

# RIO BRAVO

## MESQUITE GRILL EST. 2011

### appetizers

- Mesquite Grilled Oysters.....\$18**  
Topped with garlic butter, tomato-basil relish, and a three cheese blend.
- Crab Cake.....\$12**  
Crab cake topped with pico de gallo, fresh avocado, and fried potato strings. Served with remoulade and drizzled with balsamic glaze and sriracha sauce.
- Short Rib Fries.....\$12**  
Beer battered sidewinder fries topped with queso, braised short rib meat, bacon and green onions.
- Andouille Queso w/ Chips.....\$8**
- Margarita Flatbread.....\$11**  
Tomato, basil, and chef's cheese blend.
- Chips and Roasted Salsa.....\$6**  
Fresh corn tortilla chips with our homemade salsa.
- Spinach N' Cheese Dip.....\$9**  
Spinach, bacon, and our cheese blend melted to perfection with crispy tortilla chips.
- Hog Wings.....\$13**  
Mesquite broiled pork shanks glazed with chipotle BBQ sauce. Served on a bed of homemade onion strings.
- Onion Strings and Jalapeños.....\$9**  
Large portion of fried onion and jalapeños with ranch dressing.
- Shrimp N' Avocado Cocktail.....\$13**  
Shrimp and avocado with Mexican cocktail salsa and tortilla chips.
- Quail Legs.....\$15**  
Bacon wrapped legs stuffed with jalapeño and monterey jack.
- Fried Calamari.....\$12**  
Served with marinara.

Try our homemade yeast rolls 6 for \$3 with our Good Jus!!

### soups n salads

Our chef has created the following selection of dressings: Ranch, Caesar, Blue Cheese, Honey Mustard, and Sherry Vinaigrette

- Poblano Chicken Tortilla Soup.....\$7**  
Roasted poblano, corn tortillas, and chicken, finished with crispy tortilla strips, avocado, and sour cream.
  - Gumbo.....\$8**  
Homemade chicken and shrimp gumbo.
  - Roasted Mesquite Chicken Salad.....\$12**  
Shredded rotisserie chicken with candied pecans, dried cranberries, bleu cheese, apples, and tomatoes with sherry vinaigrette.
  - Mesquite Steak Salad.....\$16**  
Bacon, grilled corn, grilled red peppers, tomatoes, and cucumbers, tossed with our ranch dressing, topped with 8 oz. of steak and fried onion strings.
  - Tejas Caesar.....\$9**  
Roasted corn, grilled red peppers, parmesan, and cotija cheese with caesar dressing.
  - Iceberg Wedge.....\$9**  
Crisp iceberg topped with bacon, tomato-basil relish, and blue cheese dressing.
- Add Salmon \$7, or Chicken, Shrimp \$6 to any salad.  
Half House Salad and Half Caesar Salad for \$5*

### burgers n sandwiches

Burgers and chicken are grilled fresh, never frozen, over our mesquite grill. All sandwiches are served on a toasted bun with french fries.

- Grilled Chicken Sandwich.....\$10**  
Chicken breast with havarti cheese, lettuce, tomato, avocado and bacon.
- Backyard Burger ½ lb.....\$10**
- Double Backyard Burger 1 lb.....\$16**  
100% certified Angus beef with lettuce, tomatoes, onions and pickles. Add cheese for \$0.75. Add bacon for \$0.75.
- Shrimp Po Boy.....\$12**  
Fried gulf shrimp with coleslaw and tartar sauce.
- Cheese Steak Sandwich .....\$15**  
Shaved beef on a toasted hoagie topped with sautéed onions and bell peppers with melted cheese. Served with our good jus and french fries.

### beef n pork

Our steaks are certified Angus beef, grilled over mesquite and finished with garlic butter.

- Chicken Fried Steak/or Chicken.....\$17**  
Served with smashed potatoes, green beans, and cream gravy.
  - Grilled Pork Chop.....\$19**  
Grilled pork chop with smashed potatoes, green beans, and our good jus.
  - NY Strip.....\$30**  
14 oz. Certified Angus beef with bourbon steak sauce. Served with mac n' cheese and sautéed broccolini.
  - Rib Eye.....\$36**  
16 oz. Certified Angus beef served with smashed potatoes, grilled asparagus, and good jus.
  - Bacon Wrapped Filet.....\$39**  
10 oz. Certified Angus with Texas Hunter sauce. Served with smashed potatoes and grilled asparagus.
  - Braised Drunken Short Rib.....\$26**  
Braised beef short rib over poblano Asiago grits, and fried asparagus.
  - Pork Milanaise.....\$21**  
Tenderized pork ribeye battered with our Asiago cheese mix, topped with sun-dried tomatoes, artichoke hearts, and shrimp in a lemon butter sauce. Served with smashed potatoes and broccolini.
- Add 4 grilled shrimp to any entree for \$6.*

### chicken n pasta

- ½ Rotisserie Chicken.....\$14**  
Served with smashed potatoes, green beans and good jus.
- Fettucini Alfredo.....\$11**  
Pasta in a creamy Alfredo sauce. Add mesquite chicken for \$6.
- Shrimp Scampi.....\$16**  
Fresh gulf shrimp sautéed with mushrooms, spinach and tomatoes. Served over angel hair pasta.
- Asiago Crusted Chicken.....\$14**  
Pan fried, served with fettuccini and mixed veggies tossed in marinara.

### seafood

- Seafood Platter.....\$21**  
Stuffed crab, 5 fried shrimp, catfish served with fries, cole slaw, tartar and cocktail.
- Grilled or Fried Shrimp.....\$17**  
Gulf shrimp served with rice pilaf and coleslaw.
- Grilled Salmon.....\$19**  
Salmon filet with grilled asparagus, smashed potatoes, and tomato-basil relish.
- Catfish Combo.....\$19**  
2 Catfish filets (grilled, blackened or fried) served with homemade dirty rice and a cup of gumbo.
- Shrimp and Grits.....\$18**  
Shrimp sautéed with red bell peppers, green bell peppers, and tossed in a cajun sauce. Served on top of poblano Asiago grits.
- Fresh Fish of the Day.....MKT**

### sides

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|--------------------|-------------------|-------------------------|
| Broccolini         | Green Beans       | French Fries            |
| Smashed Potatoes   | Grilled Asparagus | Mac and Cheese          |
| Sweet Potato Fries | Sautéed Spinach   | Sautéed Brussel Sprouts |
| Fried Asparagus    | Poblano Grits     |                         |

### beverages

- Specialty Teas.....\$5**  
Blackberry Sage, Ginger Peach, Pomegranate Green Tea, Raspberry Quince
- Soft Drinks.....\$2.50**  
Coke, Diet Coke, Sprite, Dr. Pepper, Orange, Root Beer, Tea, Lemonade, Milk

\*CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, PORK, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. PLEASE ALERT YOUR SERVER OF ANY FOOD ALLERGIES PRIOR TO ORDERING. WE DO USE PEANUTS AND PEANUT OILS IN OUR RECIPES. WE ARE NOT RESPONSIBLE FOR AN INDIVIDUAL'S ALLERGIC REACTION TO OUR FOOD OR INGREDIENTS USED IN FOOD ITEMS. ROTISSERIE COOKED ITEMS MAY IMPART A SLIGHT PINK COLOR.

\*There may be small bones in some fresh fish and chicken. \*Some wines & Marachino cherries contain sulfites.