



All Dinners Served With Garlic Toast And Choice Of Two Sides Cole Slaw, Grilled Vegetables, Rice, Black Beans, Refried Beans, French Fries, Hand Cut Potato Chips, Yukon Gold Mashed Potatoes & Gravy or Loaded Mashed Potatoes
Add To Any Entrée, A Side Of Queso Cheese Sauce for 2.00

CHICKEN

Mesquite Grilled Chicken Breast Platter: 8.75

Santa Fe Chicken: Grilled Chicken Breast With Apple Wood Smoked Bacon, BBQ Sauce And Monterey Jack Cheese 10.50

Chicken El Paso: Grilled Chicken Breast Topped With Pico de Gallo, Shredded Cheese & Black Olives 10.25

Crispy Chicken Platter: 5 Chicken Tenders, Tossed In Your Choice Of Wing Sauce 10.50

Pork

Award Winning St. Louis Ribs: Dry Rubbed, Slow Cooked & Mesquite Wood Fire Grilled Half Rack 9.50 Full Rack 14.00

Pork Chops: 2 Center Cut Boneless Pork Chops, Hickory Rubbed, Basted With Our Spicy BBQ Sauce & Mesquite Grilled 13.00

BBQ Chicken & Rib: Half Rack of St. Louis Ribs & A BBQ Chicken Breast 12.50

Pork Chop & Ribs: Half Rack of Ribs & A Char Grilled BBQ Boneless Pork Chop 13.50

Santé Fe Chicken & Ribs: Half Rack of Ribs And A Grilled Chicken Breast With Apple Wood Smoked Bacon, BBQ Sauce And Monterey Jack Cheese 14.50

Seafood

Tuna Steak: Grilled or Blackened Tuna 13.50

Fillet of Fish: Fillet of Basu Grilled, Blackened or Fried 11.25

Coconut Fried Shrimp: 12 Coconut Battered Shrimp Served With Our Berry Inferno Dipping Sauce 15.50

*Consuming Raw or Under Cooked Meats, Poultry, Seafood, Shell Fish, or Eggs May Increase Your Chance of Food Borne Illness, Especially If You Have Certain Medical Conditions.

BEEF

NY Strip: 12 oz. Center Cut Strip Loin Lightly Seasoned & Mesquite Grilled 18.50

Sirloin: 8 oz. Strip Style Sirloin Lightly Seasoned & Char Grilled 11.00

Grilled Prime Rib: Herb Encrusted Rib Eye Slow Cooked, Cut Into Steaks & Finished On Our Mesquite Wood Fired Grill 8 oz. 13.50 16 oz. 16.75

Sirloin Gorgonzola: Pepperberry Rubbed 8 oz. Mesquite Grilled Sirloin, With Sundried Tomato Gorgonzola Butter 12.50

Chopped Steak: 8 oz. Mesquite Grilled, With Sautéed Mushrooms & Grilled Onions 9.25

Caballero Steak 8 oz. Mesquite Grilled Sirloin, Smothered With Chili, Grilled Onions & Mushrooms, Topped With Cheddar Jack Cheese & Finished In The Oven 13.50

Add Coconut Fried Shrimp Or Buffalo Style Fried Shrimp To Any Steak For 6.00

Fajitas

Served With 5 Flour Tortillas
Sizzling Fajitas: Bell Peppers, Onions, Shredded Lettuce, Diced Tomato, Blended Cheese, Sour Cream, Guacamole & Sliced Jalapeno. Served With Refried Beans & Rice
Chicken 12.50
Steak 15.00
Tuna 13.50
Shrimp 14.50
Pick 2 ~ 18.00



All South Dinners Served With Spanish Rice & Black Beans or Refried Beans
Add A Side Of Queso Cheese Sauce for 2.00

Grilled Steak Tacos: 3 Soft Corn Or Flour Tortillas With Steak, Lime, Cilantro, Onion And Diablo Rojo Sauce 12.50

Fish Tacos: Grilled Or Fried Basa, 3 Soft Corn Tortillas With Pico de Gallo, Lettuce & Diablo Rojo Sauce 10.00

Chorizo Tacos: 3 Soft Corn Or Flour Tortillas With Chorizo, Lime, Cilantro, Onion And Diablo Rojo Sauce 9.50

Meat choices : Taco Meat, Shredded Beef, Shredded Pork, Shredded Chicken, Sloppy Jose or Grilled Southwest Vegetables. Served With Spanish Rice & Black Beans or Refried Beans. Shrimp add 3.00

Taco Dinner: 3 Soft Shell Or Hard Shell Tacos With Your Choice of Meat, Filled With Lettuce, Tomato, Cheese And A Side of Taco Sauce. 8.50

Chili Relanos: 2 - 8" Flour Tortillas Stuffed With Roasted Poblano Peppers, Blended Cheese And Your Choice Of Meat, Deep Fried Then Smothered In Salsa Verde, Topped With More Cheese And Finished In The Oven 10.50

Chimichangas: 12" Flour Tortilla, Stuffed With Your Choice Of Meat, Deep Fried, Served With Lettuce, Tomato, Guacamole & Sour Cream 10.25
Steak Chimi 12.50

Add: Side House Salad, Caesar Salad, Taco Or Cup Of Soup To Any Entrée For 2.50

Most Of Our Entrée Plates Are Extremely Hot, Please Be Careful

All Of Our Meats Are Freshly Cooked On Premise And May Have An Occasional Bone, Please Be Careful

Burrito: 12" Flour Tortilla Filled With Cheese Your Choice Of Meat Rolled Then Topped With Sauce And More Cheese And Finished In The Oven
Traditional: Salsa 10.50
Verde: Green Chili Sauce 11.50
Diablo: 12.00
Spicy: Chili Meat Sauce 12.50
Queso: Cheese Sauce 13.00

Steak Burrito: Grilled Steak Rolled In A 12" Flour Tortilla Smothered In Sauce, Cheese & Baked 13.75

Enchiladas: 2 Soft Shell Corn Flauta's, Filled With Cheese, Your Choice Of Meat, Rolled Then Topped With Sauce And More Cheese And Finished In The Oven
Traditional: Enchilada Sauce 10.50
Verde: Green Chili Sauce 11.50
Diablo: 12.00
Spicy: Chili Meat Sauce 12.50
Queso: Cheese Sauce 13.00

Rollers (U-Roll-Um): Your Choice Of Meat, Served With 5 Flour Tortillas, Lettuce, Cheese, Pico de Gallo And Guacamole 10.25

COMBOS

Pick Your Meat Choice, All Served With Spanish Rice And Black Beans Or Refried Beans
Add a side of Queso for 2.00

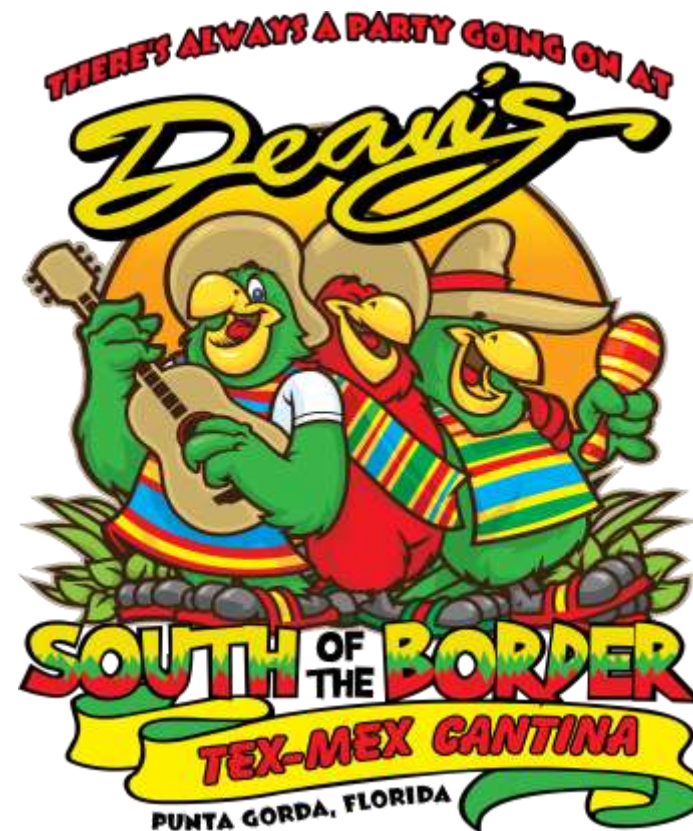
Alvarado: Chimi & Enchilada 11.50
Vera Cruz: Chimi, Enchilada & Taco 12.50

Cortez: 3 Tacos And Tostada 10.50

Tijuana: Chimi, Relanos And Tamale 13.50

El Paso: Burrito, Enchilada & Tamale 12.50

Burritos Grande: 3 Burritos One Traditional, One Verde And One Spicy, 14.00



Lunch & Dinner Menu

941.575.6100

Open 7 Days A Week

Breakfast

Lunch

Happy Hour

Dinner

Late Night

130 Tamiami Trail | Punta Gorda | 33950





Appetizers

Nachos: All Include Jalapeno & Sour Cream

	Personal	Full
Cheese	5.00	10.00
Bean & Cheese	5.50	11.00
Beef & Cheese	5.50	11.00
Chili & Cheese	6.00	12.00
Sloppy Jose	5.50	11.00
Deluxe	6.00	12.00

(Beef, Bean & Cheese)
Supreme 6.50 13.00
(The Deluxe With Chili, Tomato, Onion And Olives)

Onion Strings: With Texas Petal 3.50

Jalapeno Poppers: With Cilantro Ranch 6.00

Texas Toothpicks: Spanish Onions & Mild Jalapenos With Honey Mustard Sauce 5.50

Jalapeno Bottle Caps: Sliced Fiery Jalapenos, Battered And Deep Fried 6.00

Potato Skins: 6 Skins With Cheddar Cheese, Bacon, Green Onions & Sour Cream 7.00

Tex Mix: Texas Tooth Picks, Jalapeno Bottle Caps & Cajun Conch Fritters 9.00

Queso Chips: Chips, Queso Cheese, Bacon, Tomatoes & Green Onions 7.50
Add Shredded Pork, Beef Or Chicken 10.00

4 Chicken Tenders: Choice Of Sauce 6.50

Southwest Egg Rolls: Mesquite Chicken, Monterey Jack cheese, Jalapeno And Onion 8.00

Fried Pickle Chips: Honey Mustard 5.00

Fried Mushrooms: Cilantro Ranch Dressing 6.00

Loaded Cheese Fries: Cheddar Jack Cheese, Bacon, Tomato, Green Onion & Sour Cream 8.00
Add Shredded Pork, Beef Or Chicken 10.50

Coconut Fried Shrimp: 5 Shrimp With Blazing Berry Sauce 7.00

Wings: 1 lb 7.00 / 3 lb. 20.00 / 7 lb. 45.00
Naked, Breaded Or Boneless: BBQ, Spicy BBQ, Blackened Spiced, Sriracha, Teriyaki, General Tso's, Orange Ginger, Thai Peanut, Sesame Garlic, Sweet Chili, Garlic Parm Try Them Hot! Cat 1, 2, 3, 4 Or 911
Add Celery Or Carrot Sticks With Your Choice Of Blue Cheese Or Ranch 1.50

HOME MADE TORTILLA CHIPS

Salsa 2.25
Pico de Gallo 3.25
Diablo Rojo 3.25
Cheese Dip 4.25
Bean Dip 4.25
White Queso Dip 5.00
Chili Cheese Dip 5.50
Guacamole Dip 6.50

Seven Layer Dip: 6.50
Refried Beans, Guacamole, Lettuce, Tomato, Cheese, Black Olives, Jalapenos & Sour Cream .With Tortilla Chips

Calamari: Served With Marinara Sauce 7.00

Jumbo Clam Strips: With Cocktail Sauce 8.00

Cajun Conch Fritters: Conch Fritters Served With Texas Petal Sauce 8.00

Boom Boom Shrimp Tossed In Buffalo Sauce & Served With Blue Cheese Dressing 8.00

New Orleans Shrimp New Orleans Spiced, Bite Fried Size Shrimp 6.50

The Indecision: Cheese Planks, Chicken Tenders, Texas Tooth Picks, Jalapeno Poppers, Jalapeno Bottle Caps, Fried Mushrooms, New Orleans Shrimp, Conch Fritters & Potato Bacon Skins w/ Remoulade And Honey Mustard Dipping Sauce 16.00

Queso Cheese Sauce: Side 2.00 Cup 3.50

5 Cheese Planks: With Marinara Sauce 6.00

Cheddar Jack Cheese Fries 5.00

Soups & Salads

Soup Of The Day Cup 2.50 Bowl 3.75
Five Alarm Chili Cup 3.50 Bowl 5.00
Chicken Chili Verde Cup 4.25 Bowl 6.25

Cup Of Soup & Side Salad 6.50

Garden Salad: Mixed Greens With Cucumbers, Bell Pepper Rings, Tomatoes, Shredded Cheese And Croutons 5.00

Caesar Salad: Romaine Tossed In Caesar Dressing, Parnesan Cheese, Bacon And Croutons 5.00

Border Salad: Mixed Greens With Artichoke Hearts, Black Olives, Feta Cheese, Apple Wood Smoked Bacon, Pico de Gallo Served With Balsamic Vinaigrette 8.50

Add to Salad: Fried, Grilled or Blackened:
Chicken 4.00
Fish 5.00
Tuna Steak 6.00
Shrimp 6.50
Steak 7.00



Turkey Cobb: Greens, Turkey, Cheddar Jack Cheese, Tomatoes, Cucumbers, Boiled Egg, Bacon, Blue Cheese Crumbles, Guacamole & Chipotle Ranch Dressing 11.00

Fiesta Chicken Salad: Mesquite Grilled Chicken Breast, Greens, Bell Pepper, Cucumbers, Pico de Gallo & Tri Colored Tortilla Strips With Chipotle Ranch Dressing 10.00

Taco Salad: Large Crispy Flour Tortilla Bowl Filled With Refried Beans, Chili, Seasoned Ground Beef, Lettuce, Tomato, Cheese, Black Olives, Taco Sauce And Sour Cream 9.00

Black -n- Blue Sirloin Salad: Sirloin Steak Blackened Then Topped With Blue Cheese Crumbles And Fried Onion Strings Served Over A Bed Of Mixed Greens With Cucumber, Tomato, Onion & Bell Peppers & Dressing Of Your Choice 11.50

Dressings

Ranch, Chipotle Ranch, Blue Cheese, Thousand Island, Honey Mustard, Italian, French, Fat Free Raspberry Vinaigrette, Balsamic Vinaigrette, Mango Passion Fruit, Caesar & Oil & Vinegar Extra Dressing .75

Burgers

All Beef Burgers Are Certified Angus, Served On A Potato Roll With Lettuce Tomato & Pickle Chips. Served with French Fries, Potato Chips Or Coleslaw
Substitute Sweet Potato Fries Or Onion Strings For 1.25
Substitute Any Burger For A Turkey Burger No Charge
Substitute White Queso Cheese Sauce For Cheese On Any Burger For .75

Cheese Burger: 8.25

Bacon Cheddar Burger: 8.75

Grilled Mushroom, Onion Swiss Burger: 9.25

Mexi Burger: Served With Fried Jalapeño And Monterey Jack Cheese 9.25

Cheese Burger Club Wrap: Burger, American Cheese, Turkey, Bacon, Mayo, Lettuce, Tomato. Wrapped In A Large Flour Tortilla Then Grilled 10.75

Patty Melt: Swiss Cheese & Grilled Onions Served On Grilled Marble Rye 8.75

Fried Egg Jalapeño Cheese Burger: Fried Egg Over Jalapeño Cheese Burger 9.75



Quesadillas

Crispy Fried Shell Quesadilla: Two Eight Inch Flour Tortillas, Fried And Filled With Cheese, Salsa Verde And Choice Of Taco Beef, Pulled Pork, Shredded Chicken, Sloppy Jose Or Shredded Beef, Cut Into Wedges And Garnished With Jalapenos, Black Olives And Sour Cream 8.00

Grilled Shell Quesadilla: 12 Inch Flour Tortillas, Filled With Cheese, Salsa Verde And Choice Of Ground Beef, Pulled Pork, Shredded Chicken, Sloppy Jose Or Shredded Beef. Grilled, Folded & Cut Into Wedges Served With Lettuce, Tomato, Salsa & Sour Cream 8.00
Substitute: **Chicken Breast** 12.00 **Steak** 15.00 **Shrimp** 14.50
Add Queso Cheese 2.00

One Tamale 3.50

Tamales: 3 Grande Tamales Served With Dipping Sauce 9.00

Tacos: Two Hard Or Two Soft Shell Tacos, Beef, Chicken Or Pork 4.75

Tostada: Beef, Chicken Or Pork 4.00



Sandwiches

Served With Your Choice Of French Fries, Potato Chips Or Coleslaw
Substitute Sweet Potato Fries Or Onion Strings for 1.25

8 oz. Sirloin Steak Sandwich: Mesquite Grilled & Served On A Hoagie 10.50

8 oz. Prime Rib Sandwich: Char Grilled or Blackened. On A Hoagie Roll 12.50

Philly Cheese Steak: Mushrooms, Onions & Provolone Cheese On A Hoagie Roll 9.25

Chicken Philly: Mushrooms, Onions & Provolone Cheese On A Hoagie Roll 8.75

BLT Wrap: Apple Wood Smoked Bacon, Lettuce & Tomato In A Flour Tortilla 7.25

BBQ Sandwich: Choice of Pork, Chicken or Beef On A Potato Roll 7.25

California Club Pita: 8 oz. Grilled Chicken Breast With Apple Wood Smoked Bacon, Pico de Gallo And Guacamole 9.25

Tuna Steak: Yellow Fin Tuna, Grilled Or Blackened Served On A Potato Roll 11.50
Fish Sandwich: Basa, Fried, Blackened or Grilled On A Hoagie Roll 9.00

Sloppy Jose: Served On A Potato Roll 7.00

Chicken Sandwich: Fried, Blackened Or Grilled Served On A Hoagie Roll 8.50

Santa Fe Chicken: 8 oz. Grilled Chicken Breast With Apple Wood Smoked Bacon And Monterey Jack Cheese Served On A Potato Roll 9.25

Corned Beef Reuben: Marble Rye, Swiss, Sauerkraut & Thousand Island Dressing 9.50

Turkey Reuben: Marble Rye, Swiss Cheese, Coleslaw & Thousand Island Dressing 9.50

Pressed Cuban: Boars Head Pork & Ham With Swiss Cheese Pickle & Mustard 9.50

French Dip: Boars Head Roast Beef Served With Provolone Cheese & Au Jus 10.50

Boars Head Hot Dog: 5.50 Sauerkraut 5.75
Chili, Cheese & Onion 7.50

Grilled Ham & Cheese: On Sour Dough 7.25

Turkey, Ham & Bacon Club: Triple Decker Served On Toasted White Bread 13.50

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