

Appetizers

Empanadas

Braised pork shoulder encased in pastry, mole Poblano and avocado \$9.95

Chicken Quesadilla

Grilled chicken breast in a flour tortilla with Monterey and cheddar cheese, avocado \$9.95

Texas Jumbo Lump Crab Cake

Crab meat with seasoned crispy fries, red pepper aioli \$10.95

Shrimp Cocktail

Chilled gulf shrimp with a citrus cocktail sauce \$10.95

Soups and 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 cheese, 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 fettuccini 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

Dinner Entrées cont.

Bermuda Snapper

Sautéed snapper fillet, orzo rice pilaf served 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 served 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

8 oz Center Cut Filet Mignon \$34.95

12 oz Center Cut Ribeye Steak \$32.95

12 oz Center Cut Strip Steak \$32.95

All Steaks Served with Roasted Garlic and Thyme Merlot Reduction

Choice of Baked Potato or Garlic Mashed Potato

Please allow additional cooking time for meat temperatures 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.*

AAA 4 DIAMOND RESTAURANT for six consecutive years

www.cuisineofsanantonio.com