

Welcome To

Texas

A1

STEAKS

SEAFOOD



Designed & Printed by JM Signs & Creation 361-548-3979

14241 Northwest Blvd, Corpus Christi, Texas • 767-FOOD

11am - 10pm Sunday - Thursday • 11am - 11pm Friday & Saturday

Appetizers

*Buffalo Bites

Breaded chicken bites fried & then tossed in our homemade wing sauce. Served with celery sticks and blue cheese or ranch dressing.

Available Hot, Mild or BBQ.

10 for 13.99 • 15 for 16.99 • 25 for 25.99

Stuffed Mushrooms

Order of fresh mushrooms, stuffed with our famous seafood stuffing and fried golden brown. Served with peppercorn ranch dressing for dipping. 11.99

Mozzarella Sticks

The best fried cheese ever - hot and gooey inside, crisp and golden brown on the outside! Served with marinara sauce for dipping. 9.99

Onion Rings

A mountain of rings. The best in Corpus Christi! You've got to try'em! 8.99

Potato Skins

Potato wedges loaded with cheddar cheese and bacon. Served with sour cream. 9.99

Chips & Queso

An In-house created Queso recipe that has become a favorite. Served with homemade corn tortilla chips. 8.99

Fried Pickles

Generous portion of lightly breaded fried pickles served with ranch dressing. 9.99

*"You Peel'Em Shrimp"

Fresh Gulf shrimp boiled with a special blend of seasonings and chilled. Served on a bed of ice, with a side of cocktail sauce & lemon. Half Pound 13.99 • One Pound 20.99

Texas A-1 Nachos

Crispy tortillas topped with refried beans, cheddar and Monterrey jack cheeses, lettuce, tomatoes, guacamole, sour cream and jalapenos. 10.99

Add Seasoned Ground Beef 5.00

Add Chicken 5.00 • Add Steak 7.00

Cordon Blu Poppers

Order of poppers filled with chicken breast, honey cured ham and melted swiss cheese.

Served with honey mustard. 9.99

Fried Calamari

Generous portions of squid breaded and fried golden brown, served with marinara sauce. 12.99

Appetizer Combo

The perfect choice when you can't pick just one of our appetizers! Generous portions of mozzarella sticks, potato skins and stuffed mushrooms. 14.99

Fried Zucchini

Generous portion of zucchini sticks breaded and fried golden brown. Served with marinara sauce. 9.99

**Items with asterisks are not available for 1/2 price appetizers*

Signature Salads

Cut Fresh Daily with a medley of fresh greens, carrots and cabbage!

Greek Salad

Crisp romaine lettuce, tomatoes, bell peppers, red onions, and Greek olives topped with feta cheese. 10.99

Avocado Salad

Fresh cut greens with tomatoes, cucumbers, bell peppers, red onions, sliced hard-boiled egg and fresh avocado slices. 10.99

With Steak 15.99 • With Chicken 13.99

Cobb Salad

Sliced marinated grilled chicken breast on a bed of fresh cut greens, with tomatoes, bacon pieces, cucumbers, sliced hard-boiled egg, crumbled blue cheese and croutons. 13.99

Crispy Chicken Salad

Golden fried chicken tenders served on a bed of fresh cut mixed greens, with tomatoes, cucumbers, bacon pieces, cheddar cheese and croutons. 13.99

Large Caesar Salad

Fresh cut crisp romaine lettuce, croutons plus Parmesan cheese and caesar dressing. 9.99

Soup & Salad Combo

Our House Salad served with a bowl of our Chef's Choice soup of the day. 8.99

House Salad

Fresh cut mixed greens with red cabbage, carrots, cucumbers, croutons and tomatoes. 4.99

Mesquite Grilled Shrimp Salad

Jumbo mesquite grilled shrimp on a bed of fresh cut greens and served with tomatoes, cucumbers, bell peppers, red onions, sliced hard-boiled egg and croutons. 14.99

Berry Nut Salad

Tossed mixed fresh greens with strawberries, dried cranberries, roasted walnuts, avocado, tomatoes, egg slices and choice of dressing and crouton. 11.99

Salad Add-Ons

Mesquite Grilled Salmon 9.00

8oz New York Strip 9.00

Mesquite Grilled Mahi 9.00

Grilled Chicken 6.00

Mesquite Grilled Tuna 9.00

Blacken Chicken 7.00

5 Mesquite Grilled Shrimp 9.00

Texas A-1 Signature Salad Dressings

Peppercorn Ranch

Thousand Island

Blue Cheese

Greek Vinaigrette

Caesar

Low-Fat Italian

Honey Mustard

Green Goddess

Raspberry Vinaigrette

French

Balsamic Vinaigrette

Texas Traditions

All Entrees Below Come With Choice of Two Entree Sides.
*Baked Potato comes with butter and sour cream. Bacon .75¢ Cheddar, and Chives .50¢ each

Chicken Tenders

Hand breaded chicken breast tenderloins, fried golden and served with country gravy. 12.99

Calf Liver

Tender young beef liver rolled in cracker meal and grilled. Served with sauteed onions and brown gravy. A good source of Iron. 12.99

Chicken Fried Chicken

Lightly breaded chicken breast fried golden brown and served with country gravy 13.99

Chicken Fried Steak

Hand battered, tender choice beef fried to a golden crisp. Served with country gravy.
4 oz. for 12.99 • 8 oz. for 18.99

Hamburger Steak

10 oz. of ground beef grilled and topped with sauteed onions and brown gravy. 13.99

Burgers Sandwiches

All Burgers & Sandwiches come with French Fries!

Texas A-1 Burger

Half pound Black Angus burger, and served open faced with lettuce, tomato, onion and pickles. 11.99

The Ultimate A-1 Burger

11 oz. of chopped lean sirloin with cheddar, sauteed onions, bacon, jalapeno and A-1 Steak Sauce, cooked on the Mesquite grill your way. 13.99

Texas BBQ Burger

Half pound Black Angus Beef Pattie grilled & topped with cheddar cheese, bacon, onion rings & BBQ sauce. Served on a toasted bun with pickles. 12.99

Patty Melt

Our Half pound burger on grilled Rye bread topped with grilled onions, American & Swiss cheese. 11.99

Fried Fish Sandwich

Delicious golden fried Tilapia filet served on a toasted bun with lettuce, tomato, pickles, onion, tartar sauce and lemon. 11.99

NEW! Shrimp Po'Boy

Fried shrimp on a hoggie bun with lettuce, tomato, and pickles with a side of tartar sauce. 13.99

Club Sandwich

Triple Decker on wheat or white toasted topped with mesquite smoked turkey, honey ham, bacon slices, lettuce, tomato, American and Swiss cheese with mayo. 11.99

South Texas Chicken Club

Grilled or Fried chicken breast and served on grilled Texas toast with melted Swiss cheese, bacon, avocado, lettuce, tomato and pickles. Served with Mayo. 11.99

Buffalo Crispy Chicken Sandwich

Our Golden Fried Chicken breast is covered with our spicy buffalo sauce and topped with Bleu Cheese crumbles and pickles on a Hoagie bun. 13.99

Reuben Sandwich

Corned beef piled high on grilled Rye bread with melted Swiss cheese, sauerkraut and 1000 Island dressing. 11.99

Burger & Sandwich Toppings

Jalapenos, Mushrooms, BBQ Sauce, Sauteed Onions, American Cheese, Monterrey Jack Cheese, Cheddar Cheese or Swiss Cheese
.75 cents Each

Chicken & More

All Entrees Below Come With Choice of Two Entree Sides.
*Baked Potato comes with butter and sour cream. Bacon .75¢ Cheddar, and Chives .50¢ each

Blackened Chicken

Boneless, skinless chicken breast blackened with our special blend of seasoning grilled to perfection and served over a bed of rice. 14.99

Grilled Chicken Breast

Boneless, skinless chicken breast basted with our special sauce and grilled over our Mesquite wood flame. Delicious! 13.99

Trail Quail

Two (2) Tender quail marinated in our special sauce and grilled over an open flame. 17.99

Baby Back Ribs

This meat will peel right off the bone!
Half Rack 15.99 Full Rack 24.99

Southwest Chicken

Boneless, skinless grilled chicken breast topped with onions and bell peppers and melted Monterey jack cheese. 15.99

Chicken Bellaire

Grilled boneless, skinless chicken breast topped with melted Provolone cheese and fresh avocado. 16.99

NEW Chicken with Mushroom Cream Sauce

Grilled chicken breast served over rice, topped with homemade mushroom cream sauce. 16.99

NEW Chicken & Shrimp with Lemon Wine Sauce

Sauteed chicken breast & shrimp served with our lemon wine sauce over rice. 18.99

Pasta Specialties

Includes your choice of house salad or cup of soup.

Cajun Pasta

Sauteed Peppers, Onions, Black Olives, Mushrooms Tossed With Penne Pasta And Our Homemade Cajun Sauce. Then Topped With Cheddar Cheese.
Chicken 16.99 Shrimp 18.99

Spaghetti Marinara

Spaghetti with marinara sauce and Parmesan cheese delicious! 12.99

Chicken Parmesan

Italian breaded chicken breast fried and topped with a fresh Roma tomato and basil sauce and melted mozzarella cheese. Served with linguine. 15.99

Grilled Chicken or Shrimp Alfredo

Our Signature Homemade Alfredo sauce tossed with linguine and Parmesan cheese.
Chicken 15.99 Shrimp 17.99

Combos

All Entrees Below Come With Choice of Two Entree Sides.
*Baked Potato comes with butter and sour cream. Bacon .75¢ Cheddar, and Chives .50¢ each

Steak & Shrimp

8 oz. New York Strip steak grilled to perfection with Jumbo Gulf Shrimp - Prepared your way: fried or grilled. 22.99

Cattleman's Reef

A great combination of steak and seafood! Our famous 8 oz. filet Mignon accompanied by two of our delicious stuffed shrimp - broiled or fried. 30.99
(for medium well - well done, cooking time 20-25 minutes)

Grilled Chicken & Shrimp

Marinated grilled Chicken Breast and shrimp cooked on our Mesquite Grill. 19.99

Fin, Feather & Fur (for 2)

Mesquite Grilled Mahi, Quail, and Black Angus Steak. 39.99

Fried Ocean Sampler (for 2)

Tilapia, Flounder, Scallops & Shrimp. 39.99

Steak & Quail

8 oz NY Strip & quail. 20.99

Steak & Ribs

8 oz NY Strip & our popular BBQ Ribs. 22.99

Famous Mesquite Grilled Steaks

All Entrees Below Come With Choice of Two Entree Sides.
*Baked Potato comes with butter and sour cream. Bacon .75¢ Cheddar, and Chives .50¢ each
Add 1/2 Rack Ribs to any meal: 12.99

New York Strip

8 oz. for 15.99 • 12 oz. for 21.99

Certified Black Angus Steak

10 oz. top sirloin hand cut on premises. 18.99

Sizzling Steak For Two

Two of our Certified Black Angus steaks, sliced and served on a hot iron skillet and topped with our equally famous onion rings. 34.99

Chop Sirloin

Lean ground sirloin served with grilled onions, mushrooms and brown gravy. 14.99

Shishkabob

Black Angus Sirloin tenders and fresh cut vegetable chunks, skewered and cooked to perfection. Served on a bed of rice. 18.99

Texas A-1 T-bone

16oz Choice Cut Certified Angus Beef. Enjoy! 34.99
(for medium well - well done, cooking time 20-25 minutes)

Filet Mignon

8 oz. Beef Tenderloin. Will melt in your mouth! 25.99
(for medium well - well done, cooking time 20-25 minutes)

Hand Cut Ribeye

Certified Angus Beef!
10 oz. for 22.99 16 oz. for 28.99
(for medium well - well done, cooking time 20-25 minutes)

Center Cut Pork Chops

Two 8 oz. center cut chops grilled to perfection! 17.99

HOW DO YOU LIKE YOUR STEAK?

RARE - COOL RED CENTER
MEDIUM RARE - RARE RED CENTER
MEDIUM - PINK THROUGHOUT
MEDIUM WELL - THIN LINE OF PINK
WELL DONE - NO PINK

Seafood

All Entrees Below Come With Choice of Two Entree Sides.
*Baked Potato comes with butter and sour cream. Bacon .75¢ Cheddar, and Chives .50¢ each

(Nueces Sauce, Cajun Sauce or Alfredo \$2.99 extra) (Blackened \$1.00 extra)

Fisherman's Platter

Stuffed crab, shrimp and Tilapia filet - all hand breaded and fried golden. 22.99

Catfish Filet & Shrimp

Fried golden with tartar sauce and lemon. 22.99

Stuffed Flounder

Flounder filet stuffed with our famous seafood stuffing.
Allow 15-20 minutes cook time. 19.99

Flounder Filet

Delicious filet served your way - broiled, fried, grilled. 16.99

Fried Shrimp

Fresh Gulf shrimp, hand breaded lightly and fried golden.
Half dozen 17.99 • Dozen 28.99

Broiled Seafood Plate

Flounder Filet, Shrimp & Scallops. 24.99

Flounder Nueces Bay

You Must Try This! Flounder filet hand battered in pecan flour and topped with shrimp and served in a wine butter sauce. 20.99

Tilapia Filet

Prepared your way: Fried, Blackened or Grilled. 15.99

River Catfish

River Catfish filets cooked your way.
Fried or Grilled. 15.99

Seafood Stuffed Crabs

Two Crab Shells each stuffed with 4oz our own famous seafood stuffing and deep fried. 14.99

Mesquite Grilled Seafood

Grilled Salmon 19.99
Grilled Mahi Mahi 18.99
Grilled Tuna 18.99
Grilled Shrimp 18.99

No Substitutions

**ALL FISH PRODUCTS MAY CONTAIN BONES

Eating raw or undercooked shellfish or meat may be hazardous to your health! Please ask your doctor before consuming raw or undercooked food!

Extras

Side Bacon (4) slices: 2.99
 French Fries: 2.75
 Baked Potato: 2.75
 Mashed Potato: 2.75
 Vegetable of the Day: 2.75
 Seasoned Rice: 2.75
 Refried Beans: 2.75
 Tomato Slices (4): 2.75
 Cup of Soup: 3.49
 Bowl of Soup: 5.49
 Cup of Gravy: 2.25
 (Brown or Country)
 Side Avocado: 2.75
 Side of Salad Dressing: 2.25
 16 oz. of Dressing: 7.99

Add-Ons

Shrimp

Add four (4) fresh Gulf Shrimp grilled or fried style to any steak order. 8.00

Side of Quail

(1) 7.99

Stuffed Shrimp (2)

Fried or Broiled 11.99

Fresh Sautéed Mushrooms 2.99
Caramelized Sautéed Onions 2.49

Desserts

New York Style Cheesecake

(Baked on premises)

Plain 6.99

Fruit Topped 7.99

Cherry, Strawberry or Blueberry

Carrot Cake 7.99

Midnight Passion 7.99

Chocolate Fusion Cake

Entree Sides

French Fries	House Salad
Mash Potatoes	Green Beans
Baked Potato	Corn
Rice	Broccoli
Soup of the Day	Fried Okra

No Substitutions

*Baked Potato come with butter and sour cream.
 Bacon .75¢ Cheddar or Chives .50¢ each

Seltzer

WHITECLAW
MICHELOB ULTRA

Happy Hour

Monday-Friday 2-6 pm Dine In Only
Not Valid on Holidays

1/2 Off Select Appetizers*

*Excludes Wings & All Shrimp Appetizers

Well Drinks 3.00

Draft Beer 3.00 Pints

Frozen House

Margaritas 4.00*

*Excludes Flavored Margaritas

1.00 Off All Mixed Drinks

Beer

DOMESTICS

MICHELOB ULTRA LIGHT
 MICHELOB ULTRA GOLD
 MICHELOB CACTUS LIME
 COORS EDGE Non- Alcohol
 COORS LIGHT
 MILLER LITE
 BUD LIGHT
 BUDWEISER
 LONE STAR

DRAFT BEER

BUD LIGHT
 ZIEGENBOCK
 DOS EQUIS XX
 MICHELOB ULTRA

IMPORTS & PREMIUM BEER

MODELO ESPECIAL
 TECATE
 ZEIGENBOCK
 ESTRELLA JALISCO
 CORONA EXTRA
 DOS EQUIS XX
 BLUE MOON
 STELLA ARTOIS
 HEINEKEN LIGHT
 GUINNESS
 FEATURED IPA
 SHINERBOCK
 CORONA PREMIER
 LANDSHARK

Favorite Drinks

Jamaican Me Crazy

White Zinfandel, Red Chambord, MALIBU, with sprite and lemon garnish.

TEXAS TORNADO

Tall glass of gin rum, vodka, and triple sec with a splash of lime & coke.

TEXAS WILDCAT PUNCH

An amazing mixture of MALIBU, Triple Sec and pineapple juice served with a swirl of grenadine.

TEXAS MOJITO

Muddled fresh mint leaves and lime with BACARDI Superior and Soda.

PERFECT MARGARITA

Herradura Reposado Tequila, Cointreau, Sweet N Sour, With A Twist Of Orange & Lime.

LEMON DROP

This refreshing drink consists of ABSOLUT Citron, Orange liqueur, sugar, lemon juice & a splash of Sweet N Sour.

GRADE "A" MARGARITA

Patron, Grand Marnier & Sweet N Sour with a Floater of Brandy.

MEXICAN MARTINI

Herradura Reposado Tequila, Cointreau, jalapeno juices, lime juices shaken then strained into a Tajin rimmed martini glass with lime and olives to garnish.

COCO PINA COLADA

BACARDI Superior Rum, and Gran Gala all mixed in with coconut milk.

COCO CARAMEL COLADA

BACARDI Superior Rum & Gran Gala. All mixed in with coconut milk and a shot of Black Velvet Toasted Caramel to top it all off.

18% Gratuity on parties of 6 or more.