

# Corral GRILL

## BEER & WINE

### HAPPY HOUR

Monday through Friday from 4:00pm to 6:00pm

Domestic Draft or Bottled Beer \$4.00 | Well Liquors \$4.50  
\$4.50 House Wines or \$1.00 Off All Other Wines by the Glass

### Chardonnay

	Glass	Bottle
Copper Ridge, <i>California</i>	5.25	19.00
Lange Twins, <i>California</i>	7.50	28.00
William Hill, <i>Central Coast</i>	8.00	30.00
Kendall Jackson, <i>California</i>	8.50	32.00
Napa Cellars, <i>California</i>		38.00

### White Varietals

Beringer White Zinfandel, <i>California</i>	5.25	19.00
Barefoot Moscato, <i>California</i>	5.25	19.00
Ecco Domani Pinot Grigio, <i>Italy</i>	6.00	22.00
Saint M Riesling, <i>Germany</i>	6.50	24.00
Matua Valley, Sauvignon Blanc, <i>New Zealand</i>	6.50	24.00

### Champagne and Sparkling

Wycliff Champagne, <i>California</i>	5.25	19.00
Avissi Prosecco, <i>Veneto Italy</i> (187 ml)		10.00

### Cabernet Sauvignon

	Glass	Bottle
Copper Ridge, <i>California</i>	5.25	19.00
Beringer Founders Estate, <i>California</i>	6.50	24.00
Carmen Gran Reserve, <i>Chile</i>	8.00	30.00
Storypoint, <i>California</i>	8.00	30.00
Kendall Jackson, <i>California</i>		38.00
Freakshow, <i>California</i>		47.00

### Red Varietals

Copper Ridge Merlot, <i>California</i>	5.25	19.00
The Crossing Pinot Noir, <i>New Zealand</i>	6.00	22.00
Alamos Malbec, <i>Argentina</i>	6.50	24.00
Lange Twins Zinfandel, <i>California</i>	7.00	26.00
Petit Petit Red Blend, <i>Lodi</i>	7.00	26.00
Barone Fini, Merlot <i>Italy</i>	6.50	24.00
Caricature Red Blend, <i>Lodi</i>	7.50	28.00

### Domestic Beer

Bud Light, Bud Light Lime, Budweiser, Coors Light, Michelob Ultra, Miller 64, Miller Lite

### Craft Beer

Blue Moon, Corona, Goose IPA, Guinness, Heineken, Modelo Especial, Shiner, Stella Artois, Tupps Day Off

### Draft Beer

Coors Light, Michelob Ultra, Miller Lite, Tupps IPA, Ziegenbock

## APPETIZERS

<b>Chips &amp; Salsa</b>	<b>3.95</b>
Tri Color Tortilla Chips, Served with Homemade Salsa	
<b>Onion Rings <small>NEW</small></b>	<b>7.50</b>
White Onions Battered and Deep Fried to a Golden Brown	
<b>Smoked Brisket Deviled Eggs <small>NEW</small></b>	<b>6.95</b>
6 Deviled Eggs topped with Chopped BBQ Brisket and Chives	
<b>Fried Green Beans</b>	<b>8.95</b>
Fried Green Beans Sprinkled with Shredded Parmesan Cheese, Served with Chipotle Ranch Dipping Sauce	
<b>Chopped Brisket Sliders</b>	<b>7.50</b>
3 Sliders Stuffed with In-House Smoked Brisket in an Apple Honey BBQ Sauce Topped with Sliced Red Onions and a Pickle	
<b>Cheese Quesadilla</b>	<b>7.95</b>
A Large Flour Tortilla Filled with Cheddar Cheese, Caramelized Sweet Onions, Cilantro and Green Chiles, Served with Pico de Gallo, Sour Cream & Homemade Salsa Add Grilled Chicken   9.95	
<b>Buffalo Chicken Tenders</b>	<b>9.50</b>
Fried Chicken Tenders Tossed in Buffalo Sauce, Served with Carrots, Celery and Bleu Cheese Dipping Sauce *Gluten Free Available*	
<b>Seafood Dip <small>NEW</small></b>	<b>10.95</b>
Crab, Shrimp and Bay Scallops in Gruyere and Provolone Cheese Sauce Served with Tortilla Chips	
<b>Island Shrimp</b>	<b>10.95</b>
Coconut Shrimp Tossed in Thai Sweet Chili Sauce, Served Over Jicama Slaw	

## SALADS

	<b>Cafe</b>	<b>Regular</b>
<b>Trio Salad</b>	<b>8.95</b>	<b>10.95</b>
Waldorf Chicken Salad, Tuna Salad and Spinach Salad Topped with Berries and Roasted Sunflower Seeds, Served with Poppy Seed Dressing		
<b>Southwest Salad</b>	<b>8.95</b>	<b>10.95</b>
A Bed of Romaine Topped with Diced Grilled Chicken, Avocado, Corn, Black Beans, Tomatoes, Pepper Jack Cheese and Tortilla Strips, Served with Homemade Cilantro Ranch		
<b>Chopped Chef Salad</b>	<b>8.95</b>	<b>10.95</b>
Chopped Romaine Topped with Cubed Ham and Turkey, Cheddar Cheese, Grape Tomatoes, Sliced Cucumber and Hardboiled Eggs, Served with Ranch Dressing		
<b>Spring Citrus Salad</b>	<b>8.95</b>	<b>10.95</b>
Mixed Greens Topped with Diced Grilled Chicken, Fresh Strawberries, Mandarin Oranges, Roasted Sunflower Seeds, Served with Citrus Vinaigrette		
<b>Cobb Salad</b>	<b>9.95</b>	<b>11.95</b>
Fresh Romaine Lettuce Topped with Diced Grilled Chicken, Tomatoes, Eggs, Roasted Corn, Bacon, Bleu Cheese Crumbles and Avocado, Served with Bleu Cheese Dressing		
<b>Black N Bleu Salmon Salad <small>NEW</small></b>	<b>12.95</b>	<b>14.95</b>
Fresh Bed of Spinach with Cherry Tomatoes, Red Onions and Bleu Cheese Crumbles Topped with a Blackened Salmon Fillet, Served with a Bleu Cheese Dressing		

## SOUPS & SIDE SALADS

	<b>Cup</b>	<b>Bowl</b>
<b>Chicken Tortilla</b>	<b>2.95</b>	<b>4.50</b>
<b>Cream of Asparagus</b>	<b>2.95</b>	<b>4.50</b>
<b>Soup of the Day</b>	<b>2.95</b>	<b>4.50</b>

<b>Salads</b>	<b>3.50</b>
House, Caesar, Spinach, Greek, Wedge	
<b>All You Can Eat Soup &amp; Side Salad</b>	<b>8.50</b>

**Dressings** : Ranch, Fat Free Ranch, Homemade Cilantro Ranch, Honey Mustard, Citrus Dijon, Poppy Seed, Caesar, Thousand Island, Greek, Balsamic, Raspberry Vinaigrette and Bleu Cheese

**Modifications May Be Made For Any Menu Items**  
**Please Ask Your Server For Heart Healthy Options or Special Dietary Needs**

# SANDWICHES

All Sandwiches Come with Your Choice of One Side Item

	<b>Café</b>	<b>Regular</b>
<b>Ranch Burger*</b> Black Angus Beef Patty Grilled, Served with Lettuce, Tomato, Onion and Pickles	<b>7.95</b>	<b>9.95</b>
<b>Create Your Own Ranch Burger</b> Your Choice of Any 3 Toppings Each Additional Topping .50 Cents	<b>8.95</b>	<b>10.95</b>
<b>Cheese Toppings:</b> American, Cheddar, Swiss, Provolone, Pepper Jack, Bleu		
<b>Other Toppings:</b> Avocado, Bacon, Mushroom, Jalapeños, Fried Egg, Grilled Onions		
<b>Create Your Own Substitution   10.95</b> Grilled Chicken Breast, Turkey Burger or Black Bean Burger		
<b>French Dip Sandwich</b> Slow Roasted Shaved Prime Rib with Caramelize Onions, Mushrooms, Creamy Horseradish and Provolone, Served on a Hoagie Roll with Au Jus	<b>8.95</b>	<b>10.95</b>
<b>Waldorf Chicken Salad</b> Roasted Chicken, Apples and Walnuts Tossed with Mayonnaise Topped with Lettuce and Tomatoes, Served on a Fresh Croissant	<b>7.95</b>	<b>9.95</b>
<b>Bay Scallop Po Boy</b> <span style="background-color: #800000; color: white; padding: 2px;">NEW</span> Breaded Bay Scallops Drizzled with Remoulade Topped with Shredded Lettuce and Tomato, Served on an Open Faced Hoagie	<b>7.95</b>	<b>9.95</b>
<b>Reuben</b> Sliced Corned Beef, Russian Dressing, Sauerkraut and Swiss Cheese, Served on Thick Sliced Marbled Rye Bread	<b>8.95</b>	<b>10.95</b>

	<b>Café</b>	<b>Regular</b>
<b>Club Sandwich</b> Turkey, Ham, Bacon, Lettuce, Tomato, Swiss and American Cheeses, Served on a Toasted Wheatberry Bread with Mayonnaise	<b>8.95</b>	<b>10.95</b>
<b>Chopped Brisket Sandwich</b> In-House Smoked Brisket in a Apple Honey BBQ Sauce on a Mild Jalapeño Cornbread Loaf Topped with Sliced Red Onions and Pickles		<b>9.95</b>
<b>Fried Bay Scallop Tacos</b> Fried Bay Scallops in a Flour Tortilla Topped with Jicama Slaw and a Creamy Tiger Sauce		<b>10.95</b>
<b>Spicy Turkey and Bacon Wrap</b> <span style="background-color: #800000; color: white; padding: 2px;">NEW</span> Sliced Turkey, Bacon, Pepperjack Cheese, Tomatoes and Chipotle Mayonnaise Wrapped in a Flour Tortilla		<b>9.95</b>

## SIDE ITEMS

<b>Fried Okra</b>	<b>Fresh Potato Chips</b>
<b>Wild Rice Pilaf</b>	<b>Fried Green Beans</b>
<b>Cup of Soup</b>	<b>Onion Rings</b>
<b>Fruit Cup</b>	<b>French Fries</b>
<b>Cheddar Mac &amp; Cheese</b>	<b>Sweet Potato Fries</b>
<b>Vegetable of the Day</b>	<b>Steak Fries</b>
<b>Cole Slaw</b>	<b>Whipped Potatoes</b>
<b>Garlic Gnocchi</b>	<b>Baked Potato</b>

\*Hamburgers are cooked to order. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness. Some items may contain nuts.

# ENTRÉES

All Entrées Come with Your Choice of Two Side Items

**Chicken Picatta** **14.95**

Egg and Parmesan Battered Chicken Breast Seared and Topped with Capers and a Lemon Beurre Blanc Sauce

**Smothered Pork Chop\*** **NEW** **17.95**

8oz Bone-In Pork Chop Grilled to your liking and Smothered in Grilled Onions, Mushrooms & Red Wine Demi-Glace

**Chicken Fried Chicken** **15.50**

Breaded Chicken Breast Fried until Golden Brown, Served with Country Gravy

**Chicken Fried Steak** **15.95**

A Hearty Breaded Cube Steak Fried until Golden Brown, Served with Country Gravy

**Beer Battered Cod** **13.95**

Deep Fried Hand Battered Cod, Served with Tartar Sauce or Malt Vinegar

**Grilled Salmon** **18.95**

Norwegian Salmon Pan Seared or Rubbed with Blackened Spices, Served with Your Choice of a Creamy Mustard Dill, Honey-Soy Ginger or Raspberry Chipotle Sauce

**Fried Seafood Platter** **19.95**

Breaded Shrimp, Coconut Shrimp and Catfish, Served with Tartar or Cocktail Sauce

**Catfish Fillet** **NEW** **14.95**

Catfish Fillet Served Fried, Grilled or Blackened with a Side of Tartar Sauce

**Tilapia Oscar** **NEW** **15.95**

Grilled Tilapia Fillet Topped Asparagus Tips, Crab Meat and Hollandaise Sauce

## STEAKS

All Steaks May be Topped with Sautéed Mushrooms, Caramelized Onions, Red Wine Demi or Mushroom Demi for an **Additional \$1.50**

**Chopped Tenderloin** **18.95**

7oz Chopped Black Angus Tenderloin Seared with Caramelized Onions

**Grilled Ranch Ribeye** **26.95**

12oz Ribeye with Your Choice of Grilled, Au Poivre or Blackened

**Center Cut Filet** **27.95**

8oz Center Cut Black Angus Filet Seasoned and Grilled to Your Desired Temperature

## PASTAS

All Pasta Served with Garlic Bread and Your Choice of Side Salad

**Baked Penne** **NEW** **14.95**

Penne Pasta Tossed in a Italian Sausage Bolognese, Topped with Mozzarella Cheese and Baked to Perfection

**Chicken Carbonara Fettuccini** **NEW** **14.95**

Rendered Pancetta Tossed with Fettuccini Pasta and Creamy Parmesan Sauce Topped with a Grilled Chicken Breast

## CAKES

Chocolate Carmel Crunch

Carrot

Red Velvet

Mexican Chocolate

Italian Cream

Cheesecake

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