SOUP & SALADS

Soup of the Day  Cup $3.00 Bowl $4.50
Five Alarm Chili  Cup $4.00 Bowl $6.00
Chicken Chili Verde  Cup $5.00 Bowl $8.00
Cup Of Soup & Side Salad $7.00

Garden Salad  Mixed greens, cucumbers, bell pepper rings, tomato, shredded cheese & croutons $6.00
Caesar Salad  Crisp Romaine tossed in Caesar dressing, Parmesan, bacon and croutons $6.50
Border Salad  Mixed greens with artichoke hearts, black olives, feta cheese, applewood smoked bacon and pico de gallo. Served with balsamic vinaigrette $9.00

Add To Any Of The Above Salads
Fried, Grilled or Blackened: Chicken $4.00 Steak $7.00
Shrimp $6.50 Tuna Steak $6.00 Fish $5.00
Turkey Cobb  Crisp greens, turkey, Cheddar-Jack cheese, tomatoes, cucumbers, hard boiled egg, bacon, blue cheese crumbles, guacamole and chipotle ranch dressing $12.00
Fiesta Chicken Salad  Mixed greens with mesquite grilled chicken breast, bell pepper, cucumber, pico de gallo & tri-colored tortilla strips with chipotle ranch dressing $11.50

Taco Salad  Crispy flour tortilla bowl, filled with refried beans, chili, seasoned ground beef, lettuce, tomato, shredded cheese, black olives, taco sauce and sour cream $10.50

Black & Blue Steak Salad  Bed of mixed greens, blackened skirt steak, blue cheese crumbles, cucumber, tomato, onion and bell pepper, then crowned with an onion ring. Served with your choice of dressing $13.50

BEEF BURGERS

Ranch, Chipotle Ranch, Blue Cheese, Thousand Island, Honey Mustard, Italian, Balsamic Vinaigrette, Caesar & Oil & Vinegar  (Extra Dressing .75)

Cheese Burger $9.50
Bacon Cheddar Burger $10.50
Grilled Mushroom, Onion & Swiss Burger $10.00
**Bacon & Egg Cheese Burger**  Our cheese burger, topped with a fried egg and bacon $12.00
Black & Blue Burger  Blackened burger with blue cheese crumbles $10.00
Cheese Burger Club Wrap  Burger with American cheese, turkey, bacon, mayo, lettuce and tomato, wrapped in a large flour tortilla and grilled $11.00

Mexi Burger  Topped with jalapeños and Monterey-Jack cheese $10.00

BBQ Bacon Cheese Burger  Chipotle BBQ sauce, applewood smoked bacon, Jack cheese and topped with an onion ring $11.50

Patty Melt  Angus beef patty, Swiss cheese and grilled onion, on grilled marble rye $10.00

Guacamole Queso Cajun Burger  Cajun burger with queso cheese, guacamole and topped with an onion ring $12.50

DESSERTS

Abuelita’s Apple Crisp  Two fried tortillas, stuffed with apple filling, Cheddar-Jack cheese and cinnamon sugar. Baked and topped with whipped cream and a Maraschino cherry $6.00

Dean’s Famous Bread Pudding  Fresh homemade assorted breads, topped with our Malibu Rum sauce, strawberry and caramel sauces and whipped cream $6.50

Fried Raspberry Cheesecake Chimis  Two raspberry cheesecake chimis….deep fried! $6.00

Fried Ice Cream  Chocolate or vanilla ice cream, coated in crunchy cornflakes & cinnamon, then deep fried $5.00

South Florida Key Lime Pie  A cool and tangy Key West favorite for over 100 years! $5.00

**Add a scoop of vanilla bean ice cream to any dessert** $1.50

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Crispy Fried Shell Quesadilla  Two fried, eight inch flour tortillas filled with cheese, verde, your choice of meat, then baked. Cut into wedges and garnished with jalapenos, black olives and sour cream 10.00

Grilled Shell Quesadilla  Twelve inch flour tortilla, filled with cheese, verde and your choice of meat. Then folded, grilled and cut into wedges. Served with lettuce, tomato, and sides of salsa and sour cream 10.00

Substitute Chicken Breast  12.00  Steak  15.00  Shrimp  14.50

BORDER BITES

Single Tamale  One tamale. Served with house made enchilada sauce 4.00

Tamales  Three grande tamales. Served with enchilada sauce  10.50

Tacos  Two hard or soft shell tacos, filled with your meat choice  5.50

Tostada  A fried tortilla, topped with lettuce, cheese and your choice of meat 4.50

SANDWICHES

Dean’s uses fresh Boar’s Head hot dogs and deli meats

Served with your choice of french fries, potato chips or coleslaw

Substitute sweet potato fries 1.75

Sirloin Steak Sandwich  Eight ounce mesquite grilled and served on a hoagie roll 12.00

Prime Rib Sandwich  Eight ounce char-grilled or blackened. Served on a hoagie roll 12.50

Philly Cheese Steak  Grilled steak, smothered with mushrooms, onion and Provolone cheese on a hoagie roll 9.25

Chicken Philly  Grilled chicken smothered in mushrooms, onion and Provolone cheese on a hoagie roll 8.75

BLT Wrap  Applewood smoked bacon, lettuce and tomato and mayo in a flour tortilla  8.50

BBQ Sandwich  Choice of shredded pork, chicken or beef on a brioche bun  8.50

California Club Pita  Eight ounce grilled chicken breast with applewood smoked bacon, pico de gallo and guacamole 10.50

Tuna Steak  Yellow Fin tuna, grilled or blackened and served on a brioche bun 13.50

Fish Sandwich  Swai, fried, blackened or grilled and served on a brioche bun 10.50

Sloppy Jose  Served on a brioche bun  8.00

Chicken Sandwich  Fried, blackened or grilled and served on a brioche bun 9.00

Santa Fe Chicken  Eight ounce grilled chicken breast with applewood smoked bacon and Monterey Jack cheese. Served on a brioche bun 10.50

Corned Beef Reuben  Corned beef on grilled marble rye, with Swiss cheese, sauerkraut and thousand island dressing 10.00

Turkey Reuben  Turkey on grilled marble rye, with Swiss cheese, coleslaw and thousand island dressing 10.00

Pressed Cuban  Pork and ham with Swiss cheese, pickle and mustard. Served on a pressed hoagie roll 10.00

French Dip  Roast beef, topped with Provolone cheese and a side of au jus on a hoagie roll 12.00

Hot Dog  All beef quarter pound hot dog  6.00

Add sauerkraut 6.25

Add chili, cheese & onion 8.00

Grilled Ham & Cheese  On Sourdough  8.00

Turkey, Ham & Bacon Club  Dean’s triple decker served on white toast 13.50

Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your chance of foodborne illness, especially if you have certain medical conditions.
**Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your chance of foodborne illness, especially if you have certain medical conditions.**

**North of the Border**

All North Dinners Served with Garlic Toast and Choice of Two Sides
Coleslaw, grilled vegetables, rice, black beans, refried beans, french fries, hand-cut potato chips and yukon gold mashed potatoes & gravy

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**Add coconut or buffalo style fried shrimp to any North of the Border entrée 750**

**Chickens**

**Mesquite Chicken Platter** Mesquite grilled chicken breast, served with garlic toast 10.00

**Santa Fe Chicken** Grilled chicken breast with applewood smoked bacon, barbeque sauce and Monterey-Jack cheese 12.50

**Chicken El Paso** Grilled chicken breast topped with pico de gallo, shredded cheese and black olives 11.50

**Crispy Chicken Platter** Dean’s hand breaded chicken tenders, tossed in your choice of wing sauce (please see appetizers for sauce selection) 11.50

**Sizzling Fajitas**

Served with refried beans, rice and a cold side plate of: Bell peppers, onion, shredded lettuce, diced tomato, blended cheese, sour cream, guacamole and sliced jalapenos.

<table>
<thead>
<tr>
<th>Single Meat Fajita Options (Served with 5 Tortillas)</th>
<th>Two Meat Fajita Options (Served with 8 Tortillas)</th>
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<tbody>
<tr>
<td>Chicken</td>
<td>Chicken/Chicken 18.50</td>
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<td>Steak</td>
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<td>Shrimp</td>
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<td>Steak/Shrimp 24.00</td>
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**Steaks**

**Grilled Prime Rib** Herb crusted ribeye, slow roasted, and finished on our mesquite wood fired grill 8oz 13.50 | 16oz 18.50

**Sirloin** Eight ounce strip sirloin, lightly seasoned and char grilled 13.00

**Chopped Steak** Mesquite grilled, 8oz chopped steak with sautéed mushrooms and grilled onion 10.50

**Sirloin Gorgonzola** Pepperberry rubbed, 8oz mesquite grilled sirloin, with sundried tomato gorgonzola butter 15.00

**Caballero Steak** Eight ounce mesquite grilled sirloin, smothered with chili, grilled onion, mushrooms, topped with Cheddar-Jack cheese and oven finished 15.00

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**Seafood**

**Tuna Steak** Eight ounce Ahi tuna steak, grilled or blackened 14.50

**Fillet of Fish** Fillet of Swai. Grilled, blackened or fried 12.00

**Coconut Fried Shrimp** A dozen coconut battered shrimp, served with our berry inferno dipping sauce 16.50

**Ribs & Combos**

**Award Winning St Louis Ribs**
Dry rubbed, slow roasted and mesquite wood fire grilled.

Half Rack 11.00
Full Rack 17.50

**Santa Fe Chicken & Ribs** Half rack of ribs and grilled chicken breast with applewood smoked bacon, bbq sauce and Monterey-Jack cheese 16.00

**BBQ Chicken & Ribs** Half rack of St Louis Ribs and a barbequed chicken breast 14.50

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SOUTH OF THE BORDER

All South of the Border dinners are served with Spanish rice, black beans or refried beans

Add a taco (275) or tamale (400) to any entrée

Choose from our selection of meat fillings for Tacos, Burritos, Enchiladas, Rellenos and Chimis: Taco Beef, Pulled Pork, Shredded Chicken, Sloppy Jose, Chorizo or Shredded Beef

Taco Dinner Three soft or hard shell tacos with your choice of meat. Includes lettuce, tomato, cheese and taco sauce on the side 10.00

Shrimp Tacos Three soft or hard shell tacos with shrimp pico de gallo, lettuce and diablo rojo or taco sauce 12.00

Grilled Steak Tacos Three soft or hard shell tacos with steak, lime, cilantro, onion and diablo rojo or taco sauce 12.00

Grilled Chicken Tacos Three soft or hard shell tacos with chicken, pico de gallo and shredded cheese. Served with diablo rojo or taco sauce 12.00

Fish Tacos Grilled or fried Swai, three soft or hard shell tacos with pico de gallo, lettuce and diablo rojo or taco sauce 11.50

Chorizo Tacos Three soft or hard shell tacos with chorizo, lime, cilantro, onion and diablo rojo or taco sauce 10.00

The following are served with Spanish rice and your choice of black beans or refried beans.

Chile Rellenos Two eight inch flour tortillas stuffed with roasted poblano peppers, blended cheese and your choice of meat, then deep fried. Tortillas are then covered in salsa verde, topped with cheese and baked 12.00 Substitute Shrimp 16.50

Chimichanga Large flour tortilla, stuffed with cheese, your choice of meat and deep fried. Served with lettuce, tomato, guacamole and sour cream 10.25 Substitute Shrimp 14.75

Steak Chimichanga Large flour tortilla, stuffed with grilled steak and deep fried. Served with lettuce, tomato, guacamole and sour cream 14.50

Steak Burrito Seasoned grilled steak in a twelve inch flour tortilla, smothered in sauce, cheese and baked 16.50

Burrito Twelve inch Flour tortilla stuffed with cheese and your choice of seasoned meat. We then layer on more cheese, adding your choice of one of our house-made sauces, then baked to perfection!

Enchiladas Two soft corn flautas, loaded with cheese and your choice of seasoned meat. We top with your favorite sauce, then cover with cheese and bake until deliciously melted.

House Made Burrito & Enchilada Sauces

Traditional Salsa 12.00
Verde Green Chili Sauce 12.50
Diablo Hot! Hot! Hot! 13.00
Spicy Chili Meat Sauce 13.50
Queso Cheese Sauce 13.50

Combos

The following combos are filled with your choice of meat, beans or grilled southwest vegetables.

Alvarado Chimichanga & Enchilada 12.00
Vera Cruz Chimichanga, Enchilada & Taco 13.50
Cortez Three Tacos & Tostada 11.50
Tijuana Chimichanga, Rellenos & Tamale 14.50
El Paso Burrito, Enchilada & Tamale 13.50
Burritos Grande Three Burritos, One Traditional, one Verde & one spicy 15.00

**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.**

**Consuming Raw or Under Cooked Meats, Poultry, Seafood, Shellfish, or Eggs May Increase Your Chance of Foodborne Illness, Especially If You Have Certain Medical Conditions.**
**APPETIZERS**

**Baked Nachos**

All Include Jalapenos and Sour Cream

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<th>Personal</th>
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<tr>
<td>Cheese</td>
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<td>Bean &amp; Cheese</td>
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<td>Sloppy Joe</td>
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<td>Deluxe (Beef, Bean &amp; Cheese)</td>
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<tr>
<td>Supreme (The Deluxe with Chili, Tomato, Onion &amp; Olives)</td>
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**Pork Nachos** Slow roasted pulled pork and queso cheese sauce drizzle over homemade tortilla chips 10.00

**Onion Rings** 5.50

**Tamale** 4.00

**Jalapeno Poppers** Served with ranch dressing 6.00

**Jalapeno Bottle Caps** Sliced jalapenos, battered and deep fried. Served with ranch dressing 7.00

**Potato Skins** Topped with Cheddar, bacon, green onions & sour cream 9.00

**Loaded Potato Chips** House-made potato chips, queso cheese, bacon, tomato & green onion 7.50

Add shredded pork, beef or chicken 10.00

**Cheese Planks** Served with marinara sauce 6.00

**Fried Pickle Chips** Served with ranch dressing 6.50

**Fried Mushrooms** Served with ranch dressing 7.00

**Cheddar-Jack Cheese Fries** 5.60

**Southwest Egg Rolls** Mesquite chicken, Monterey-Jack cheese, jalapenos and onion 8.50

**Loaded Cheese Fries** Dean’s golden fries, topped with Cheddar-Jack cheese, bacon, tomato, green onion and sour cream 8.00

Add shredded pork, beef or chicken 10.50

**Wings**

1 lb 7.50 | 3 lbs 21.00 | 7 lbs 45.00

**Sauces**

- BBQ
- Chipotle BBQ
- Honey BBQ
- Garlic Parmesan
- Sriracha
- Teriyaki
- Blackened
- Sweet Chili
- Mango Habanero
- Garlic Sesame
- Orange Ginger
- General Tso

Drenched in a Buffalo Wing Sauce

CAUTION! All Categories Are HOT!

Naked, breaded or boneless. Add celery or carrot sticks, with your choice of blue cheese or ranch 2.00

**Chips & Dips** Served with homemade tortilla chips

- Salsa 2.50
- Pico de Gallo 3.50
- Diablo Rojo 3.50
- Bean Dip 4.50
- White Queso Dip 6.00
- Chili Cheese Dip 6.50
- Guacamole Dip 7.50

**Seven Layer Dip**

- Refried Beans, Guacamole, Tomato, Cheese, Black Olives, Jalapenos and Sour Cream 8.00

**Queso Cheese Sauce** Side 2.00 | Cup 3.50

**Calamari** With marinara sauce 7.00

**Jumbo Clam Strips** With cocktail sauce 8.00

**Boom Boom Shrimp** Tossed in buffalo sauce and served with blue cheese dressing 9.00

**Coconut Fried Shrimp** Golden fried coconut shrimp with blazing berry sauce 8.00

**New Orleans Shrimp** New Orleans seasoned, fried bite-size shrimp 8.00

**Chicken Tenders** Hand breaded in-house and served with your choice of sauce 7.50

**The Indecision** Cheese Planks, Chicken Tenders, Jalapeno Poppers, Jalapeno Bottle Caps, Fried Mushrooms, New Orleans Shrimp and Potato Skins. The Indecision is served with ranch dressing and marinara sauce 18.50