

APPETIZERS

Chips & House Made Salsa

5.25 | Add Queso 4.95 | Add Guacamole 3.25

Texas Toothpicks

Crispy Fried Jalapeño and onion strings
served with a Sriracha Aioli 8.50

Hot Wings

Served with celery and carrot sticks.
Choice of Mild or Hot 10.75

Quesadillas

Grilled chicken or beef fajita meat with peppers,
onions, and cheddar cheese in a large flour tortilla
served with salsa and sour cream 9.75

Nachos

Grilled chicken or beef fajita meat with peppers,
onions, refried beans, and cheddar cheese
on crispy fried corn tortillas 9.75

Shrimp Cocktail

6 Jumbo shrimp boiled and chilled or blackened,
set on a martini glass and served with remoulade
and cocktail sauces 8.50

Crab Stuffed Fried Avocado

Breaded and fried avocado half stuffed with crab salad
and striped with Sriracha Aioli 8.00

SOUP

Chaparral Chili

Thick, hearty, Texas style chili
5.00 Cup | 7.00 Bowl

Soup of the Day

Ask your server for today's soup
5.00 Cup | 7.00 Bowl

SALADS

House Salad

House blend of mixed greens topped with heirloom
tomatoes, shredded carrots, cheddar cheese and house
made croutons with choice of dressing 7.00

Classic Caesar

Romaine lettuce tossed with Caesar dressing, topped
with aged Parmesan Reggiano and house made croutons
Small 7.00 | Large 10.00
Add grilled chicken 4 | Add grilled or blackened shrimp 5

BLT Wedge

Iceberg lettuce wedge with chopped bacon,
heirloom tomatoes, and blue cheese crumbles
topped with ranch dressing 8.00

Chaparral Cobb Salad

House blend of mixed greens with grilled chicken,
chopped bacon, hardboiled egg, cheddar cheese, fresh
avocado and tortilla strips with choice of dressing 12.00
Substitute Crispy Chicken for 1.50

*Dressings: Ranch, Blue Cheese, Italian, Honey Mustard, 1000 Island,
Balsamic Vinaigrette, Raspberry Vinaigrette, or Oil & Red Wine Vinegar.*

PIZZA

10' Pizza. Substitute Thick 12' Crust Add 1.50.

Cheese

Classic cheese pizza 9.95

Pepperoni

Classic cheese pizza with pepperoni 10.95

Supreme

Pepperoni, hamburger, Italian sausage,
black olives, green peppers, onions, mushrooms 12.95

Veggie

Black olives, mushrooms, green peppers, onions 10.50

Loaded PK

Pepperoni, Italian sausage, hamburger, chopped bacon 13.50

Create Your Own 9.95

Add 1.00 for: Pepperoni, Italian sausage, hamburger, bacon
Add .25 for: Green bell peppers, onions, mushrooms, spinach, black olives

SANDWICHES/WRAPS

All sandwiches served on your choice of Texas Toast, Marble Rye, HoneyWheat, or Sourdough bread with your choice of one side.

Cup and a Half

A cup of freshly made soup or chili accompanied by your choice of any half deli sandwich garnished with a pickle spear 8.25

Cold Cut Deli Sandwich

Choice of slow roasted turkey, honey glazed ham, corned beef, or black pepper pastrami, with cheddar, Swiss, American, or pepper jack on your choice of bread garnished with a pickle spear 8.25

PK Club

Classic Club with layers of ham, turkey, Swiss, cheddar, bacon, lettuce, and tomato dressed with mayonnaise on your choice of bread garnished with a pickle spear 11.50

Chicken Salad

Fresh marinated grilled chicken blended with diced celery, dried cranberries, mayonnaise, and sour cream on your choice of bread garnished with a pickle spear 8.75

Tuna Salad

Fresh Albacore Tuna mixed with celery, mayonnaise, and pickle relish on your choice of bread garnished with a pickle spear 7

BLT

Applewood smoked bacon, fresh leaf lettuce, and sliced tomatoes dressed with mayonnaise on your choice of bread garnished with a pickle spear 8

Chicken Bacon Ranch Wrap

Grilled marinated chicken, Applewood smoked bacon, shredded Iceberg lettuce, and diced tomato drizzled with ranch dressing, wrapped in a large spinach tortilla 10

Turkey Avocado Wrap

Slow roasted turkey, fresh Hass avocado, shredded iceberg lettuce, and diced tomato dressed with a Sriracha Aioli wrapped in a large spinach tortilla 10.50

FROM THE GRILL

All sandwiches served with your choice of one side.

Classic Burger

6 oz. Handmade beef patty cooked to your desired temperature served with leaf lettuce, pickles, red onions, and tomatoes on a toasted Kaiser bun with choice of side 8.50

*Add-ons: Fried egg or cheese .60 each, Bacon 1.00
Jalapeño, Grilled Mushrooms, Grilled Onions .50 each*

PK Reuben

Grilled black pepper pastrami, fresh sauerkraut, Swiss cheese, and creamy horseradish layered on toasted Sourdough bread garnished with a pickle spear with choice of side 9

Reuben

Grilled Corned Beef layered with fresh Sauerkraut, 1000 Island dressing, and Swiss cheese on Marble Rye Bread garnished with a pickle spear with choice of side 8.75

Chicken Breast Sandwich

Grilled marinated chicken breast with leaf lettuce, pickles, red onions & tomatoes on a toasted Kaiser bun 8

French Dip

Thinly sliced Prime Rib on a toasted Hoagie bun with Swiss cheese, served with Au Jus 10.50

*All sandwiches, wraps, and dishes from the grill served with a choice of seasoned fries, kettle chips, fresh fruit, house made onion rings, or mashed potatoes.
Substitute sweet potato fries, loaded baked potato, cup of soup, or a side salad for \$2*

HOUSE SPECIALITIES

Striped Bass

7 ounce Striped Bass Filet seared and topped with a Blend of sautéed Heirloom tomatoes and spinach in a rich white wine garlic sauce served with your choice of two sides 25

Marinated Chicken Breast

Marinated Chicken Breast grilled to perfection topped with a whipped garlic butter and served with your choice of two sides 13

Sweet and Spicy Salmon

8 oz. Atlantic salmon coated with our house made seasonings, striped with a honey mustard sauce and served with your choice of two sides 24

Fried Catfish

Freshly battered catfish nuggets fried crispy and served with tartar sauce, cole slaw, hushpuppies and choice of French Fries, fruit cup, or chips 11.50

Linguini Alfredo

Linguini pasta tossed in a fresh house made garlic and Parmesan cheese cream sauce served with garlic bread 13
Add Grilled Chicken 4 | Add Shrimp 5

Cajun Crawfish Pasta

Fresh cut Andouille sausage and crawfish tail meat tossed with a **SPICY** cream sauce topped with green onions and served with garlic bread 18

Chicken Fried Steak

6 oz. beef cutlet deep fried served with Texas toast, black pepper gravy, and mashed potatoes 12.50

**Substitute a loaded baked potato to any entrée at no additional charge. Split plate charge of \$3 per entrée.*

BUTCHER BLOCK

Filet Mignon

8 oz. Certified Angus Tenderloin grilled to desired temperature, topped with whipped garlic butter and served with your choice of two sides 33.00

Petite Filet Mignon

4 oz. Certified Angus Beef Tenderloin grilled to your desired temperature, topped with whipped garlic butter, served with your choice of two sides 18

Ribeye

12oz. Certified Angus Beef Ribeye grilled to your desired temperature, topped with whipped garlic butter, served with your choice of two sides 32

The Rib-Eye is a flavorful cut of beef because it is well-marbled with fat. If you prefer a lean cut we suggest the Filet Mignon.

Surf and Turf

6 oz. Certified Angus Beef Tenderloin grilled to your desired temperature paired with 6 grilled or blackened jumbo shrimp served with your choice of two sides 30

Herb Crusted Pork Tenderloin

Herb Crusted Pork Tenderloin seared to your desired temperature, topped with a honey butter sauce and served with your choice of two sides 16

SIDES

Wild Rice Pilaf	2.50
Chef's Vegetable of the day	2.50
Roasted Garlic Mashed Potatoes	2.75
Sautéed Mushrooms	3.50
Creamed Spinach	5.25
Loaded Baked Potato	5.50

Consuming raw or undercooked meats, poultry, pork, fish, or shellfish may increase your risk of food borne illness, especially if you have certain medical conditions.