

## EVENINGS

# BAR ANNIE & Long Tall Table

### COMMUNITY DISHES

Chile con Queso : Beyond Tx-Mex \$10

Guacamole & Salsa w/ Tortilla Chips \$10

Black Bean Dip w/ Spanish Chorizo | Jalapenos | Goat Cheese \$12

Chicken Liver Mousse w/ Fig Toasts \$12

Bacon Wrapped Shrimp w/ Habanero Sauce \$18

'Asian Nachos': Sashimi of Yellowtail  
w/ Avocado & Red Chile Ginger on Jicama \$16

Hand Cut Fish Ceviche w/ Chiles & Tropical Fruit: Plantain Chips \$15

RDG 'Fresh Canned Smoked Gulf Oysters Deluxe' \$16

Lobster Meat Balls w/ Remoulade Sauce \$18

Gulf Crab Beignets w/ Crab Spice Sauce \$15

Bar Annie Nachos w/ Red Chile Beef | Avocado & Crème Fraiche \$15

Bacon Wrapped TX Quail w/ Jalapeno & Buttermilk Dressing \$16

### BAR ROOM SIDE SALADS \$10

Mixed Greens

Caesar w/ Croutons

Chopped Iceberg w/ Blue Cheese

### BAR ROOM SOUPS \$10

Tortilla w/ Avocado & Queso Fresco

Wild Mushroom w/ Smoked Duck & Croutons

Chilled Corn Vichyssoise w/ Jicama & Lime

### SALADS

Ahi Tuna Sashimi Salad w/ Sesame Oil & Seaweed Broth \$16

Seared Yellow Tail Salad w/ Spicy Ginger Dressing \$18

Wood Grilled Steak Salad w/ Wood Grilled Mushrooms \$20  
& Smoked Cheddar Dressing

### TRADITIONS

Steak Tartar w/ Garnishes \$18

Fried Gulf Shrimp w/ Green Apple Tartar Sauce \$18

Fried Chicken Mignonettes \$16  
w/ Chopped Iceberg Salad & Blue Cheese Dressing

Mimi's Open Face Shrimp Tacos w/ Black Beans & Avocado Slices \$18

Crispy Rolled Chicken Tacos w/ Avocado & Tossed Greens \$16

Slow Cooked Beef Rib Enchiladas w/ Handmade Enchilada Sauce \$18

Lobster Meat Ball Sandwich w/ Chopped Lobster Mayonnaise & Slaw \$26

Handmade Gulf Shrimp Burger w/ Tabasco Crema \$20

RDG Hamburger (USDA Prime) w/ Cheddar & Handmade Fries \$16

NY Steak (USDA Prime) Sandwich w/ Grilled Onions & RDG Steak Sauce \$22

### BAR ROOM PLATES

Market Fish

Wood Grilled Gulf Shrimp w/ Pineapple Slaw & BBQ Sauce \$20

Pressed Grilled Chicken Breast w/ Caribbean Fig Jerk Marinade \$18

Slow Grilled Pork w/ Cheese Enchiladas & Salsa Mexicana \$18

Wood Grilled Skirt Steak w/ Beer Glaze & Avocado Salsa \$22

Petite Filet Mignon w/ Bacon Cheddar Chive Sauce \$38

Steak & Fries: NY Steak (7 oz - USDA Prime) & Handmade Fries \$24  
w/ RDG Steak Sauce

Colorado Lamb Chop & House Made Lamb Sausage \$24  
w/ Candied Garlic Mustard