

Alamo STEAKHOUSE

GATLINBURG
705 E. PARKWAY
(865) 436-9998

PIGEON FORGE
3050 PARKWAY
(865) 908-9998

LUNCH MENU 11 am - 3 pm

STARTERS

FLAME GRILLED OYSTERS - \$12
SIX OYSTERS TOPPED WITH OUR LIGHT GARLIC SAUCE, A TOUCH OF PARMESAN CHEESE AND GRILLED OVER AN OAK FIRE.

HORSERADISH-PARMESAN PRIME RIB STRIPS - \$12
OUR PRIME RIB CUT INTO STRIPS AND BLACKENED TO MAKE THEM SPICY, AND THEN TOPPED WITH HORSERADISH-PARMESAN SAUCE.

BACON WRAPPED SHRIMP - \$11
FIVE LARGE, SWEET SHRIMP, WRAPPED IN HICKORY BACON, SKEWERED AND DIPPED IN OUR OWN HONEY BAR-B-QUE SAUCE, AND THEN OAK GRILLED. ENJOY A DOUBLE ORDER FOR \$18.

HOT CRAB DIP - \$12
THIS SPICY, CREAMY CRAB DIP IS DELICIOUS. SERVED WITH HOMEMADE CRISPY PITA CHIPS.

SHRIMP COCKTAIL - \$12
EIGHT SWEET SHRIMP BOILED, CHILLED AND SERVED WITH OUR ZESTY COCKTAIL SAUCE.

SOMBREROS - \$10
FRESH MUSHROOM CAPS BAKED WITH A DELICIOUS SEASONED CRAB STUFFING. TOPPED WITH MELTED MONTEREY JACK AND PARMESAN CHEESES.

TEXAS TATERS - \$10
CRISP SKINS TOPPED WITH HICKORY BACON, SHREDDED CHEDDAR CHEESE AND SCALLIONS. SERVED WITH SOUR CREAM.

MOZZARELLA STICKS - \$10
HOMEMADE, HOT AND DELICIOUS! SERVED WITH MARINARA SAUCE.

LUNCH COMBO - \$12
FRESH MIXED GREEN HOUSE SALAD, WEDGE SALAD, CAESAR SALAD, OR SPINACH SALAD, WITH YOUR CHOICE OF LOADED BAKED POTATO, SOUP, HALF A TEXAN DIP OR TURKEY, BACON AND CHEDDAR MELT.

SALAD DRESSINGS
RANCH, BLEU CHEESE, CATALINA, POPPY SEED, HONEY MUSTARD, BALSAMIC VINEGARETTE, CAESAR, ITALIAN, THOUSAND ISLAND, APPLE CIDER VINAIGRETTE, OLIVE OIL AND VINEGAR.

*ALAMO BACON AND CHEESE STEAK BURGER - \$12

SERVED WITH OUR FAMOUS CRUNCHY FRENCH FRIES

OUR BURGERS ARE GROUND FRESH DAILY ON PREMISES FROM OUR OWN CHOICE FILET, RIB EYE AND NEW YORK STRIP STEAKS, GRILLED TO PERFECTION AND SERVED WITH BACON AND YOUR CHOICE OF CHEESE ON A CIABATTA ROLL. ALL BURGERS COOKED TO MEDIUM TEMPERATURE OR HIGHER. CHOOSE FROM AMERICAN, CHEDDAR, MONTEREY JACK, SWISS, BLEU OR PEPPER JACK CHEESE.

SOUPS AND SALADS

FRENCH ONION SOUP - \$6
RICH CARAMELIZED BROTH AND TENDER ONIONS TOPPED WITH CROUTONS AND PROVOLONE CHEESE.

SOUP OF THE DAY - \$6
OUR CHEFS TAKE THE FRESHEST INGREDIENTS AND WHIP UP A DELICIOUS SOUP YOUR GRANDMA WOULD BE PROUD TO CALL HER OWN.

CRAB SOUP - \$7
THIS THICK, RICH BISQUE IS FILLED WITH LUMP CRABMEAT AND LOVE. HOUSE SPECIALTY! (LIMITED AVAILABILITY)

MIXED GREEN SALAD - \$6
MIXED GREENS WITH CUCUMBERS, TOMATOES, RED ONIONS, TOPPED WITH SHREDDED CHEESE, BACON BITS AND CROUTONS.

WEDGE SALAD - \$7
CRISP ICEBERG LETTUCE QUARTER, SPRINKLED WITH BLEU CHEESE CRUMBLES, RED ONION AND BACON. TOPPED WITH CATALINA AND BLEU CHEESE DRESSINGS.

CAESAR SALAD - \$6
FRESH ROMAINE LETTUCE TOSSED WITH CAESAR DRESSING AND TOPPED WITH PARMESAN CHEESE AND CROUTONS.

ALAMO SPINACH SALAD - \$7
BABY SPINACH TOSSED WITH MUSHROOMS, BACON AND OUR HOMEMADE POPPY SEED DRESSING.

CHARBROILED CHICKEN SALAD - \$14
LARGE FRESH MIXED GREEN SALAD WITH STRIPS OF OAK GRILLED SEASONED CHICKEN BREAST. SUBSTITUTE GRILLED SHRIMP FOR \$1. SUBSTITUTE 8OZ OF GRILLED SALMON FOR \$4.

CHARBROILED CHICKEN CAESAR SALAD - \$14
TRADITIONAL ROMAINE LETTUCE SALAD WITH SEASONED GRILLED CHICKEN BREAST. SUBSTITUTE GRILLED SHRIMP FOR \$1. SUBSTITUTE 8OZ OF GRILLED SALMON FOR \$4.

BLACK-N-BLEU FILET SALAD - \$16
MIXED GREENS, RED ONION, DRIED CRANBERRIES AND BLEU CHEESE CRUMBLES TOSSED IN A BALSAMIC VINAIGRETTE DRESSING AND TOPPED WITH BLACKENED FILET TIPS.

LUNCH CHEF'S SPECIALS

SERVED WITH FRENCH FRIES OR GARLIC MASHED POTATOES AND BROCCOLI

***HORSERADISH-PARMESAN SIRLOIN - \$18**
OUR HAND-CUT 10 OZ SIRLOIN, TOPPED WITH A HORSERADISH-PARMESAN SAUCE.

***PORK CHOPS - \$14**
TWO PORK CHOPS OAK GRILLED TO PERFECTION. A CUSTOMER FAVORITE.

***CHILI RUBBED PORK CHOPS - \$15**
A LITTLE KICK SETS OFF THESE OAK-GRILLED PORK CHOPS PERFECTLY. SERVED WITH OUR LIGHT CITRUS BBQ SAUCE.

PADRE ISLAND FRIED SHRIMP - \$12
FIVE LARGE GULF SHRIMP, BUTTERFLIED AND HAND BREADED DAILY. FRIED TO A GOLDEN BROWN.

***GRILLED SALMON - \$16**
OAK GRILLED SALMON, LIGHTLY SEASONED AND DELICIOUS. SERVED OVER RICE PILAF.

SANTE FE CHICKEN - \$14
BONELESS CHICKEN BREAST GRILLED AND COVERED WITH SAUTEED ONIONS, MUSHROOMS AND MELTED MONTEREY JACK CHEESE. SERVED WITH SALSA.

SAN ANTONIO CHICKEN - \$14
GRILLED BONELESS CHICKEN BREAST, TOPPED WITH CHEDDAR AND MONTEREY JACK CHEESES, BBQ SAUCE, RED ONIONS, DICED TOMATOES AND SCALLIONS.

CHICKEN TERIYAKI - \$13
BONELESS BREAST GLAZED WITH TERIYAKI SERVED OVER RICE PILAF AND TOPPED WITH A GRILLED PINEAPPLE RING.

***FORT WORTH CHOPPED STEAK - \$12**
ONE HALF POUND OF DELICIOUS BEEF, GROUND IN-HOUSE, SMOTHERED WITH MUSHROOMS, ONIONS AND HOMEMADE BROWN GRAVY. THIS CUT IS PREPARED MEDIUM OR HIGHER ONLY.

***SIRLOIN STEAK 10 OZ - \$16**
CENTER CUT OF HAND SELECTED BEEF, OAK GRILLED JUST THE WAY YOU LIKE.

YOU MAY SUBSTITUTE A GARDEN, CAESAR, WEDGE OR SPINACH SALAD FOR A SIDE ITEM FOR \$2.50
YOU MAY SUBSTITUTE A BAKED POTATO OR SWEET POTATO FOR A SIDE ITEM FOR ONLY \$1.00

SANDWICHES

ALL SANDWICHES SERVED WITH OUR FAMOUS CRUNCHY FRENCH FRIES

TEXAN DIP - \$12
THINLY SLICED PRIME RIB WITH MELTED MONTEREY JACK CHEESE AND SAUTEED ONIONS, SERVED ON CIABATTA ROLL.

TURKEY, BACON AND CHEDDAR MELT - \$12
GRILLED SOURDOUGH BREAD WITH TURKEY, BACON AND CHEDDAR CHEESE AND OUR OWN HOMEMADE PARMESAN PEPPERCORN SAUCE. TOPPED WITH LETTUCE AND TOMATO.

SOUTHWESTERN CHICKEN WRAP - \$12
SLICED CHICKEN, SHREDDED CHEDDAR CHEESE, LETTUCE, TOMATO, ONION, AVOCADO, AND OUR OWN SALSA-RANCH SAUCE ROLLED UP FOR A DELICIOUS LUNCH.

COWBOY CLUB - \$12
THINLY SLICED TURKEY AND HAM, TOPPED WITH BACON, CHEDDAR AND SWISS CHEESES. SERVED ON TEXAS TOAST WITH LETTUCE AND TOMATO.

OPEN-FACED ROAST BEEF SANDWICH - \$12
THINLY SLICED PRIME RIB LAYERED OVER TEXAS TOAST AND SMOTHERED WITH HOMEMADE BROWN GRAVY.

PRIME RIB AND BEER CHEESE - \$12
WE TAKE OUR SLOW ROASTED PRIME RIB, SHAVE IT THIN, ADD SOME SAUTEED ONIONS AND HOMEMADE BEER CHEESE AND SERVE IT ON TOASTED CIABATTA.

BEEF BEEF AND MORE BEEF

ALL ENTREES COME WITH A CHOICE OF SALAD AND A CHOICE OF SIDE

***RIO GRANDE RIBEYE**
THIS ONE WILL HAVE YOU CROSSING THE BORDER FOR MORE. THIS CUT OF MEAT IS HEAVILY MARBLED, WHICH LEADS TO ITS FULL FLAVOR.
12 OZ CUT - \$34

***ALAMO NY STRIP - \$32 (13 OZ)**
A STEAK LOVER'S STEAK. GREAT CHOICE FOR A HEARTY APPETITE.

***FILET MIGNON**
7 OZ CUT - \$34 10 OZ CUT - \$40
THE MOST LEAN AND TENDER CUT OF BEEF.

***TEXAS T-BONE - \$32 (16 OZ)**
THICK AND JUICY CENTER CUT OF STEAK.

***EL PRESIDENTE PORTERHOUSE \$38 (20 OZ)**
A HOUSE SPECIALTY FIT FOR A KING, PRESIDENT OR GENERAL! THE BEST OF BOTH WORLDS! A FILET AND A STRIP ALL IN ONE. (LIMITED AVAILABILITY)

***STEAK AND SHRIMP - \$38**
A 7-OUNCE FILET AND ONE SKEWER OF SHRIMP, BOTH OAK GRILLED.

*THE STEAK - \$38

THIS 20-OUNCE RIB EYE STEAK'S OUTSTANDING FLAVOR COMES FROM LEAVING THE BONE IN WHILE COOKING. SO DELICIOUS, IT SHOULD BE ILLEGAL!

OSCAR YOUR STEAK - \$6

TOP ANY OF THE ABOVE STEAKS WITH ASPARAGUS, CRABMEAT AND HOLLANDAISE SAUCE.

GRILL MASTER'S STEAK GUIDE
RARE: COOL RED CENTER
MEDIUM RARE: WARM RED CENTER
MEDIUM: HOT PINK CENTER
MEDIUM WELL: HOT SLIGHTLY PINK CENTER
WELL: HOT, NO PINK

GRILL MASTER'S STEAK TOPPERS
TOP IT WITH HOLLANDAISE SAUCE
BLACKEN IT FOR A KICK
TOP IT WITH BEARNAISE SAUCE
ADD BLEU CHEESE CRUMBLES
HORSERADISH SAUCE \$2 EACH

CHEF'S ADDITIONS

GRILLED ASPARAGUS WITH HOLLANDAISE SAUCE - \$6

BUTTON MUSHROOMS - \$6
SIZZLING HOT AND SERVED IN OUR DELICIOUS WINE SAUCE.

SIDEARMS

GARLIC MASHED POTATOES, BAKED POTATO, BAKED SWEET POTATO, STEAMED BROCCOLI, FRENCH FRIES, RICE PILAF, ALAMO POTATOES, VEGETABLE MEDLEY, CREAMED SPINACH, SAUTEED MUSHROOMS & ONIONS. - \$3

LOADED BAKED POTATO - \$5
TOPPED WITH BUTTER, SOUR CREAM, CHEDDAR CHEESE, BACON AND SCALLIONS.

WHISTLE WETTERS

FOUNTAIN SODA, ICED TEA, AND LEMONADE - \$3
COFFEE, HOT TEA OR HOT CHOCOLATE - \$2.5

MILK, CHOCOLATE MILK - \$2.5

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION.

PRICES AND ITEMS ARE SUBJECT TO CHANGE.

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DINNER MENU

3 pm - Close

STARTERS

FLAME GRILLED OYSTERS - \$12
SIX OYSTERS TOPPED WITH OUR LIGHT GARLIC SAUCE, A TOUCH OF PARMESAN CHEESE AND GRILLED OVER AN OAK FIRE.

HORSERADISH-PARMESAN PRIME RIB STRIPS - \$12
OUR PRIME RIB CUT INTO STRIPS AND BLACKENED TO MAKE THEM SPICY, AND THEN TOPPED WITH HORSERADISH-PARMESAN SAUCE.

BACON WRAPPED SHRIMP - \$11
FIVE LARGE, SWEET SHRIMP, WRAPPED IN HICKORY BACON, SKEWERED AND DIPPED IN OUR OWN HONEY BAR-B-QUE SAUCE, AND THEN OAK GRILLED. ENJOY A DOUBLE ORDER FOR \$18.

HOT CRAB DIP - \$12
THIS SPICY, CREAMY CRAB DIP IS DELICIOUS. SERVED WITH HOMEMADE CRISPY PITA CHIPS.

SHRIMP COCKTAIL - \$12
EIGHT SWEET SHRIMP BOILED, CHILLED AND SERVED WITH OUR ZESTY COCKTAIL SAUCE.

SOMBREROS - \$10
FRESH MUSHROOM CAPS BAKED WITH A DELICIOUS SEASONED CRAB STUFFING. TOPPED WITH MELTED MONTEREY JACK AND PARMESAN CHEESES.

TEXAS TATERS - \$10
CRISP SKINS TOPPED WITH HICKORY BACON, SHREDDED CHEDDAR CHEESE AND SCALLIONS. SERVED WITH SOUR CREAM.

MOZZARELLA STICKS - \$10
HOMEMADE, HOT AND DELICIOUS! SERVED WITH MARINARA SAUCE.

SALAD DRESSING

RANCH, BLEU CHEESE, CATALINA, POPPY SEED, HONEY MUSTARD, BALSAMIC VINAIGRETTE, CAESAR, ITALIAN, THOUSAND ISLAND, APPLE CIDER VINAIGRETTE, OLIVE OIL AND VINEGAR.

SOUPS AND SALADS

FRENCH ONION SOUP - \$6
RICH CARAMELIZED BROTH AND TENDER ONIONS TOPPED WITH CROUTONS AND PROVOLONE CHEESE.

SOUP OF THE DAY - \$6
OUR CHEFS TAKE THE FRESHEST INGREDIENTS AND WHIP UP A DELICIOUS SOUP YOUR GRANDMA WOULD BE PROUD TO CALL HER OWN.

CRAB SOUP - \$7
THIS THICK, RICH BISQUE IS FILLED WITH LUMP CRABMEAT AND LOVE. HOUSE SPECIALTY! (LIMITED AVAILABILITY)

MIXED GREEN SALAD - \$6
MIXED GREENS WITH CUCUMBERS, TOMATOES, RED ONIONS, TOPPED WITH SHREDDED CHEESE, BACON BITS AND CROUTONS.

WEDGE SALAD - \$7
CRISP ICEBERG LETTUCE QUARTER, SPRINKLED WITH BLEU CHEESE CRUMBLES, RED ONION AND BACON. TOPPED WITH CATALINA AND BLEU CHEESE DRESSINGS.

CAESAR SALAD - \$6
FRESH ROMAINE LETTUCE TOSSED WITH CAESAR DRESSING AND TOPPED WITH PARMESAN CHEESE AND CROUTONS.

ALAMO SPINACH SALAD - \$7
BABY SPINACH TOSSED WITH MUSHROOMS, BACON AND OUR HOMEMADE POPPY SEED DRESSING.

CHARBROILED CHICKEN SALAD - \$14
LARGE FRESH MIXED GREEN SALAD WITH STRIPS OF OAK GRILLED SEASONED CHICKEN BREAST. SUBSTITUTE GRILLED SHRIMP FOR \$1. SUBSTITUTE 8OZ OF GRILLED SALMON FOR \$4.

CHARBROILED CHICKEN CAESAR SALAD - \$14
TRADITIONAL ROMAINE LETTUCE SALAD WITH SEASONED GRILLED CHICKEN BREAST. SUBSTITUTE GRILLED SHRIMP FOR \$1. SUBSTITUTE 8OZ OF GRILLED SALMON FOR \$4.

BLACK-N-BLEU FILET SALAD - \$16
MIXED GREENS, RED ONION, DRIED CRANBERRIES AND BLEU CHEESE CRUMBLES TOSSED IN A BALSAMIC VINAIGRETTE DRESSING AND TOPPED WITH BLACKENED FILET TIPS.

CHEF'S SELECTIONS

ALL ENTREES COME WITH CHOICE OF SALAD AND CHOICE OF ONE SIDE.

***HORSERADISH-PARMESAN FILET - \$36**
OUR HAND-CUT AGED FILET MIGNON, TOPPED WITH A HORSERADISH-PARMESAN SAUCE.

***PEPPERCORN NY STRIP - \$32**
NY STRIP COATED WITH PEPPERCORNS AND GRILLED. TOPPED WITH SWEET MARINATED SHALLOTS.

***BLEU CHEESE FILET TIPS - \$30**
OUR VERSION OF THE SURF AND TURF. WE TAKE OUR DELICIOUS FILET TIPS AND TOP THEM WITH HORSERADISH AND BLEU CHEESE CREAM SAUCE. WE ADD A SKEWER OF GRILLED SHRIMP FOR GOOD MEASURE.

***SALMON OSCAR - \$32**
CENTER CUT WILD CAUGHT SALMON FILET, TOPPED WITH CRAB MEAT, ASPARAGUS AND HOLLANDAISE SAUCE.

STUFFED SHRIMP - \$28
WE BUTTERFLY OUR SHRIMP AND FILL IT WITH CRAB STUFFING AND THEN COVER IT WITH A DELICIOUS GARLIC BUTTER AND BAKE IT.

SEAFOOD

BACON WRAPPED SHRIMP - \$26
TWO SKEWERS OF OUR FAMOUS SHRIMP, DIPPED IN OUR OWN HONEY BAR-B-QUE SAUCE AND THEN OAK GRILLED.

***OAK GRILLED SALMON - \$26**
EIGHT OUNCES OF CENTER CUT WILD CAUGHT SALMON FILET, LIGHTLY SEASONED AND GRILLED. SERVED OVER RICE PILAF.

PADRE ISLAND FRIED SHRIMP - \$22
SEVEN LARGE GULF SHRIMP, BUTTERFLIED AND BREADED TO ORDER. FRIED TO A GOLDEN BROWN.

PORK AND POULTRY

***CHILI RUBBED PORK CHOPS - \$26**
A LITTLE KICK SETS OFF THESE OAK-GRILLED PORK CHOPS PERFECTLY. SERVED WITH OUR LIGHT CITRUS BBQ SAUCE.

***OAK FIRED PORK CHOPS - \$24**
TWO LARGE, THICK AND JUICY CHOPS, GRILLED TO SIZZLING PERFECTION.

SANTE FE CHICKEN - \$24
BONELESS CHICKEN BREAST GRILLED AND COVERED WITH SAUTEED ONIONS, MUSHROOMS AND MELTED MONTEREY JACK CHEESE. SERVED WITH SALSA.

TERIYAKI CHICKEN - \$22
BONELESS BREAST GLAZED WITH TERIYAKI SERVED OVER RICE PILAF AND TOPPED WITH A GRILLED PINEAPPLE RING.

SAN ANTONIO CHICKEN - \$24
GRILLED BONELESS CHICKEN BREAST, TOPPED WITH CHEDDAR AND MONTEREY JACK CHEESES, BBQ SAUCE, RED ONIONS, DICED TOMATOES AND SCALLIONS.

VEGETABLE PLATE - \$16
CHOICE OF ANY THREE SIDE ITEMS AND SALAD.

WHISTLE WETTERS

FOUNTAIN SODA, ICED TEA, AND LEMONADE - \$3
COFFEE, HOT TEA OR HOT CHOCOLATE - \$2.5
MILK, CHOCOLATE MILK - \$2.5

BEEF BEEF AND MORE BEEF

ALL DINNER ENTREES COME WITH CHOICE OF SALAD AND CHOICE OF SIDE.

***PRIME RIB - \$34 (12 OZ)**
SLOW ROASTED IN OUR SPECIAL OVENS UNTIL TENDER AND JUICY. SERVED WITH HORSERADISH SAUCE AND AU JUS. (LIMITED AVAILABILITY)

***RIO GRANDE RIBEYE**
THIS ONE WILL HAVE YOU CROSSING THE BORDER FOR MORE. THIS CUT OF MEAT IS HEAVILY MARBLED, WHICH LEADS TO ITS FULL FLAVOR.
12 OZ CUT - \$34

***ALAMO NEW YORK STRIP - \$32 (13 OZ)**
A STEAK LOVER'S STEAK. GREAT CHOICE FOR A HEARTY APPETITE.

***FILET MIGNON**
7 OZ CUT - \$34 10 OZ CUT - \$40
THE MOST LEAN AND TENDER CUT OF BEEF.

***TEXAS T BONE - \$32 (16 OZ)**
THICK AND JUICY CENTER CUT OF STEAK.

***THE EL PRESIDENTE PORTERHOUSE - \$38 (20 OZ)**
A HOUSE SPECIALTY FIT FOR A KING, PRESIDENT OR GENERAL! THE BEST OF BOTH WORLDS! A FILET AND A STRIP ALL IN ONE. (LIMITED AVAILABILITY)

***FORT WORTH CHOPPED STEAK - \$24**
ONE POUND OF DELICIOUS BEEF, GROUND IN HOUSE, SMOTHERED WITH MUSHROOMS, ONIONS AND HOMEMADE BROWN GRAVY. THIS CUT IS PREPARED MEDIUM OR HIGHER ONLY.

***STEAK AND SHRIMP - \$38**
A 7-OUNCE FILET AND ONE SKEWER OF SHRIMP, BOTH OAK GRILLED.

*THE STEAK - \$38

THIS 20-OUNCE RIB EYE STEAK'S OUTSTANDING FLAVOR COMES FROM LEAVING THE BONE IN WHILE COOKING. SO DELICIOUS, IT SHOULD BE ILLEGAL!

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition.

OSCAR YOUR STEAK - \$6

ADD CRAB, ASPARAGUS, AND HOLLANDAISE TO ANY OF THE ABOVE STEAKS

CHEF'S ADDITIONS

GRILLED ASPARAGUS WITH HOLLANDAISE SAUCE - \$6
DELICIOUS GRILLED ASPARAGUS TOPPED WITH HOMEMADE HOLLANDAISE SAUCE.

BUTTON MUSHROOMS - \$6
SIZZLING HOT AND SERVED IN OUR DELICIOUS WINE SAUCE.

GRILL MASTER'S STEAK GUIDE
RARE: COOL RED CENTER
MEDIUM RARE: WARM RED CENTER
MEDIUM: HOT PINK CENTER
MEDIUM WELL: HOT SLIGHTLY PINK CENTER
WELL: HOT, NO PINK

GRILL MASTER'S STEAK TOPPERS
TOP IT WITH HOLLANDAISE SAUCE
BLACKEN IT FOR A KICK
TOP IT WITH BEARNAISE SAUCE
ADD BLEU CHEESE CRUMBLES
HORSERADISH SAUCE \$2 Each

SIDEARMS

GARLIC MASHED POTATOES, BAKED POTATO, BAKED SWEET POTATO, STEAMED BROCCOLI, FRENCH FRIES, RICE PILAF, ALAMO POTATOES, VEGETABLE MEDLEY, CREAMED SPINACH, SAUTEED MUSHROOMS AND ONIONS. - \$3

LOADED BAKED POTATO - \$5
TOPPED WITH BUTTER, SOUR CREAM, CHEDDAR CHEESE, BACON AND SCALLIONS.

PRICES AND ITEMS ARE SUBJECT TO CHANGE