

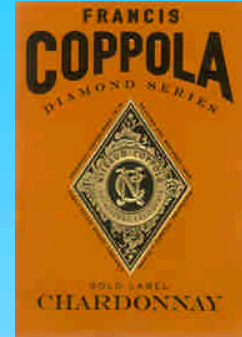


ELDORADO WINE LIST



THE WHITE WINES

Geyser Peak Sauvignon Blanc, California
 Villa Pozzi Pinot Grigio
 Pink Polka Dot Riesling
 Kendall-Jackson Chardonnay, California
 La Crema Chardonnay, California
 Beringer White Zinfandel, California
 Nobile Sauvignon Blanc, New Zealand
 Louis Latour Pouilly Fuisse
 Francis Coppola Diamond Series Chardonnay



Aroma: Pear, Pineapple, & Spicy Oak
Flavor: Apples, Melon, Guava, & vanilla cream

CHAMPAGNE & SPARKLING WINES

Domaine Chandon Brut, California
 Barefoot Bubbly Brut, California
 Veuve Clicquot Yellow Label, France
 Dom Perignon, France



Aroma: Black Fruit, Plums, & Prunes
Flavor: Sweet Fruit, Tart Acidity, Alcoholic Warmth, & Smooth Tannins
Pairing: Any Fabulous Eldorado Dessert

DESSERT WINES

Harvey's Orange Bristol Crème
 Graham's Six Grapes Porto, Portugal

THE RED WINES

Wyndham Pinot Noir, Australia
 Sterling Vintner's Collection Pinot Noir, California
 J. Lohr Merlot, California
 Estancia Merlot, California
 The Reserve by Yellowtail Shiraz, Australia
 Gascon Malbec, Argentina
 Robert Mondavi Private Selection Cabernet Sauvignon
 Estancia Cabernet Sauvignon, California
 Charles Krug Cabernet Sauvignon, California
 Ruffino Chianti, Italy
 Rosenblum Cuvee XXX Zinfandel, California
 A by Acacia Pinot Noir, California
 Sterling Cabernet Sauvignon, California
 Louis M. Martini Cabernet Sauvignon, California



Aroma: Cassis, Sweet Herbs, & Hints of Pipe Tobacco
Flavor: Firm Structure, Ripe Black Cherries, & Deep Briary Red Fruits



ELDORADO APPETIZERS



ELDORADO SLIDERS AND RINGS

3 wood grilled mini burgers topped with melted cheese, lettuce and tomatoes. Served with Fresh cut battered onion rings.

ELDORADO NACHOS

Our freshly made Tortilla Chips topped with Spicy Beef or Grilled Chicken, Black Bean Refrito, Cheddar & Jack Cheese, Pico de Gallo, & Jalapeños. Side of Chipotle Salsa.

SPORTS GRILL QUESO & CHIPS

Spicy Queso Dip topped with Fresh Guacamole and served with our freshly made Tri-colored Tortilla Chips.

CHIPS & CLUB-MADE SALSA

Tri-colored chips served with homemade fire roasted salsa.

CABANA QUESADILLA'S

Create your own Chicken Quesadilla's with the freshest ingredients. Choose from cheese, fresh spinach, sautéed mushrooms or grilled onions. Served with fire roasted salsa and chef made guacamole.

ZUCCHINI FRIES

Fresh cuts of zucchini, dipped in a buttermilk batter then fried to a golden brown. Served with a side of buttermilk ranch.

JUMBO SHRIMP COCKTAIL

4 large gulf shrimp boiled to perfection. Served with homemade remoulade sauce.

3 AMIGO'S SAMPLER PLATTER

Choose 3 of the following dips...Spinach Artichoke, Chef made guacamole, Fire roasted salsa, Veggie black bean or Smooth Queso. Served with hot tri-colored tortilla chips...muy bueno!

CHICKEN & QUESO STUFFED JALAPENOS

Crispy Fried Jalapenos stuffed with Tender Chicken and zesty Queso served with Ranch Dipping Sauce.

FRIED PICKLES

Breaded Kosher Sliced Dills served with Texas Ranch Dressing.

BUFFALO HOT WINGS

A dozen crispy deep fried Chicken Wings, served with cool Celery Sticks and Ranch Dressing. Tossed in our Hot Sauce. Bleu Cheese Dressing available for dipping. Switch to BBQ Sauce or Naked if you prefer.

FRIED MOZZARELLA STICKS

Six Deep Fried Mozzarella Cheese Sticks served with Marinara or Buttermilk ranch dressing.

LOADED CHEESE FRIES

Crispy French Fries topped with cheddar and Monterey jack cheese and smoked bacon. Served with a buttermilk ranch dressing.



ELDORADO PIZZA PIES



AVAILABLE AFTER 5:00 PM

Please allow up to thirty minutes as your pizza is made fresh to order.

CHEESE PIZZA

8" 16"

DELUXE
UP TO 3 TOPPINGS

SUPREME
4 OR MORE TOPPINGS

TOPPING SELCTIONS

Pepperoni, Ham, Canadian Bacon,
Italian Sausage, Hamburger, Peppers,
Onions, Mushrooms,
Green and Black Olives, Pineapple,
Tomatoes, Jalapenos, Extra Cheese



ELDORADO FAVORITES



ELDORADO GREENS

Mixed Greens with Julienne Squash & Zucchini, Grape Tomatoes, Cucumber and choice of Dressing.

GREEN APPLE SALAD

Seasonal Greens topped with Green Apple Wedges, chopped Applewood Smoked Bacon, Candied Pecans, Red Grape Slices, and Bleu Cheese Crumbles. Served with your choice of dressing.

TRADITIONAL CAESAR

Crisp Romaine tossed with Caesar Dressing, Shaved Parmesan Cheese and Croutons.

FRIED CHICKEN & ROASTED CORN SALAD

Fresh Mixed Greens topped with Fried Chicken, Roasted Sweet Corn Relish, Tomatoes, Pepper Jack Cheese, & Avocado Slices. Served with our Chipotle Dressing.

BLT SALAD

Crisp Iceberg Wedge, Tomatoes, Bacon, Egg, & Bleu Cheese Crumbles and your choice of Dressing.

A HOLE IN THREE

Chopped Fruit, Chicken Salad & Tuna Salad served on a Lettuce Leaf with Fruit Bread.

BLACK AND BLEU STEAK SALAD

Wood Grilled Steak placed on a bed of Fresh Greens, Creamy Bleu Cheese Crumbles, Grape Tomatoes and Red Onions. Served with your choice of dressing.

CHEF'S MARKET SALAD

Mixed Greens topped with Black Forest Ham, Smoked Turkey Breast, Apple Smoked Bacon, Diced Eggs, Fresh Tomatoes, Cheddar and Monterey Jack Cheese and Peppercinni Peppers. Served with your choice of dressing.

HALF SANDWICH & SOUP OR SALAD

Your Choice of Half a Triple Decker Club or Chicken Salad Sandwich with a bowl of the Daily Soup or House Salad.

GREEK SALAD

Traditional Greek Salad with Romaine Lettuce, Greek Olives, Cucumbers, Grape Tomatoes and Roasted Red Peppers. Served with your choice of dressing.

MCKINNEY SALMON SALAD

Pecan Crusted Salmon topped with Texas Wildflower Honey Glaze and served over Baby Spinach, Red Onions. Served with your choice of dressing.

SIDE SALAD

For the lighter Side, Fresh Greens topped with Tomatoes and Cucumbers.

ELDORADO'S HOMEMADE BURGER

Char-broiled, half pound Ground Beef patty served on a Kaiser Roll with Lettuce, Tomato, Onion and your choice of Cheese.

SOUTHERN PULLED PORK HOAGIE

Slow Cooked Pulled Pork Tossed in a Tangy and Sweet BBQ Sauce and served on a Warm Hoagie Roll.

MILE HIGH REUBEN

A heaping Mound of Corned Beef & Pastrami, Sauerkraut, Aged Swiss & Havarti cheese, & Dijonaise on Toasted Rye Bread.

THE CLUBHOUSE

Our classic triple-decker sandwich piled high with Smoked Turkey, Ham, Bacon, Lettuce, Tomato, American Cheese, and Swiss Cheese served on Sourdough or Wheat Bread.

TEXAS PHILLY CHEESE STEAK

Thinly sliced Ribeye with Sautéed Onions and Queso, served on Pita Bread.

ULTIMATE GRILLED CHEESE

Layers of Swiss, havarti and American Cheese Grilled on Texas Toast. Lettuce, Tomato and Red Onions served upon request.

SOUTHWESTERN CHICKEN SANDWICH

Char-grilled Spiced Chicken Breast served on a Toasted Kaiser Bun with Pepper Jack Cheese, Applewood Smoked Bacon, Avocado

TEX-MEX WRAP

Your choice of Grilled or Crispy Breaded Chicken Breast with Pepper Jack Cheese, Lettuce, Tomato and Spicy Chipotle Mayo all wrapped in a warmed Spinach Tortilla.

CHICKEN OR TUNA SALAD CROISSANT

Your Choice of Chicken Salad or Tuna Salad on a Croissant with Lettuce & Tomato.

MONTE CRISTO

Spinach Tortilla wrapped around thinly sliced Smoked Turkey, Ham, Cheddar and Swiss Cheeses-toasted Panini style, Served with Raspberry-Habanero Sauce for dipping.

FISH & CHIPS

Beer Battered Cod and French Fries served with Caper Dill Tartar Sauce.

ALL SANDWICHES COME WITH YOUR CHOICE OF FRESH CUT SEASONAL FRUIT, HOMEMADE BUTTERMILK ONION RINGS, FRESH CUT POTATOES CHIPS OR CRUNCHY FRENCH FRIES

Any split order is subject to a \$2.00 Split Charge Fee.

ADD SOMETHING GRILLED TO YOUR SALAD!

Add your choice of Grilled Shrimp, Salmon, or Chicken to any Salad and Make Your Own Creations!

DRESSINGS

Buttermilk Ranch, 1000 Island, Chunky Bleu Cheese, Raspberry Vinaigrette, Chipotle Vinaigrette, Balsamic Vinaigrette, Italian, Parmesan Caesar, Greek Feta

SOUP OF THE DAY

Try a Bowl or Cup of our Homemade Soup, made daily from the Freshest Ingredients Available.



ELDORADO DINNER MENU



AVAILABLE AFTER 5:00PM
Served with House Salad

ELDORADO PORK CHOP

8 oz Prime Bone-In Pork Chop, Wood Grilled to Perfection with a Cremini Mushroom Demi Glace. Served with Mashed Potatoes and a Vegetable Medley.

PAN SEARED ATLANTIC SALMON

Pan Seared Atlantic Salmon topped with a Tomato Olive Ragout. Served with Rice Pilaf and Sautéed Spinach.

TILAPIA

8 oz Tilapia Fillet served Grilled or Blackened topped with a Roasted Sweet Corn Relish over a Bed of Herbed Rice accompanied by Vegetable Medley.

CHICKEN PENNE PASTA

Marinated Grilled Chicken Strips, Broccoli Florets, Tomatoes, & Artichokes Tossed with Penne Pasta and Extra Virgin Olive Oil.

FILET MIGNON

A Hand Cut 21 Day Aged Angus 6oz Tenderloin, Fire Grilled to your Satisfaction. Served with Asparagus and Baked Potato.

BLACK ANGUS RIBEYE STEAK

Cut from a certified Angus Beef, this 12oz Ribeye is Grilled and served with a Bleu Cheese Butter. Comes with Roasted Garlic Mashed Potatoes and Green Beans.

CHICKEN FRIED STEAK

Savory 8 oz. Choice Beef, deep fried topped with Creamy Country Gravy served with Roasted Garlic Mashed Potatoes and French Green Beans .

CHEF'S SIDES

Garlic Mashed Potato, Baked Potato, Vegetable Medley, Fresh Asparagus, Steamed Broccoli, Buttermilk Onion Rings, Rice Pilaf, Green Beans Or Sautéed Spinach

Add 3 Grilled Shrimp to any entrée



ELDORADO DESSERTS



FRIED CHEESECAKE

Deep Fried Cheesecakes rolled in Toasted Coconut and garnished with Whip Cream.

KEY LIME PIE

Traditional Key Lime Pie tastefully prepared and finished with a Kiwi-Lime Compote.

BROWNIE DELIGHT

Warm Brownie Topped with Ice cream and covered in Chocolate-Fudge sauce.

CHOCOLATE RASPBERRY TORTE

White Cake layered with Raspberry Mousse and Chocolate Ganache topping.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.