

Appetizers

<i>Oysters Rockefeller (6).....</i>	<i>\$11.50</i>
<i>Oysters topped with chopped Spinach, Anchovies, Lettuce, Celery & Parmesan Cheese</i>	
<i>Ceviche.....</i>	<i>\$8.05</i>
<i>Fresh Red Snapper Fillet, cut in cubes and marinated in Lemon Juice, Tomatoes, Onion, Hot Pepper and Cilantro</i>	
<i>Escargots.....</i>	<i>\$11.05</i>
<i>Jumbo Shrimp Cocktail.....</i>	<i>\$13.80</i>
<i>served with a roasted tomato cocktail sauce</i>	
<i>Beef Satay with Caribbean Jerk</i>	<i>\$9.20</i>
<i>Tenderloin, on skewers, marinated in chiles, spices and grilled to perfection</i>	
<i>Crisp Salmon Spring Rolls.....</i>	<i>\$8.05</i>
<i>Fresh Salmon with asian mushrooms, spinach, served with spicy apricot sauce</i>	
<i>Mussels Levi</i>	<i>\$10.35</i>
<i>Sauteed in white wine, fresh herbs and cream topped with sundried tomatoes and baked parmesan</i>	

Soups & Salads

<i>Tossed Salad.....</i>	<i>\$4.60</i>
<i>with choice of dressing</i>	
<i>Ramon Salad.....</i>	<i>\$5.75</i>
<i>Southwest Caesar.....</i>	<i>\$6.90</i>
<i>baby romaine hearts tossed in a smokey caesar dressing and chili croutons</i>	
<i>Casa Salad.....</i>	<i>\$5.75</i>
<i>Texas greens tossed in a ruby red-opal basil vinaigrette with valley vegetables and fresh feta</i>	
<i>Casa Grande French Onion.....</i>	<i>\$4.60</i>
<i>with seasoned bread sticks</i>	
<i>Crab Bisque.....</i>	<i>\$4.60</i>

Specialties

All Entrees are served with a choice of soup or tossed salad

<i>Smoked Black Angus Tenderloin</i>	<i>\$27.60</i>
<i>smoked, sugar cured then grilled, served with a caramelized onion sauce, gorgonzola butter, sage-goat cheese mashed potatoes, and asparagus</i>	
<i>South Texas Beef Wellington</i>	<i>\$29.90</i>
<i>smoked tenderloin wrapped in pastry stuffed with chorizo, mushrooms, and spinach prickly pear demi, jalapeno scalloped potatoes, and crusted asparagus</i>	
<i>Tequila Grilled Rack of Lamb.....</i>	<i>\$33.35</i>
<i>served with jalapeno scalloped potatoes, grilled vegetables and a chili-goat cheese sauce</i>	
<i>Green Chile Rubbed Roasted Chicken</i>	<i>\$19.55</i>
<i>with sage-goat cheese mashed potatoes, grilled vegetables with a lime-sage cream sauce</i>	

Seafood

All Entrees are served with a choice of soup or tossed salad

<i>Seared Red Snapper</i>	\$23.00
<i>gulf red snapper sautéed with a lime-chipotle cream sauce, sage-goat cheese mashed potatoes and grilled asparagus</i>	
<i>Red Snapper En Papillote</i>	\$25.30
<i>Sautéed in a Wine Sauce with Green Onions, King Crab Meat, and Gulf Shrimp, sealed in foil, served flaming.</i>	
<i>Steamed Chilean Sea Bass with Passion Fruit Beurre Blanc</i>	\$26.45
<i>with a passion fruit beurre blanc sauce, roasted new potatoes and green beans</i>	
<i>Frog Legs</i>	\$18.40
<i>Deep Fried or Provencale (prepared in Tomato Sauce and Mushrooms)</i>	
<i>Grilled Lobster Tails</i>	\$40.25
<i>basted with a herb lime butter sauce, sage-goat cheese mashed potatoes and grilled asparagus</i>	
<i>Cilantro Shrimp</i>	\$23.00
<i>on a bed of angel hair past with vegetable medley stirfry</i>	

From the Grill

*All Steaks U.S. Choice, Aged to Perfection - Prepared as You Like Them
All Steak Entrees served with soup or tossed salad, choice of potato and condiments*

<i>Chateaubriand (Steak for Two)</i>	\$50.60
<i>Served with Fresh Vegetables, Potatoes, and Garnish</i>	
<i>Kansas City Sirloin Strip (14 oz.)</i>	\$29.90
<i>Rib Eye Steak (10 oz.)</i>	\$27.60
<i>Queens Cut Filet (Choice, 5 oz. Tenderloin)</i>	\$24.15

Desserts

<i>Homemade Traditional Flan</i>	\$5.75
<i>Fresh Berry Crème Brulee with sauces</i>	\$8.05
<i>South Texas Cheesecake topped with mango sauce</i>	\$6.90
<i>Cherries Jubilee for Two</i>	\$19.55
<i>Bananas or Mango Foster for Two</i>	\$20.70
<i>Café Diablo, for Two</i>	\$13.80