

# Corral GRILL

## BEER & WINE

### HAPPY HOUR

Monday through Friday from 4pm to 6pm

Domestic Draft or Bottled Beer \$4 | Well Liquors \$4.50  
\$4.50 House Wines or \$1 Off All Other Wines by the Glass

### Chardonnay

	Glass	Bottle
Copper Ridge, <i>California</i>	5.25	19.00
Angelina, <i>California</i>	7.00	26.00
William Hill, <i>Central Coast</i>	8.00	30.00
Kendall Jackson, <i>California</i>	8.50	32.00
Jam Cellars Butter, <i>California</i>		36.00

### 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>	6.50	24.00
Saint M Reisling, <i>Germany</i>	6.50	24.00
Echo Bay 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 [187 ml]</i>		10.00

### Cabernet Sauvignon

	Glass	Bottle
Copper Ridge, <i>California</i>	5.25	19.00
Beringer Founders Estates, <i>California</i>	6.50	24.00
Chateau Souverain, <i>California</i>	7.00	26.00
William Hill, <i>Central Coast</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
Hob Nob Pinot Noir, <i>France</i>	6.75	26.00
Dona Paula Malbec, <i>Argentina</i>	6.75	26.00
19 Crimes Red Blend, <i>Australia</i>	6.75	26.00
The Expedition Merlot, <i>Washington</i>	6.75	26.00
Big Smooth Zinfandel, <i>California</i>	7.50	30.00

### Domestic Beer

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

### Craft Beer

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

### Draft Beer

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

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## APPETIZERS

<b>Chips &amp; Salsa</b>	<b>3.95</b>
Tri Colored Tortilla Chips, Served with Homemade Salsa	
<b>Chips &amp; Queso</b> <small>NEW</small>	<b>4.95</b>
Tri Colored Tortilla Chips Served with Creamy Cheeses Queso	
<b>BBQ Pulled Pork Deviled Eggs</b> <small>NEW</small>	<b>6.95</b>
Six Deviled Eggs Topped with BBQ Pulled Pork and Chives	
<b>Pulled Pork Sliders</b> <small>NEW</small>	<b>7.50</b>
Three Mini Sliders Filled with BBQ Pulled Pork, Onions, and Pickles	
<b>Cheese Quesadillas</b>	<b>7.95</b>
Chipotle Tortilla Filled with Cheddar Cheese, Caramelized Sweet Onions, Cilantro, and Green Chiles. Served with Pico de Gallo, Sour Cream, and Homemade Salsa <b>Add Grilled Chicken   9.95</b>	
<b>Spicy Cheese Curds</b>	<b>8.95</b>
Deep Fried Cheese Curds Served with a Honey Mustard Aioli	
<b>Fried Green Beans</b>	<b>8.95</b>
Fried Green Beans Sprinkled with Shredded Parmesan Cheese. Served with Chipotle Ranch Dipping Sauce	
<b>Buffalo Chicken Tenders</b>	<b>9.95</b>
Fried Chicken Tenders Tossed in Buffalo Sauce. Served with Carrots, Celery, and Bleu Cheese Dipping Sauce *Gluten Free Available	
<b>Island Shrimp</b>	<b>10.95</b>
Coconut Shrimp Tossed in Thai Sweet Chili Sauce. Served Over Jicama Slaw	

## SALADS

	<b>Café</b>	<b>Regular</b>
<b>Southwest Salad</b>	<b>8.95</b>	<b>10.95</b>
Bed of Romaine Lettuce, Topped with Diced Grilled Chicken, Avocado, Corn, Black Beans, Tomatoes, Pepper Jack Cheese, and Tortilla Strips. Served with Homemade Cilantro Ranch		
<b>Spring Citrus Salad</b>	<b>8.95</b>	<b>10.95</b>
Mixed Greens Topped with Diced Grilled Chicken, Fresh Strawberries, Mandarin Oranges, and Roasted Almonds. Served with Citrus Vinaigrette		
<b>Chopped Chef Salad</b>	<b>8.95</b>	<b>10.95</b>
Romaine Lettuce Topped with Cubed Ham and Turkey, Cheddar Cheese, Grape Tomatoes, Sliced Cucumber, and Hardboiled Eggs. Served with Ranch Dressing		
<b>Chicken Caesar Salad</b>	<b>8.95</b>	<b>10.95</b>
Romaine Lettuce Tossed with Croutons and Caesar Dressing. Topped with Grilled Chicken and Parmesan Cheese		
<b>Cobb Salad</b>	<b>9.95</b>	<b>11.95</b>
Romaine Lettuce Topped with Diced Grilled Chicken, Tomatoes, Hardboiled Eggs, Roasted Corn, Bacon, Bleu Cheese Crumbles, and Avocado. Served with Bleu Cheese Dressing		
<b>Salmon Salad</b> <small>NEW</small>		<b>14.95</b>
Bed of Spring Mix Covered with Fresh Strawberries, Sliced Almonds, and Feta Cheese. Topped with a 6oz Salmon Fillet and Served with Raspberry Vinaigrette		

## SOUPS & SIDE SALADS

	<b>Cup</b>	<b>Bowl</b>		
<b>Poblano Chicken</b>	<b>2.95</b>	<b>4.50</b>	<b>Salads</b>	<b>3.50</b>
<b>Summer Minestrone</b>	<b>2.95</b>	<b>4.50</b>	House, Caesar, Spinach, Greek, Wedge	
<b>Soup of the Day</b>	<b>2.95</b>	<b>4.50</b>	<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**

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# SANDWICHES

All Sandwiches Come with Your Choice of One Side Item

	Café	Regular
<b>Club Sandwich</b> Turkey, Ham, Bacon, Lettuce, Tomato, Swiss, and American Cheese. Served on a Toasted Wheatberry Bread with Mayonnaise	8.95	10.95
<b>Waldorf Chicken Salad</b> Roasted Chicken, Apples, and Walnuts Tossed with Mayonnaise. Topped with Lettuce And Tomatoes and Served on a French Croissant	7.95	9.95
<b>Reuben</b> Sliced Corn Beef, Russian Dressing, Sauerkraut, and Swiss Cheese. Served on Thick Sliced Marbled Rye	8.95	10.95
<b>French Dip</b> Slow Roasted Prime Rib with Caramelized Onions, Mushrooms, Creamy Horseradish, and Provolone Cheese. Served on a Hoagie Roll with Au Jus	9.95	11.95
<b>Tilapia Sandwich</b> <small>NEW</small> Tilapia Fillet Grilled, Blackened or Fried. Topped with Lettuce and Tomatoes on a Hoagie Roll	7.95	9.95
<b>Turkey Avocado Club Wrap</b> <small>NEW</small> Sliced Turkey with Avocado, Bacon, Shredded Cheddar, Lettuce, Tomatoes, and Mayonnaise Wrapped in a Chipotle Flour Tortilla		9.95
<b>Pulled Pork Sandwich</b> <small>NEW</small> Pulled Pork Tossed with Spicy BBQ Sauce. Served with Pickles and Red Onions on Jalapeno Cornbread		10.95
<b>Caribbean Jerk Chicken Sandwich</b> <small>NEW</small> Grilled Chicken Breast Seasoned with Caribbean Jerk Rub Topped with Onions, Avocado, and Mango Chutney		10.95

	Café	Regular
<b>Ranch Burger*</b> Black Angus Beef Patty Grilled to Temperature. Served with Lettuce, Tomato, Onion, and Pickles on a Brioche Bun	7.95	9.95
<b>Create Your Own Ranch Burger</b> Your choice of any 3 toppings Each Additional Topping .50 Cents.	8.95	10.95
<b>Cheese Toppings:</b> American, Cheddar, Swiss, Provolone, Pepper Jack, Bleu.		
<b>Other Toppings:</b> Avocado, Bacon, Mushrooms, Jalapenos, Fried Egg, Grilled Onions.		
<b>Create Your Own Substitutions</b> Grilled Chicken Breast, Turkey Burger, or Black Bean Burger.		10.95

## SIDE ITEMS

<b>Fried Okra</b>	<b>Fresh Potato Chips</b>
<b>Harvest 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>Cole Slaw</b>	<b>Steak Fries</b>
<b>Spicy Cheese Curds</b>	<b>Whipped Potatoes</b>
<b>Vegetable of the Day</b>	<b>Baked Potato</b>

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# ENTRÉES

All Entrées Come with Your Choice of Two Side Items

**Caprese Chicken** NEW **14.95**

Grilled Chicken Layered with Fresh Basil, Mozzarella Cheese, and Sun-Dried Tomatoes

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

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

**Chicken Fried Steak** **16.95**

Breaded Cube Steak Fried until Golden Brown. Served with Country Gravy

**Veal Cutlets** NEW **19.95**

Flour Dredged and Pan-Fried Veal Cutlets Topped with a Creamy Mushroom Sauce

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

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

**Catfish Fillet** **14.95**

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

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

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

**Jerk Seared Barramundi** NEW **17.95**

Pan-seared Barramundi Fillet Seasoned with Caribbean Jerk Rub, and Topped with a Mango Chutney

**Grilled Salmon** **18.95**

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

**Center Cut Filet** **28.95**

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

## PASTAS

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

**Short Rib Tortellacci** NEW **16.95**

Slow Braised Beef Short Ribs Shredded and Stuffed in a Tender Pasta. Served in a Red Wine Demi

**Chicken Marsala** NEW **15.95**

Pan Seared Chicken Cutlets Served over Linguini and Covered in Creamy Marsala Sauce

## CAKES

Lemon Cream Cheese

Tiramisu

White Chocolate Mousse

Tres Leches

Cheesecake

Flourless Chocolate Torte

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