

APPETIZERS

Empanadas • Braised pork shoulder encased in pastry, mole, Poblano and avocado *\$0.95*

Chicken Quesadilla • Grilled chicken breast in a flour tortilla with Monterrey and cheddar cheese, avocado *\$0.95*

Texas Jumbo Lump Crab Cake • Crab meat with seasoned crispy fries, red pepper aioli *\$10.05*

Shrimp Cocktail • Chilled gulf shrimp with a citrus cocktail sauce *\$10.05*

SOUPS & SALADS

Tortilla Soup • Chicken with onion and Poblano in a hearty tomato broth *\$5.95*

French Onion Soup • Onion Soup served in a onion bowl, garlic and cheese crouton *\$5.95*

Bolo's Caesar Salad • Hearts of romaine tossed in Caesar dressing in a parmesan basket *\$6.95*

Iceberg Wedge Salad • Roma tomato, gorgonzola, peppered bacon and chipotle ranch dressing *\$6.95*

REGIONAL FAVORITE

Filet and Shrimp • Grilled 8oz filet mignon, three marinated shrimp on roasted potato, cilantro and tomato broth *\$37.95*

DINNER ENTRÉES

Stuffed Chicken Breast Florentine • Pan seared chicken breast with spinach, parmesan cheese on fettuccine Alfredo *\$21.95*

Mesquite Smoked Rotisserie Chicken • Rotisserie chicken, garlic mash potato served with forest mushroom sherry sauce *\$22.95*

Long Island Duck • Oven Roasted Semi boneless Duck, wild rice pilaf served with Black Berry Port Demi *\$24.95*

Bermuda Snapper • Sautéed snapper fillet & orzo rice pilaf with banana butter sauce and almonds *\$24.95*

Chilean Sea Bass • Pan seared Chilean sea bass, Tuscan white bean ragout with asparagus and basil pesto *\$24.95*

Grilled Salmon • Salmon fillet, orzo rice pilaf & tropical fruit relish, with lemon butter sauce *\$24.95*

Baby Back Pork Ribs • Slow roasted pork ribs with smoked barbeque sauce and cole slaw *\$24.95*

FROM THE GRILLE

We proudly serve Certified Angus Beef, known for its superior quality, tenderness & flavor. All Steaks Served with Roasted Garlic and Thyme Merlot Reduction, and your Choice of Baked Potato or Garlic Mashed Potato.

8oz. Center Cut Filet Mignon • *\$34.95*

12oz. Center Cut Ribeye Steak • *\$32.95*

12oz. Center Cut Strip Steak • *\$32.95*

Please allow additional cooking time for medium-well & well done.

DESSERTS

Chocolate Mousse Tuxedo Cake • Chocolate and white mousse between cake with crème Anglaise *\$6.50*

Banana Bread Pudding • Warm bread pudding served with caramel sauce, Haagen Dazs vanilla ice cream *\$6.50*

Pistachio Chocolate Brownie • Warm Brownie served with crème Anglaise, Haagen Dazs chocolate ice cream *\$6.50*

Old Fashion Peach Cobbler • Baked to order with Haagen Dazs cinnamon ice cream *\$6.50*

*Should you have a special dietary request, please let us know and will be happy to meet your needs.
20% Gratuity will be added to parties of 6 or more.*