

# BANDERA

## STARTERS

Dip Duo *with tortilla chips* 10

House-Smoked Salmon 16

Skillet Cornbread 7

Nice Little House Salad 7

Emerald Kale Salad 7

Caesar Salad\* 7

**Grilled Artichokes** *limited availability!*

*We grill only true Red Label heirloom artichokes from Castroville, California. Grown from root stock passed down by Italian immigrants, these unique plants yield artichokes of superior flavor and meatiness. We'll serve whenever available, spring through summer. AQ*

## THIS & THAT

Hand-Cut French Fries 6

Coleslaw 6

Braised Red Cabbage 6

Seasonal Green Vegetable 6

Mashed Potatoes Colcannon 6

Cucumber Salad 6



### FLYING CHICKEN

FOOD TO GO: 916.922.3524

Whole Rotisserie Chicken 17

\*Our Caesar Dressing is made with farm fresh raw eggs

## SALADS & SANDWICHES

Emerald Kale & Roasted Chicken fresh herbs, roasted peanut vinaigrette 16

Macho Salad roasted chicken, mixed greens, avocado, chopped dates, almonds and goat cheese 19

Cheeseburger fresh ground in-house with aged white cheddar, spicy slaw, served with fries 16

French Dip Au Jus thinly sliced roasted prime rib on a toasted French roll, with hand-cut fries 21

## WOOD-FIRED ROTISSERIE

*At Bandera we choose only the highest quality rotisserie meats which we slowly cook over a hardwood fire in our custom stone oven for genuine flavor.*

Bandera-Style Roasted Chicken served with mashed potatoes colcannon *(limited availability)* 21

Roasted Chicken & Barbecue Pork Rib Combo coleslaw and vine-ripe tomatoes with blue cheese 27

## ENTRÉES

Ruby Red Trout Cajun seasoned and hardwood grilled, served with coleslaw 27

Seattle-Style Barbecue Salmon with mashed potatoes colcannon and seasonal green vegetable 29

Pan-Seared Ahi Tuna mixed greens, avocado and mango with honey-lime vinaigrette 26

Bangers & Mash grilled sausages with deli style mustard, braised red cabbage and mashed potatoes 18

White Cheddar Butternut Enchilada served with cucumber salad 18

Barbecue Pork Ribs fall-of-the-bone tender, served with french fries and coleslaw 30

Roasted Prime Rib aged and served on the bone with mashed potatoes and seasonal green vegetable 37

Hawaiian Rib-Eye pineapple soy ginger marinade, seasonal green vegetable and mashed potatoes 34

USDA Prime Center-Cut Filet Worcestershire butter, mashed potatoes and seasonal green vegetable 42

## DESSERTS

Banana Cream Pie with caramel, toffee and crushed chocolate 10

House-Made Oreo Ice Cream Sandwiches made with crème de cocoa 10

*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!*