

# TEQUILA GRILL

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## 40 Creek Tenderloin

8 oz choice filet of beef, seasoned with Iron Cactus steak seasoning, grilled and served with 40 Creek whiskey buttered pecan sauce, asparagus spears and loaded mashed potatoes.

**27.95**

## Carne Asada con Adobo

Iron Cactus chipotle marinated flat Iron Steak served over roasted rajias, with charro beans, guacamole salad and garlic grilled flour tortillas.

**19.95**

## Tequila Ginger Glazed Breast of Chicken

Iron Cactus tequila ginger glaze marinated chicken breast with fresh mango salsa, asparagus spears and cilantro lime rice.

**13.95**

## Camarones a la Parilla

Five jumbo shrimp, stuffed with jalapeno pepper and Chihuahua cheese, wrapped in brown sugar cured bacon. Seared on a hot griddle and served on a sizzling platter with Mexican rice and charro beans.

**15.95**

## Sweet Red Pepper Linguini with Tequila Grilled Chicken

Red pepper pasta, sauteed with fresh garlic, roasted red peppers and fresh cilantro, doused with tequila and lime butter sauce. Topped with tomatillo relish and cotija cheese.

**12.95**

Substitute shrimp for chicken

**3.00**

## Patron Glazed Rib Eye

12 oz rib eye grilled and glazed with Iron Cactus exclusive Patron Anejo glaze. Served with loaded mashed potatoes and asparagus spears.

**23.95**

## Herb Roasted Double Bone Pork Chop

12 oz double bone herb roasted pork chop with Texas hill country chipotle peach marmalade with loaded mashed potatoes and sauteed vegetables.

**18.95**

## Chipotle Glazed Salmon

Pan seared salmon finished with Iron Cactus sweet and spicy chipotle glaze. Topped with black bean corn relish and served with sauteed vegetables and cilantro lime rice.

**13.95**

## Santa Fe Skewers

Tequila marinated jumbo tiger shrimp and choice tender beef, skewered with fresh vegetables. Served with cheesy corn cilantro rice.

**15.95**

## Iron Steak

10 oz New York strip steak seasoned and grilled the way you like it. Topped with three chile herb butter, served with loaded mashed potatoes and asparagus spears.

**18.95**

## Ancho Chile Rubbed Pork Tenderloin

Marinated pork tenderloin seasoned with Iron Cactus ancho chile rub. Served over chipotle demi glaze sauce, with loaded mashed potatoes and sauteed vegetables.

**14.95**

# SIZZLING FAJITAS

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## Sizzling Fajitas

Tequila marinated prime skirt steak

**13.95**

(For two add **11.95**)

Tequila marinated chicken breast

**13.95**

(For two add **11.95**)

Herb grilled vegetables

**13.95**

(For two add **11.95**)

Tequila adobo marinated shrimp

**18.95**

(For two add **16.95**)

Marinated steak, chicken breast, vegetables, shrimp or any combination with grilled onions & peppers, served on a sizzling hot platter with Mexican rice, and beans. Accompanied by shredded lettuce, cheese, pico de gallo, guacamole, and sour cream. Served with warm flour or corn tortillas.