

BANDERA

STARTERS

Dip Duo *with tortilla chips* 11

House-Smoked Salmon 17

Skillet Cornbread 10

Nice Little House Salad 8

Emerald Kale Salad 8

Caesar Salad* 8

Grilled Artichokes *gone for the season!*

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. They are typically available spring through summer.

THIS & THAT

Hand-Cut French Fries 6

Coleslaw 6

Braised Red Cabbage 7

Seasonal Green Vegetable 7

Mashed Potatoes Colcannon 6

Cucumber Salad 7

Corn on the Cob 7



FLYING CHICKEN

FOOD TO GO: 916.922.3524

Whole Rotisserie Chicken 18

*Our Caesar Dressing is made with farm fresh raw eggs

SALADS & SANDWICHES

Emerald Kale & Roasted Chicken fresh herbs, roasted peanut vinaigrette 17

Macho Salad roasted chicken, mixed greens, avocado, chopped dates, almonds and goat cheese 20

Cheeseburger fresh ground in-house with aged white cheddar, spicy slaw, served with fries 17

Ding's Crispy Chicken Sandwich buttermilk fried chicken, baby Swiss, spicy slaw 18

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 28

Rotisserie Pork Chop with Pommery mustard sauce, braised red cabbage and mashed potatoes 29

ENTRÉES

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 27

White Cheddar Butternut Enchilada served with cucumber salad 18

Barbecue Pork Ribs fall-off-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 38

The Hawaiian rib-eye steak with pineapple-soy-ginger marinade, seasonal vegetable, mashed potatoes 35

USDA Prime Center-Cut Filet Worcestershire butter, mashed potatoes and seasonal green vegetable 43

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!