

EVENINGS

BAR ANNIE & Long Tall Table

COMMUNITY DISHES

- Chile con Queso : Beyond Tx-Mex \$9
- Guacamole & Salsa w/ Tortilla Chips \$9
- Black Bean Dip w/ Spanish Chorizo | Jalapenos | Goat Cheese \$10
- Chicken Liver Mousse w/ Fig Toasts \$10
- Baked Potato Fritters w/ Bacon Cheddar Chive Dip \$10
- Bacon Wrapped Shrimp w/ Habanero Sauce \$16
- 'Asian Nachos': Sashimi of Yellowtail
w/ Avocado Red Chile & Ginger on Jicama \$16
- Hand Cut Fish Ceviche w/ Chiles & Tropical Fruit: Plantain Chips \$12
- RDG 'Fresh Canned Smoked Gulf Oysters Deluxe' \$14
- Casserole of Mussels w/ Fennel & Saffron \$12
- Lobster Meat Balls w/ Remoulade Sauce \$16
- Gulf Crab Beignets w/ Crab Spice Sauce \$15
- Bar Annie Nachos w/ Red Chile Beef | Avocado & Crème Fraiche \$14
- Bacon Wrapped TX Quail w/ Jalapeno & Buttermilk Dressing \$15

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
- Sweet Potato Soup w/ Roasted Chiles

SALADS

- Ahi Tuna Sashimi Salad w/ Sesame Oil & Seaweed Broth \$16
- Seared Yellow Tail Salad w/ Spicy Ginger Dressing \$16
- Grilled Steak Salad w/ Wood Grilled Mushrooms \$18
& Smoked Cheddar Dressing

TRADITIONS

- Steak Tartar w/ Garnishes \$18
- Fried Gulf Shrimp w/ Green Apple Tartar Sauce \$16
- Fried Chicken Mignonettes \$15
w/ Chopped Ice berg Salad & Blue Cheese Dressing
- Mimi's Open Face Shrimp Tacos w/ Black Beans & Avocado Slices \$16
- Crispy Rolled Chicken Tacos w/ Avocado & Tossed Greens \$15
- Slow Cooked Beef Rib Enchiladas w/ Handmade Enchilada Sauce \$16
- Lobster Meat Ball Sandwich w/ Chopped Lobster Mayonnaise & Slaw \$26
- Handmade Gulf Shrimp Burger w/ Tabasco Crema \$18
- RDG Hamburger (USDA Prime) w/ Cheddar & Handmade Fries \$16
- NY Steak (USDA Prime) Sandwich w/ Grilled Onions & RDG Steak Sauce \$20

BAR ROOM PLATES

- Market Fish
- Wood Grilled Gulf Shrimp w/ Garlic Butter \$20
- Wood Grilled Chicken Breast w/ Green Chiles & Limes \$18
- Pork & Green Chile Stew w/ Radishes & Queso Fresco \$16
- Wood Grilled Skirt Steak w/ Beer Glaze & Avocado Salsa \$22
- Petite Filet Mignon w/ Bacon Cheddar Chive Sauce \$36
- BAR ANNIE Steak & Fries \$22
NY Steak (7 oz - USDA Prime) & Fries w/ RDG Steak Sauce
- Colorado Lamb Chop & House Made Lamb Sausage \$24
w/ Candied Garlic Mustard