

Entrees

14oz Hand-cut Prime Rib-eye – served with sautéed Mushrooms, Herb Butter, and your choice of Potato and Salad. (Add sautéed Shrimp \$5.00)

33

Atlantic Wild Caught Salmon – Pan Seared Filet, served over Risotto, and Green Beans

23

Pistachio Fried Steak – Our most popular signature dish. An 8oz Sirloin in a Pistachio Breading served with Mashed Potatoes, Jalapeno Gravy, and Asparagus

19

Rigatoni Capitan – Shrimp in a Pinot Grigio Sauce, Green Beans, Artichoke Hearts, Mushrooms, and Tomatoes served with Rigatoni Pasta and topped with freshly grated Parmesan

17

Chicken Florentine – Creamy Alfredo Sauce with sautéed Onions, Spinach, Grilled Chicken, tossed in Pasta of the Day, and topped with Diced Tomatoes, freshly grated Parmesan

17

Lemon Pepper Chicken – Grilled Chicken seasoned with Lemon Pepper, served with Mashed Potatoes, and Green Beans

16

Gopher Burger – Seasoned Patty served with choice of Cheese, Lettuce, Tomato, Red Onion, Pickle Spear, and House Cut Fries. (Swiss, Cheddar, or Muenster) (Add Bacon, Jalapenos, or Mushrooms)

15

Turkey Club – Thinly sliced Smoked Turkey, Bacon, Cheddar, Swiss Cheese, on Ciabatta Roll, with Tomato, Lettuce, Pickle Spear, and Green Goddess Dressing served with Home Fries. (Add Avocado \$2.00)

14

Homemade Desserts

Ask your server for available options

7

Fries and Pistachio Fried Steak cooked in Canola Oil

20% gratuity for parties of 6 or more \$2.00 for Substitutions and Split Meals

Appetizers

Mexican Shrimp Cocktail - Cucumber, Celery, Red Onions, Jalapeno, Avocado, and Lots of Shrimp

15

House Fries with Cheddar Cheese, Mozzarella Cheese, and Bacon served with our Homemade Green Goddess Dressing

12

Chicken Campechanas - Corn Tortilla Chips, Chicken, Cheddar Cheese and Mozzarella Cheese topped with Red Onions, Tomatoes, and Sliced Black Olives served with Fresh Salsa and Guacamole (Add Shrimp \$5.00)

9

Spinach and Artichoke Dip - served with Olive Oil Toasted Whole Grain Bread

10

West Texas Style Chicken Tapas - 3 Fried Corn Tortillas stuffed with Chicken and topped with Cheddar Cheese, Sour Cream, Black Olives, and Chives
Complimented with Fresh Salsa and Guacamole

12

Salads

House Salad - Romaine Lettuce, Tomato, and Red Onions served with Balsamic Vinaigrette

Greek Salad - Romaine Lettuce, Feta, Tomato, Red Onions, and Kalamata Olives, and Peppercornini served with a Red Wine Vinaigrette

El Capitan - Spinach, Carrots, Pecans, Mandarin Oranges, Cranberries, and Feta, served with Cumin-lime Vinaigrette

Classic Caesar - Romaine Lettuce, topped with freshly grated Parmesan Cheese, Whole Grain Croutons served with Homemade Caesar Dressing

Berry and Spinach- Spinach, topped with Blueberries, Strawberries, Blue Cheese Crumbles, and Pecans with Strawberry Vinaigrette

7

(Add Chicken or Shrimp)

15

Beer

Budweiser
Michelob Ultra
Miller Light
Corona

Bud Light
Coors Light
Heineken
Dos Equis Lager

Shiner Bock
Ranger IPA
Negra Modelo

Domestic \$3.50 Draft \$3 Import \$4
Happy Hour (4pm-7pm) 1/2 Off (Beers only)

Wine

Glass/Bottle

Cabernet - Organic Stellar - South Africa - Tart and dry with ripe tannins and no harsh edges	\$24
Cabernet - Sigillo, - San Germimiano	\$27
Chardonnay - T. Henry Flavors of Asian Pear and Bright Apple aromatics, finish is clean and smooth	\$7 / \$24
Chardonnay - Peirano Estates - California	\$24
Chianti - Romanelli - Italy Dry, medium bodied with a splash of strawberries and dark berries	\$23
Ficorosso - 75% Nebbiolo, 20% Uva Rara, and 5% Vespolina Spicy hints	\$36
Grillo - La Balla Vita -Italy	\$15
Italian Cescon - Italy	\$9 / \$29
La Yunta Torrontes - 2011 Famatina Valey, La Rioja - Argentina	\$27
Lambrusco - Amabile - Italy	\$27
Malbec -Dos Fincas -Argentina- flavors of plums, vanilla and tobacco that blend directly with oak	\$9 / \$29
Malbec Organic - Jean Bousquet - Argentina Ripe plum and chocolate flavors with a very soft feel	\$7 / \$24
Merlot - Ramspec - Napa Valley	\$31
Merlot - Thomas Henry - Blackberry and dark cherry, hint of spice, finish with just a touch of chocolate.	\$8 / \$26
Merlot Organic - Jean Bousquet - Medium bodied with ripe cherry and blueberry notes	\$24
Moscado -Cara Mia - Italy Aromatic, with undertones of acacia flowers and sage	\$9 / \$30
Pinot Grigio - Dry, fresh with a strong fruity overtone and orange peel	
Pinot Gris - Bridgeview - 2010 - Oregon	\$15
Pinot Noir - T. Henry cherry, strawberry, flavors of dark cherries, black raspberry with cinnamon.	\$8 / \$26
Riesling - St Clair -New Mexico Well rounded with rich and sweet flavours of pear	\$26
Rosso di Renicci - Supertuscan blend of 80% Sangiovese and 20% Merlot	\$46
Rossomaroni - 100% Nebbiolo young and fresh easy to drink wine	\$27
Sauvignon - Sigillo - Italy	\$27
Sauvignon Blanc Organic Stellar - South Africa - Dry, with fruit flavour of mango, lemon, and lemon grass	\$24
Shiraz Organic Stellar - South Africa - Semi-dry, with white pepper and red berry fruit	\$24
Sparkling Wine Rising Star - Texas - Semi-Dry brut, fragrantly sweet with ultra-fine bubbles and toasty finish	\$36
Sweet Red Wine San Felipe Del Rio - Texas - Fruity with an aroma of strawberries, violet, and Iris	\$29