



# Thunder Road

## STEAKHOUSE & CANTINA



### SEASONAL COCKTAILS

#### Margaritas

##### FAMOUS HOUSE CANTINA

Specialty Tequila, Triple Sec, fresh lime and agave syrup ~ \$10.50

##### BEBIDA AZUL

Specialty Tequila, Blue Curaçao, fresh lime and agave syrup ~ \$10.50

##### SOMETHING BEAUTIFUL

La Pinta Pomegranate, cranberry juice, fresh lime and burlesque bitters ~ \$11.99

##### EL GUAPO

Corazon Blanco, Grand Marnier, fresh lemon, ginger ale, sliced jalapeños, and mint ~ \$10.50

#### Whiskey

##### BLACKBERRY SMASH

Buffalo Trace Whiskey, Tuaca, fresh lemon, simple syrup, fresh blackberries and mint ~ \$10.50

##### FIERY MULE

Fireball Whiskey, fresh lime, pineapple juice, and ginger beer ~ \$10.00

#### Wine

##### HOUSE WINE: WOODBRIDGE

White Zinfandel/Chardonnay/Merlot/Cabernet ~ Glass \$7.00 Bottle ~ \$26.00

*\*Inquire with your server for additional beer, wine, and cocktail recommendations.*

### STARTERS

##### FRIED GREEN CHILE STRIPS

Hatch green chile, panko bread crumbs, ranch dressing ~ \$9.50

##### SHRIMP COCKTAIL

6 tiger shrimp, house-made cocktail sauce ~ \$10.99

##### FRESH MADE GUACAMOLE

Avocado, tomato, garlic, jalapeño, onion, cilantro, lime ~ \$8.99

##### GREEN CHILE QUESADILLAS

Flour tortilla, chopped green chile, asadero cheese, pico de gallo, and guacamole ~ 7.99

**Add chicken, steak, or shrimp ~ \$3.99**

### SOUP & SALAD

##### HOUSE SALAD

\$4.99

##### CAESAR SALAD

\$4.99

##### CHIPOTLE TACO SALAD

Roasted corn and black bean relish, asadero cheese, avocado, sweet peppers, cherry heirloom tomatoes, chipotle ranch, crispy tortilla bowl ~ \$11.99

**Add chicken, steak, or shrimp ~ \$3.99**

##### SOUP OF THE DAY

Cup ~ \$4.99 Bowl ~ \$8.99

##### COWBOY CHILI

Cup ~ \$5.99 Bowl ~

### TACOS

*Served with Spanish Rice and Green Chile Beans*

##### STEAK

Lettuce, Cotija, cilantro ~ \$12.99

##### SHRIMP

Coleslaw, cilantro ~ \$13.50

##### GRILLED CHICKEN

Lettuce, Cotija, cilantro ~ \$11.99

##### FISH

Coleslaw, cilantro ~ \$10.75

### FAJITAS

*Served with Spanish rice, green chile beans, and flour tortillas*

##### COMBO

Choose 2 proteins ~ \$22.99

##### SHRIMP

\$18.99

##### CHICKEN

\$17.99

##### STEAK

\$19.99

### STEAKS

*Choice of 2 sides*

##### TENDERLOIN

\$27.99

##### COWBOY RIBEYE

\$26.99

##### SIRLOIN

\$21.99

### SEAFOOD PLATTERS

*Choice of 2 sides*

##### GRILLED SALMON

\$20.99

##### CRAB LEGS

\$31.99

##### COCONUT SHRIMP

\$19.99

##### LOBSTER

\$32.99

##### SOUTHERN STYLE SHRIMP

\$18.99

### THUNDER ROAD FAVORITES

##### PRIME RIB DINNER

Prime rib served with house salad and baked potato ~ 10oz \$23.99 ~ 14oz \$26.99

##### BEER BATTERED FISH

Served with coleslaw and French fries ~ \$16.99

##### TR RANCHERO STEAK

6oz thinly cut sirloin, fingerling potatoes, two eggs any style, pico de gallo, green chile beans, and a tortilla ~ \$16.99

### BBQ

*Choice of 2 sides*

##### PORK RIBS

\$21.99

##### BEEF RIBS

\$24.99

##### BRISKET

\$19.99

### ADD TO ANY ENTRÉE

##### LOBSTER

\$14.99

##### CRAB LEG

\$18.99

##### SHRIMP SKEWER

\$8.99

### SIDES

House salad

Caesar salad

Baked potato

*Plain or loaded*

Jalapeño cornbread

Seasonal vegetable

Green chile mashed potatoes

Green chile beans

Sweet potato

*Honey buttered & cinnamon*

Spanish rice

French fries

Elote

Mac & cheese

Roadkill potatoes

### SPECIALTY DESSERTS

##### 7 LAYERED CHOCOLATE CAKE

Serves 2 ~ \$9.99

##### CARAMEL FLAN

\$6.99

##### TRES LECHES

\$7.99

*\*Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*