Fried, grilled or BBQ shrimp enbrochette.

\$7.49 per person

Mushroom & Onion Skillet

(Serves 2) \$5.99



Side Choices

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Green Beans • French Fries
Sweet Potato Fries • Seasonal Veggies

Signature Sides \$2.25 per person

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Asparagus • Brussels Sprouts
Macaroni & Cheese

Signature Salads \$2.79 per person

Spinach Salad
Wedge Salad

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RED RIVER MENU

\$29 PER GUEST

Surf & Turf

10 oz. New York Strip,
grilled shrimp, lemon butter.

Maudeen's Center-Cut Filet

6 oz. Signature Center-Cut Filet Mignon.

Pat's Ribeye

16 oz. Certified Angus Beef® Ribeye,
our most flavorful steak.

Salmon Oscar

Char-grilled, with jumbo lump crabmeat,
lemon butter, lightly fried asparagus spears.

Texas T-Bone

17 oz. Certified Angus Beef® T-Bone,
the "Great Steak of Texas."

Grilled Chicken & Shrimp

Grilled marinated breast,
your choice of shrimp.

ENTRÉE ENHANCEMENTS

Smothered Topping

Homemade herb butter, sautéed
mushrooms, caramelized onions.
\$2.99 per person

Shrimp

Fried, grilled or
BBQ shrimp enbrochette.
\$7.49 per person

Mushroom & Onion Skillet

(Serves 2) \$5.99



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Sweet Potato Fries • Seasonal Veggies

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Macaroni & Cheese

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BRAZOS MENU

\$38 PER GUEST

Bone-In Ribeye

Certified Angus Beef®, served bone-in.

Maudeen's Filet Oscar

9 oz. Center-Cut Filet Mignon, jumbo lump crabmeat, lemon butter, lightly fried asparagus.

Surf & Turf

12 oz. New York Strip, grilled shrimp, lemon butter.

Smothered Pork Chop

Simply grilled, smothered with homemade herb butter, sautéed mushrooms, caramelized onions.

Chicken Laredo with BBQ Shrimp

Grilled marinated chicken breast, Jack cheese, grilled onions, tomatoes, poblano peppers, finished with cilantro, avocado, feta cheese. Served with BBQ shrimp embrochette.

Salmon Oscar

Char-grilled, jumbo lump crabmeat, lemon butter, lightly fried asparagus spears.

ENTRÉE ENHANCEMENTS

Smothered Topping

Homemade herb butter, sautéed mushrooms, caramelized onions.
\$2.99 per person.

Shrimp

Fried, grilled or BBQ shrimp embrochette.
\$7.49 per person

Mushroom & Onion Skillet

(Serves 2) \$5.99



Side Choices

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FRIO RIVER MENU

\$19 PER GUEST

BBQ Baby Back Ribs

1/2 portion slow-cooked & "fall-off-the-bone".

Gulf Coast Steak & Shrimp

6 oz. Certified Angus Beef® Center-Cut Top Sirloin, choice of shrimp.

Chicken Laredo

Grilled chicken breast, Jack cheese, grilled onions, tomatoes, poblano peppers, finished with cilantro, avocado, feta cheese.

Wagon Boss Top Sirloin

8 oz. Certified Angus Beef® Center-Cut Top Sirloin, lean & full of flavor.

Classic Chopped Steak*

Grilled onions, sautéed mushrooms cognac pepper sauce.

Western Chopped Steak*

Melted cheddar, grilled onions, poblanos, tomatoes.

ENTRÉE ENHANCEMENTS

Smothered Topping

Homemade herb butter, sautéed mushrooms, caramelized onions.

\$2.99 per person

Shrimp

Fried, grilled or BBQ shrimp enbrochette.

\$7.49 per person

Mushroom & Onion Skillet

(Serves 2) \$5.99



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RIO GRANDE MENU

\$33 PER GUEST

Smothered New York Strip

12 oz. Certified Angus Beef® New York Strip, sautéed mushrooms, caramelized onions, garlic & herb butter.

Ribeye & Shrimp

12 oz. Certified Angus Beef® Ribeye, choice of shrimp.

Silver Star Porterhouse

22 oz. Certified Angus Beef® Porterhouse is two steaks in one, featuring portions of both filet & strip.

Maudeen's Filet Oscar

6 oz. Center-Cut Filet Mignon, jumbo lump crabmeat, lemon butter, lightly fried asparagus spears.

Salmon Oscar

Char-grilled, jumbo lump crabmeat, lemon butter, lightly fried asparagus spears.

Mixed Grill

1/3 portion of "fall-off-the-bone" ribs, grilled marinated chicken breast, grilled shrimp.

ENTRÉE ENHANCEMENTS

Smothered Topping

Homemade herb butter, sautéed mushrooms, caramelized onions.

\$2.99 per person.

Shrimp

Fried, grilled or BBQ shrimp enbrochette.

\$7.49 per person

Mushroom & Onion Skillet

(Serves 2) \$5.99



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APPETIZERS

(Served Family Style)

Range Rattlers™

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

(Serves 4) \$10.99

(Serves 6) \$14.99

(Serves 8) \$19.99

Seafood Fondeaux

Crawfish, shrimp, spinach, mushrooms,
Jack cheese, garlic bread.

(Serves 4) \$9.99

Artichoke & Spinach Dip

Served with Tostada chips, salsa.

(Serves 3) \$9.49

(Serves 5) \$13.29

Queso Fresco

Queso blanco, braised brisket, pico de gallo,
cilantro, scallions, tostada chips.

(Serves 4) \$9.79

(Serves 6) \$15.49

Fried Mushrooms

Dusted with parmesan.

(Serves 4) \$7.79

Crab Cakes

Jumbo lump crabmeat, lemon butter.

(Serves 2) \$13.99

(Serves 3) \$18.29

**Menu items and prices may vary by location.*

DESSERTS

Two-Fork Cheesecake

Topped with white chocolate sauce & fresh strawberries.

(Serves 2) \$7.49

Carrot Cake

An old fashioned homemade carrot cake with an array of
spices, generously filled & frosted with cream cheese icing.

(Serves 3) \$7.99

Chocolate Cake

Our homemade triple-layer chocolate cake with shaved
chocolate pieces atop smooth vanilla crème anglaise.

(Serves 3) \$8.99



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