

Corral GRILL

BEER & WINE

HAPPY HOUR

Monday through Friday from 4pm to 6pm

Domestic Draft or Bottled Beer \$4 | Well Liquors \$4.75
\$4.75 House Wines or \$1 Off All Other Wines by the Glass

Chardonnay

	Glass	Bottle
Copper Ridge, <i>California</i>	5.25	19.00
Jam Cellars Butter, <i>California</i>	8.50	32.00
Elouan, <i>Oregon</i>	8.50	32.00
Kendall Jackson, <i>California</i>	9.00	34.00
Napa Cellars, <i>Napa Valley</i>		38.00

White Varietals

Beringer White Zinfandel, <i>California</i>	5.25	19.00
Barefoot Moscato, <i>California</i>	5.25	19.00
Saint M Riesling, <i>Germany</i>	7.00	26.00
Ecco Domani Pinot Grigio, <i>Italy</i>	7.50	28.00
Elouan Rose, <i>Oregon</i>	7.50	28.00
Ecco Bay Sauv. Blanc, <i>New Zealand</i>	7.50	28.00

Champagne and Sparkling

Wycliff Champagne, <i>California</i>	5.25	19.00
Steorra Sparkling Wine	8.00	30.00
Avissi Prosecco, <i>Veneto Italy (187 ml)</i>		10.00

Cabernet Sauvignon

	Glass	Bottle
Copper Ridge, <i>California</i>	5.25	19.00
Robert Mondavi, <i>California</i>	7.00	26.00
William Hill, <i>Central Coast</i>	8.50	32.00
Wente, <i>California</i>	9.00	34.00
Kendall Jackson, <i>California</i>	9.00	34.00

Red Varietals

Copper Ridge Merlot, <i>California</i>	5.25	19.00
Dreaming Tree Red Blend, <i>California</i>	6.50	24.00
Robert Mondavi, Merlot	7.00	26.00
Hob Nob Pinot Noir, <i>France</i>	8.00	30.00
Dona Paula Malbec, <i>Argentina</i>	7.00	28.00
Terra d'Oro Zinfandel, <i>California</i>	8.00	32.00
Elouan Pinot Noir, <i>Oregon</i>	8.50	32.00

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, Goose Island IPA, Ziegenbock

APPETIZERS

Chips & Salsa	3.95
Tri Colored Tortilla Chips, Served with Homemade Salsa	
Chips & Guacamole	6.95
Creamy Guacamole Served with Tri Colored Tortilla Chips and Salsa	
Roasted Tomato Bruschetta NEW	6.95
Roasted Tomato Bruschetta Served with Ricotta and Toast Points	
BBQ Pulled Pork Sliders NEW	7.95
3 BBQ Pulled Pork Sliders with Crispy Onions and Pickles	
Cheese Quesadillas	7.95
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	
Fried Green Beans	8.95
Fried Green Beans Sprinkled with Shredded Parmesan Cheese, Served with Chipotle Ranch Dipping Sauce	
Buffalo Chicken Tenders	9.95
Fried Chicken Tenders Tossed in Buffalo Sauce, Served with Carrots, Celery and Bleu Cheese Dipping Sauce *Gluten Free Available	
Sea Scallops NEW	11.95
Pan Seared Sea Scallops with Sautéed Spinach and Sundried Tomatoes Served over Beurre Blanc Sauce	
Island Shrimp	10.95
Coconut Shrimp Tossed in Thai Sweet Chili Sauce, Served Over Jicama Slaw	

SALADS

	Café	Regular
Southwest Salad	9.95	11.95
A Bed of Romaine Topped with Diced Grilled Chicken, Guacamole, Corn, Black Beans, Tomatoes, Pepper Jack Cheese, and Tortilla Strips. Served with Homemade Cilantro Ranch		
Cranberry Orange Salad NEW	9.95	11.95
Bed of Mixed Greens, Almonds, Mandarin Oranges, Cucumbers, Cranberry and Diced Chicken Served with Balsamic Vinaigrette		
Chopped Chef Salad	9.95	11.95
Chopped Romaine Topped with Cubed Ham and Turkey, Cheddar Cheese, Grape Tomatoes, Sliced Cucumber and Hardboiled Eggs, Served with Ranch Dressing		
Chicken Caesar Salad	9.95	11.95
Bed of Romaine Lettuce Tossed with Croutons and Caesar Dressing, Topped with Grilled Chicken and Parmesan Cheese		
Cobb Salad	9.95	11.95
Fresh Romaine Lettuce Topped with Diced Grilled Chicken, Tomatoes, Hardboiled Eggs, Roasted Corn, Bacon, Bleu Cheese Crumbles and Avocado, Served with Bleu Cheese Dressing		
Santa Fe Steak Salad NEW		16.95
6oz. Grilled Sirloin Cooked to your Liking with Tomatoes, Corn, Red Onions, Black Beans and Guacamole on a Bed of Romaine Lettuce Served with Catalina Dressing		
Mediterranean Salmon Salad NEW		16.95
Mixed Greens Served with Red Onions, Red Bell Peppers, Tomatoes and Feta Cheese Topped with Grilled Salmon and a Side of Balsamic Vinaigrette		

SOUPS & SIDE SALADS

	Cup	Bowl
Beef and Barley	3.25	4.75
Vegetable & Cannellini Bean Soup	3.25	4.75
Soup of the Day	3.25	4.75

Salads	3.95
House, Caesar, Spinach, Greek, Wedge	
All You Can Eat Soup & Side Salad	8.95

Dressings: Ranch, Fat Free Ranch, Homemade Cilantro Ranch, Honey Mustard, Citrus Dijon, Poppy Seed, Caesar, Catalina, 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

*Items are cooked to order. Consuming raw or uncooked meats, poultry, seafood or eggs may increase your risk of foodborne illness. Some items may contain nuts.

SANDWICHES

All Sandwiches Come with Your Choice of One Side Item

	Café	Regular
Club Sandwich Turkey, Ham, Bacon, Lettuce, Tomato, Swiss, and American Cheese. Served on a Toasted Wheatberry Bread with Mayonnaise	9.95	11.95
Waldorf Chicken Salad Roasted Chicken, Apples, and Walnuts, Tossed with Mayonnaise, Topped with Lettuce and Tomatoes. Served on a French Croissant.	8.95	10.95
Reuben Corned Beef, Russian Dressing, Sauerkraut, and Swiss Cheese. Served on Thick Sliced Marbled Rye.	8.95	10.95
French Dip 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
Blackened Tilapia Tacos NEW 2 Blackened Tilapia Tacos Topped with Corn Relish and Crispy Onions		9.95
Greek Chicken Wrap NEW Grilled Chicken with Lettuce, Tomato, Black Olives, Cucumber, Red Onions, Feta Cheese and Greek Dressing Wrapped in a Flour Tortilla		9.95
BLT with Guacamole Bacon, Lettuce, Tomatoes & Guacamole, Served on Toasted Wheat Bread with Mayonnaise		9.95
BBQ Pulled Pork Sandwich NEW Sautéed BBQ Pulled Pork Topped with Crispy Onions and Pickles Served on Jalapeno Corn Bread		10.95

	Café	Regular
Ranch Burger* Black Angus Beef Patty Grilled to Temperature, Served with Lettuce, Tomato, Onion, and Pickles on a Brioche Bun.	8.95	10.95
Create Your Own Ranch Burger Your Choice of any 3 Toppings. Each Additional Topping .50 Cents.	9.95	11.95
Cheese Toppings: American, Cheddar, Swiss, Provolone, Pepper Jack, Bleu Cheese Crumbles		
Other Toppings: Avocado, Bacon, Mushrooms, Jalapenos, Fried Egg, Grilled Onions		
Create Your Own Substitutions Grilled Chicken Breast, Turkey Burger, or Black Bean Burger		10.95

SIDE ITEMS

Wild Rice Pilaf	Homestyle Chips
Cup of Soup	Fried Okra
Fruit Cup	Fried Green Beans
Mac & Cheese	Onion Rings
Cole Slaw	French Fries
Breaded Zucchini	Sweet Potato Fries
Pork Rinds	Steak Fries
Brussel Sprouts	Whipped Potatoes
Vegetable of the Day	Baked Potato

Please Ask Your Server About Other Vegetable Options That Are Available

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ENTRÉES

All Entrées Come with Your Choice of Two Side Items

Blackened Bacon Wrapped Chicken NEW 15.95

Pan Seared Blackened Chicken Breast Wrapped in Bacon Topped with an Apricot Glaze

Butterflied Pork Chop NEW 17.95

Pan Seared 8oz Flour Dredged Butterflied Pork Chop Topped with a Red Wine Demi

Chicken Fried Chicken 15.95

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

Chicken Fried Steak 16.95

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

Beer Battered Cod 15.95

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

Catfish Fillet 16.95

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

Fried Seafood Platter 19.95

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

Parmesan Lemon Pepper Tilapia NEW 16.95

Pan Seared Parmesan Lemon Pepper Crusted Tilapia Topped with Beurre Blanc Sauce

Grilled Salmon 18.95

Norwegian Salmon Pan Seared or Rubbed with Blackened Spices. Served with Your Choice of a 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

Grilled Sirloin 17.95

6oz Grilled Sirloin Cooked to Your Liking

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

Homemade Spaghetti & Meatballs 15.95

Meatballs Served over a Bed of Spaghetti and Topped with a Slow Cooked Marinara Sauce

Baked Penne NEW 15.95

Penne Tossed in Slow Cooked Marinara Topped with an Italian Cheese Blend

Tuscan Chicken Fettuccini NEW 15.95

Grilled Chicken with Sundried Tomatoes, Spinach in a Creamy Parmesan Sauce, Served Over a Bed of Fettucine

CAKES

Red Velvet

Salted Caramel

Hazelnut

Italian Cream

Strawberry Cheesecake

Flourless Chocolate Torte

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