

# BANDERA

EST. 1995 • CHICAGO, ILLINOIS

## STARTERS & SALADS

- CHILLED JUMBO SHRIMP served with cocktail and rémoulade sauces 21  
SPINACH & ARTICHOKE DIP served with salsa, sour cream and warm tortilla chips 15  
HOUSE-SMOKED SALMON with toasts and chef's dressing 16  
DIP DUO jalapeño queso and guacamole with hand-cut tortilla chips 12  
IRON SKILLET CORNBREAD our signature recipe 8  
TODAY'S SOUP selection changes daily 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 8  
MACHO SALAD roasted chicken, avocado, dates, goat cheese, almonds 18  
EMERALD KALE & ROASTED CHICKEN fresh herbs, roasted peanut vinaigrette 16  
CLASSIC CAESAR\* crisp romaine, grated Reggiano, cornbread croutons (add rotisserie chicken +5) 13  
SEARED AHI TUNA SALAD mixed greens, mango, avocado, honey-lime vinaigrette 23

## HOUSE SPECIALTIES

- CHEESEBURGER ground chuck steak, cheddar, lettuce, tomato, onion 17  
HOUSE-MADE VEGGIE BURGER sweet soy glaze and melted jack 16  
SOFT SHELL CRAB PO' BOY fully dressed with lettuce, dill pickle, onion and rémoulade 19  
FAMOUS FRENCH DIP thinly sliced roasted prime rib, served with au jus 19  
DING'S CRISPY CHICKEN SANDWICH crispy buttermilk fried chicken, baby Swiss, spicy slaw 16  
ROTISSERIE LAMB SANDWICH roasted peppers and arugula 18

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

- SEATTLE-STYLE BBQ SALMON served with seasonal green vegetable 26  
CAJUN TROUT seasoned and pan-roasted, with coleslaw and vine-ripened tomatoes 28  
LAKE SUPERIOR WHITE FISH cedar plank roasted, with hand-cut fries and coleslaw 26

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

- WHITE CHEDDAR & BUTTERNUT ENCHILADA with cucumber salad 18  
DUTCH COUNTRY CHICKEN slow cooked in our rotisserie, served with tabbouleh (limited) 23  
BBQ BEEF BACK RIBS with coleslaw and hand-cut fries 27  
USDA PRIME FILET hand-selected with fries and roasted peppers 39

## VEGETABLES & SIDES 6 each

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

featuring **LIVE JAZZ** nightly



*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*