

# 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. They are typically available spring through summer.*

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

## HOUSE SPECIALTIES

- CHEESEBURGER ground chuck steak, cheddar, lettuce, tomato, onion 19  
HOUSE-MADE VEGGIE BURGER sweet soy glaze and melted jack 18  
FAMOUS FRENCH DIP thinly sliced roasted prime rib, served with au jus 22  
ROTISSERIE LAMB SANDWICH roasted peppers and arugula 19

*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 32  
LAKE SUPERIOR WHITE FISH cedar plank roasted, with seasonal green vegetable and pomme purée 28

*We are pleased to offer Allen Brothers beef, hand-selected in Chicago since 1893*

- ROASTED CHICKEN & BBQ BEEF RIB COMBO coleslaw and blue cheese tomatoes 30  
DUTCH COUNTRY CHICKEN slow-cooked in our rotisserie, served with tabbouleh (*limited*) 27  
WHITE CHEDDAR BUTTERNUT ENCHILADAS served with cucumber salad 26  
SPIT ROASTED PORK FILET with pomme purée & seasonal green vegetable (*limited availability*) 29  
BBQ BEEF BACK RIBS with coleslaw and hand-cut fries 31  
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 *8 each*

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

## DESSERTS *11 each*

Apple Walnut Cobbler served á 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*