

DINNER MENU

MON-THUR 4:00 P.M. - 9:00 P.M. | FRI 11:00 A.M. - 10:00 P.M. | SAT 2:00 P.M. - 10:00 P.M. | SUN 2:00 P.M. - 10:00 P.M.

STARTERS

- Shrimp Cocktail 12**
Six Huge Shrimp, Homemade Cocktail Sauce
- Sausage Bites 7**
Smoked Sausage In Our BBQ Sauce
- Steak Bites 8**
Served With BBQ Sauce
- Smoked Salmon 11**
Served Chilled With Capers & Our Homemade Dill Sauce
- Deep Fried Salmon 11**
A Unique Idea - It's Really Good!
- Sweet Potato Fries 5**
Served With Raspberry Chipotle Sauce

SOUPS & SALADS

- Caesar Salad 7**
Romaine, Parmesan, Croutons, & our Caesar Dressing
- Garden Salad 7**
Romaine, Tomatoes, Carrots, Cabbage, Cucumbers, & Croutons
- Iceberg Wedge Salad 8**
Blue Cheese Crumbles, Bacon, & Tomatoes
- French Onion Soup 7**
Prepared in a Sherry Beef Stock, Onions, Croutons, & Melted Swiss
- Tortilla Soup **SPICY** 7**
Add Chicken For \$1.00

ENTRÉE SALADS

A Large Garden Or Caesar Salad Served With Your Choice Of:

- Steak 13**
- Grilled Chicken 11**
- Smoked Salmon Or Shrimp 12**

ORIGINAL G.A. STEAKS

CERTIFIED ANGUS BEEF | HAND-CUT & AGED ON PREMISES

- Ribeye 14 oz. 35**
Our Most Popular Cut, Tender & Aged To Perfection
- Filet Mignon 8 oz. 37**
Aged Tenderloin That'll Melt In Your Mouth
- New York Strip 14 oz. 32**
- Chopped Steak **SPICY** 16**
*12 oz. Lean Ground Steak
Served with Grilled Onions & Diced Green Chile*
- 24 oz. Porterhouse 39**
- Top Sirloin 16 oz. 23**
Lean & Aged To Perfection
- Chicken Fried Steak 17**
Hand-Battered & Fried, Smothered In Creamy Gravy

* Add 12 oz. Lobster Tail for \$35
Or 5 Jumbo Shrimp for \$10 to Any Steak.

Top Sirloin Steak Dinner For 2 45

A Two-Pound Platter Of Tender Sliced Sirloin

RARE Cool Red Center  **MEDIUM RARE** Warm Red Center  **MEDIUM** Pink Throughout  **MEDIUM WELL** Slightly Pink  **WELL** Cooked Throughout  Other Options: **Charred OR Pittsburgh**

SIDES & TOPPINGS

- Grilled Long Green Chiles 3** **Diced Green Chiles 3** **Grilled Onions 2** **Sautéed Mushrooms 7**
- Steamed Vegetables 4** **Tampiqueña Topping **SPICY** 3** **Tampico Topping **SPICY** 3**
- Homemade Salsa 2** **Grilled or Fresh Jalapeños 2**

SEAFOOD

- Jumbo Shrimp 1 lb. 25**
*Your Choice: **Beer-Battered** • **Grilled** • **Or Scampi***
- Rainbow Trout 21**
Grilled & Served With Homemade Tartar Sauce
- Red Snapper 22**
Broiled & Served With Homemade Tartar Sauce
- Icelandic Haddock 18**
*Your Choice: **Beer-Battered** • **Grilled** • **Or Broiled***
- Norwegian Salmon 22**
Grilled & Served With Homemade Dill Sauce
- Australian Lobster Tail 49**
12 oz. Charbroiled & Succulent, Served With Drawn Butter

All Dinners Include One Side: **1 lb. Baked Potato** • **Steak Fries** • **Green Beans** • **OR Steamed Vegetables**
Plus **Texas Caviar** (Great American Pinto Beans) • **Pinapple Coleslaw** • **& Dinner Roll & Butter**
Sweet Potato Fries • **Garden** OR **Caesar Salar** For An Additional \$2.00

CHICKEN & BBQ COMBINATIONS

- Chicken Breast 16**
*2 Large Skinless & Boneless Breasts - Your Choice:
Beer-Battered • **Grilled** • **BBQ** • **Cajun-Style** • **Buffalo-Style**
Or Any Combination*
- Brisket 20**
- Brisket & Chicken 21**
- Brisket, Chicken, & Sausage 22**
- BBQ Ribs 25**
Add A Rib To Any BBQ Combo For \$3.00

STEAKBURGERS/SANWICHES

SERVED WITH STEAK FRIES

- "Original" Steakburger 11**
*Additional Toppings:
Bacon • **Mushrooms** • **Diked Green Chile** • **Grilled Onions** • **Bleu-Cheese**
1st Topping +\$1.00 | Each Additional +.50¢*
- Ribeye Steak Sandwich 16**
8 oz. Perfectly Aged & Grilled, Served on a Special Bun
*Additional Toppings:
Bacon • **Mushrooms** • **Diked Green Chile** • **Grilled Onions** • **Bleu-Cheese**
1st Topping +\$1.00 | Each Additional +.50¢*

Extra Plate 7
*Your Choice Of:
1 lb. Baked Potato • **Steak Fries** • **Or Steamed Vegetables**
Plus **Texas Caviar** (Great American Pinto Beans) • **Pinapple Coleslaw** • **Dinner Roll & Butter***

IF OUR SERVICE MEETS YOUR EXPECTATIONS,
A 20% GRATUITY WILL BE ADDED FOR ALL PARTIES OF 5 OR MORE.

ASK ABOUT OUR PRIVATE ROOM FOR YOUR SPECIAL EVENT.