

# STARTERS

Flame Grilled Oysters ..... \$11

Six oysters topped with our light garlic sauce, a touch of Parmesan cheese and grilled over an oak fire.

Bacon Wrapped Shrimp ..... \$10

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 \$16.

Shrimp Cocktail ..... \$10

Eight sweet shrimp boiled, chilled and served with our zesty cocktail sauce.

Texas Taters ..... \$9

Crisp skins topped with hickory bacon, shredded cheddar cheese and scallions. Served with sour cream.

Horseradish-Parmesan Prime Rib Strips ..... \$11

Our prime rib cut into strips, blackened to make them spicy, and then topped with horseradish-Parmesan crust.

Hot Crab Dip ..... \$11

This spicy, creamy crab dip is delicious and served with homemade crispy pita chips.

Sombreros ..... \$9

Fresh mushroom caps baked with a delicious seasoned crab stuffing, then topped with melted monterey jack and parmesan cheeses.

Mozzarella Sticks ..... \$9

Homemade, hot and delicious! Served with marinara sauce.

# SOUPS & SALADS

French Onion Soup ..... \$6

Rich caramelized broth and tender onions topped with croutons and provolone cheese.

Crab Soup ..... \$7

This thick, rich bisque is filled with lump crabmeat and love. House specialty! (limited availability)

Wedge Salad ..... \$7

Crimp iceberg lettuce quarter, sprinkled with bleu cheese crumbles, red onion and bacon. Topped with catalina and bleu cheese dressings.

Alamo Spinach Salad ..... \$7

Baby spinach tossed with mushrooms, bacon and our homemade poppy seed dressing.

Charbroiled Chicken Caesar ..... \$14

Traditional romaine lettuce salad with seasoned grilled chicken breast.

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.

Mixed Green Salad ..... \$6

Mixed greens with cucumbers, tomatoes, red onions, topped with shredded cheese, bacon bits and croutons.

Caesar Salad ..... \$6

Fresh romaine lettuce, tossed with Caesar dressing and topped with Parmesan cheese & croutons.

Charbroiled Chicken Salad ..... \$14

Large fresh mixed green salad with strips of oak grilled seasoned chicken breast.

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.

Salad Dressings

Ranch, Bleu Cheese, Catalina, Poppy Seed, Honey Mustard,  
Balsamic Vinaigrette, Caesar, Italian, Thousand Island, Olive  
Oil & Vinegar, Apple Cider Vinaigrette

## CHEF'S SELECTIONS

All entrees come with your choice of salad and one side item.

Horseradish Crusted Filet ..... \$34

Our hand-cut aged filet mignon, topped with a horseradish-Parmesan crust.

Blue Cheesey Filet Tips & Shrimp ..... \$30

Our version of the surf and turf. We take our delicious filet tips and top them with bleu cheese creme sauce. We add a skewer of grilled shrimp for good measure.

Stuffed Shrimp ..... \$26

We butterfly our shrimp and fill it with crab stuffing and then cover it with a delicious garlic butter and bake it.

Peppercorn NY Strip ..... \$32

NY strip coated with peppercorns and grilled. Topped with sweet marinated shallots.

Salmon Oscar ..... \$30

Center cut wild caught salmon filet, topped with crabmeat, asparagus and hollandaise sauce.

Filet Oscar ..... \$38

Our petite filet topped with asparagus, crabmeat and hollandaise sauce.

## CHEF'S ADDITIONS

Grilled Asparagus with Hollandaise Sauce ..... \$6

Button Mushrooms ..... \$6

Sizzling hot and served in our delicious wine sauce.

## CHICKEN & PORK

All entrees come with your choice of salad and one side item.

Oak Fired Pork Chops ..... \$24

Two large, thick and juicy chops, grilled to sizzling perfection.

Teriyaki Chicken Dinner ..... \$22

Boneless breast glazed with teriyaki served over rice pilaf and topped with a grilled pineapple ring.

Santa Fe Chicken Dinner ..... \$24

Boneless chicken breast grilled and covered with sauteed onions, mushrooms and melted Monterey Jack cheese. Served with salsa.

San Antonio Chicken Dinner ..... \$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 3 side items and a salad.

# BEEF, BEEF, & MORE BEEF - DINNER ENTREES

Dinner entrees come with choice of a salad and a choice of one side.

Prime Rib ..... \$32

Slow roasted in our special ovens until tender and juicy. Served with horseradish sauce and au jus. (limited availability)

Alamo New York Strip ..... \$30

A steak lover's steak. Great choice for a hearty appetite.

Texas T-Bone ..... \$30

Thick and juicy center cut of steak.

Steak & Shrimp ..... \$36

A 7-ounce filet and one skewer or shrimp, both oak grilled.

Rio Grande Rib Eye ..... \$32

This one will have you crossing the border for more. This 12 oz cut of meat is heavily marbled, which leads to its full flavor.

Filet Mignon

The most lean and tender cut of beef. Petite Cut - \$32 and Full Cut - \$36

El Presidente Porterhouse ..... \$36

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)

The Steak ..... \$36

This 20-ounce rib eye steak's outstanding flavor comes from leaving the bone in while cooking. So delicious, it should be illegal!

## SEAFOOD

Bacon Wrapped Shrimp Dinner ..... \$26

Two skewers of our famous shrimp, dipped in our own honey bar-b-que sauce and then oak grilled.

Padre Island Fried Shrimp Dinner ..... \$20

Seven large gulf shrimp, butterflied and breaded to order. Fried to a golden brown.

Oak Grilled Salmon ..... \$26

Eight ounces of center cut wild caught salmon filet, lightly seasoned and grilled. Served over rice pilaf.

## SIDEARMS

Side Items ..... \$3

Mashed potatoes, baked potato, baked sweet potato, steamed broccoli, french fries, rice pilaf, Alamo potatoes, vegetable medley, creamed spinach, sauteed mushrooms and onions.

Loaded Baked Potato ..... \$5

Topped with butter, sour cream, cheddar cheese, bacon and scallions.

# WHISTLE WETTERS

Fountain Soda, Iced Tea, & Lemonade ..... \$3

Milk or Chocolate Milk ..... \$2.50

Latte or Cappuccino ..... \$5

Coffee, Hot Tea or Hot Chocolate ..... \$2.50

Espresso ..... \$3

## DESSERT MENU

Chocolate Burrito ..... \$6.50

A flour tortilla wrapped around a scrumptious Hershey™ bar, deep fried, and then rolled in cinnamon sugar. Topped with vanilla ice cream and chocolate syrup. Our house specialty!

Apple Crisp ..... \$6.50

A three-time National Champion! This goes all the way back from Grandma's kitchen. A delicious combination of tart apples with just the right amount of sugar and cinnamon, covered with a buttery crumb topping. Served with a scoop of vanilla bean ice cream.

B.T.Y.M. Chocolate Cake ..... \$6.50

Three double delicious layers of chocolate cake with chocolate icing. Coated with chocolate shavings and served warm. Better Than Your Mama's!

Blackberry Cobbler ..... \$6.50

Home-baked and served warm from the oven. Served with vanilla bean ice cream.

Sea Salt Caramel Cheesecake ..... \$6.50

Classic cheesecake is taken to the next level with gooey caramel and sea salt, creating the perfect mix of sweet and salty!

Killer Key Lime Pie ..... \$6.50

Award Winning! Made the old fashioned way with real key limes.