

BANDERA

EST. 1995 • CHICAGO, ILLINOIS

STARTERS & SALADS

- CHILLED JUMBO SHRIMP served with cocktail and rémoulade sauces 22
SPINACH & ARTICHOKE DIP served with salsa, sour cream and warm tortilla chips 16
HOUSE-SMOKED SALMON with toasts and chef's dressing 17
DIP DUO jalapeño queso and guacamole with hand-cut tortilla chips 12
IRON SKILLET CORNBREAD our signature recipe 8
GRILLED ARTICHOKEs *gone for the season!*

We grill only true Red Label heirloom artichokes from Castroville, California. These unique plants yield artichokes of superior flavor and meatiness. Offered whenever available, spring through summer.

- PINE ROOM SALAD mixed greens, Kerrygold Irish cheddar, almonds, vinaigrette 9
CLASSIC CAESAR* crisp romaine, grated Reggiano, cornbread croutons (*add rotisserie chicken +5*) 14
EMERALD KALE & ROTISSERIE CHICKEN fresh herbs, roasted peanut vinaigrette 18
SEARED AHI TUNA SALAD mixed greens, mango, avocado, honey-lime vinaigrette 25
MACHO SALAD rotisserie chicken, avocado, dates, goat cheese, almonds 20

FROM OUR ROTISSERIE

- DUTCH COUNTRY CHICKEN slow roasted with crushed herbs, served with tabbouleh (*limited*) 27
ROASTED CHICKEN & BBQ BEEF RIB COMBO coleslaw and blue cheese tomatoes 29
SLOW-ROASTED PORK FILET with pomme purée & seasonal green vegetable (*limited*) 31

HOUSE SPECIALTIES

- CHEESEBURGER ground chuck steak, cheddar, lettuce, tomato, onion 19
HOUSE-MADE VEGGIE BURGER sweet soy glaze and melted jack 19
FAMOUS FRENCH DIP thinly sliced roasted prime rib, served with au jus 22
LAMB SANDWICH roasted red and yellow peppers, arugula, house-made baguette 20

We buy our fish whole and hand-fillet in-house daily to ensure the highest quality

- SEATTLE-STYLE BBQ SALMON served with pomme purée and seasonal green vegetable 28
CAJUN TROUT seasoned and pan-roasted, served with coleslaw and vine-ripened tomatoes 27
ARCTIC CHAR with lemon butter sauce, seasonal green vegetable and pomme purée 29

- BBQ BEEF BACK RIBS with coleslaw and hand-cut fries 32
USDA PRIME FILET hand-selected, with pomme purée and seasonal green vegetable 48
PRIME RIB slow-roasted on the bone, served with seasonal green vegetable 39

VEGETABLES & SIDES *7 each*

Roasted Peppers • Tabbouleh
Seasonal Green Vegetable • Coleslaw
Hand-cut French Fries • Pomme Purée

DESSERTS *11 each*

Apple Walnut Cobbler served à la mode
House-Made Oreo Ice Cream Sandwiches
coffee 3 • espresso 3 • americano 3 • cappuccino 4

We take pride in preparing our food from scratch every day. Some items will have limited availability and we respectfully cannot guarantee steaks prepared 'medium well' or above. We are concerned for your well being, if you have allergies please alert us as not all ingredients are listed. We hope you enjoy your time with us. Bon Appétit!

**Our Caesar dressing is made with Farm Fresh raw eggs*