

# Dinner

## Beginnings

Alamo Tortilla Soup \$4 cup - \$5 bowl  
The Connected Cactus Signature! Roasted corn, posole, peppers, avocado,  
Monterey jack cheese, Tortilla confetti, served in a Texas sized portion.  
You will remember the Tortilla soup!

Connected Cactus Soup of The day \$2 cup \$3 bowl  
Freshly made, ask your Connected server for daily selections

The Caesar Connection \$7  
Traditional Caesar, with a touch of Tejas, Whole leaf romaine, blanket of fresh parmesan,  
two-fisted croutons, roasted corn, red chile dusted  
*Served with a branded breast of chicken add \$2*

Texas Sierra Julienne Salad \$6  
Fresh julienne romaine, wine salami, turkey breast, Monterey jack cheese, golden  
garbanzo, chopped tomato, cilantro, balsamic vinaigrette

Cowboy Sirloin Salad \$7  
Marinated Carne Asada steak, field greens, jicama, roma tomato, red onion, pepperonata,  
asparagus, jack cheese

Asian Chicken Salad \$6  
Lightly fried tender chicken, Asian noodles, mixed nuts, field greens, roma tomato,  
cucumber, Sesame Honey grain mustard vinaigrette

Mustang Island Gulf Calamari \$8  
Lemon peppered deep fried golden filets, mesculine, tri-colored pico de gallo,  
1000 isle dressing

Laguna Madre Gulf Crab Dip \$8  
Fresh Dungeness crab, artichoke, Texas gold onion, herb crusted, served with  
bruschetta focaccia points *A Texas Landmark!!*

Crazy Shrimp Cocktail \$8  
Jumbo gulf shrimp, served with Absolut peppered cocktail sauce, tortilla confetti, served in a  
crazy cocktail style

Hill Country Buffalo Wings \$8  
A big ol' bowl of wings, served with bleu cheese, celery, carrot choice of buffalo or bbq.

Wildfire Grilled Mushrooms \$6  
Wild mushrooms drenched in balsamic marinade-grilled to perfection.  
Topped with honey roasted pecans, Bleu cheese, two-fisted croutons

## Sandwiches

*All sandwiches are served with choice of fries, seasonal sliced fruit, Terra chips, Tejas Cole slaw*

Chop House Burger \$9  
Our signature burger! Half pound, grilled to perfection, with all the chophouse fixings.

Outlaw JW B.L.T \$8  
Hickory smoked bacon piled at high noon, atop a branded chicken breast,  
melted Monterey jack cheese, Chipotle aioli, on freshly baked focaccia

Turkey Muffaletta \$8  
Oven roasted breast of turkey, melted Monterey jack cheese, alfalfa sprouts,  
olive tapenade, Roasted-garlic-parmesan muffaletta bread

## Entrée's

Slab of Ribs \$18  
Baby back ribs slathered in chipotle bbq sauce, red bliss "smashed" potatoes,  
Tejas Cole slaw, cob corn

Pork loin \$14  
Rosemary garlic peppered "flash pan" roasted, sautéed wild mushrooms, red bliss "smashed potatoes"  
demi glaze, seasonal veggie

T.X. Strip Steak \$21  
Char grilled 12oz choice strip, Creoja peppers, red bliss "smashed potatoes",  
seasonal veggie

Char Crusted Sirloin \$20

Top Sirloin, rubbed with Tejas steak char, grilled to perfection. Topped with frizzled onions, demi glaze, Red bliss "smashed potatoes", seasonal veggie

Shadow Ranch T Bone \$22

T-bone, char grilled to perfection, Cabernet macerated caramelized onions, Red bliss "smashed potatoes", seasonal veggie

Citrus Aztec Chicken \$14

Branded breast of chicken brushed with Jose Cuervo Tequila-citrus marinade, served with Aztec rice, Citrus salsa, seasonal veggies

Pasta Connection \$ 13

Oven roasted Texas plum tomatoes, wild mushrooms, sun dried tomatoes, penne pasta, tossed in amarilla crème Fresh parmesan, Texas bruschetta

Coastal Bend Paella \$ 17

Gulf shrimp, fish, mussels, chicken sautéed with saffron rice, fresh peas

Texas Chile Salmon \$14

Tejas chile rubbed salmon, grilled to perfection, red pepper polenta, Tri-colored pico de gallo, chipotle aioli, seasonal veggie

Gulf Amberjack \$16

Fresh Gulf amberjack, "flash pan" roasted, red pepper polenta, seared fresh spinach Olde bay crème, seasonal veggie

Rancho Ancho Prawns \$19

Wildfire roasted ancho chile-garlic Gulf prawns, red pepper polenta, citrus zest, Cilantro olive oil, seasonal veggie

Palisades Crab Cakes \$14

Gulf Lump crab lightly dusted with herbed bread crumbs, "flash pan" roasted, served with Fresh spinach, pepperonatta, and sherry crème sauce

## Endings

Chocolate Volcano \$6

Flourless chocolate cake, cascading lava fudge, served over a pool of amaretto anglais

Double Mountain Tuaca Bread Pudding \$4

Freshly baked Anjou pear Tuaca liquor, golden raisins vanilla bean ice cream

Brownie a la Tejas \$5

Freshly baked Texas sized brownie with chocolate accents, vanilla bean ice cream

Apple Cinnamon Torte \$5

Sugared-honey wheat tortilla stuffed with tamarind spiced apples, caramel-chocolate overtones, Vanilla bean ice cream

Berry Misu \$5

Rum macerated sponge cake, marscapone cheese, fresh berries, zabaglione, and biscotti

*Complimentary High Speed Internet Connectivity is available in our Lobby Cyber Bar*

*The Connected Cactus is professionally managed by  
Keith Ervin Executive Chef*