

Las Haciendas

MEXICAN BAR & GRILL



Appetizers

Nachos Haciendas

Topped with beans, your choice of grilled chicken or beef fajita, and cheese. Accompanied with guacamole, sour cream, and jalapeños —

Chicken	1/2 Order	12.50	Full Order	14.50
Beef	1/2 Order	18.50	Full Order	20.50
Mixed	1/2 Order	12.50	Full Order	17.50



Nachos Haciendas

Nachos Deluxe

Seasoned shredded chicken or ground beef with beans and cheese. Accompanied with guacamole, sour cream, and jalapeños —
Chicken **14.50** • Beef **15.50**

Quesadillas

Homemade tortillas stuffed with choice of grilled chicken or beef fajita, and Jack cheese. Served with rice, guacamole, and sour cream — Chicken **14.50** • Beef **18.25**

Wings Sabrosas

Eight pieces of our crispy breaded chicken wings, served with ranch dressing — **20.50**

Cuernitos Sampler

Stuffed jalapeños, fried shrimp, chicken taquitos, and mozzarella sticks — **20.00**

Chile Con Queso

Grande **9.35** • 1/2 Order **7.29**

With taco meat add **2.00**

With pickled jalapeños add **1.25**

Guacamole — **9.00**

Shrimp Cocktail — **13.95**



Cuernitos Sampler



Wings Vaqueras



Chile Con Queso

Shrimp Brochette

Six bacon wrapped shrimp, with poblano pepper and Jack cheese stuffing, served with cocktail sauce — **16.50**

Queso Flameado

Chewy Monterrey Jack cheese topped with ranchero sauce and your choice of meat: grilled chicken, beef fajita, chorizo or shrimp. Served with corn or flour tortillas. —

Chicken **12.50** • Beef **15.50** • Chorizo **13.75**
With shrimp add **3.25**

Stuffed Jalapeños

Six jalapeños stuffed with cream cheese and served with ranch dressing. — **11.25**

Mini Chimichangas

Chicken and white cheese fried chimichangas, served with sour cream and guacamole — **12.75**

Charola Grande

Texas-sized sampler with our quesadillas, stuffed jalapeños, crispy chicken drums, fried shrimp and chicken flautas. Served with guacamole, sour cream, and ranch dressing. (Serves five) — **43.00**

Wings Vaqueras

Tasty pieces of chicken breast wrapped in bacon with Jack cheese and jalapeños. Served with sour cream and pico de gallo. — **15.75**
With tortillas add **1.25**

Haciendas Sampler

Four chicken flautas, two chicken quesadillas, two chicken chimichangas, served with chile con queso, sour cream and guacamole. — **17.75**



Wings Sabrosas



Mini Chimichangas

Est.
2002

www.LasHaciendasGrill.com

Salads & Sandwiches



Grilled Salad

Taco bowl filled with chicken or beef fajita, tomato, guacamole, and cheese. Topped with chile con queso.

Chicken **13.00** • Beef **16.50**

Ranchero Chicken Sandwich

Juicy chicken breast topped with melted cheese and bacon. Served with fries — **13.00**

Caesar Salad

Romaine lettuce, tomatoes, Parmesan cheese, croutons, and grilled chicken — **13.00**

Summer Salad

Five grilled shrimp on top of three kinds of lettuce, spinach, tostada chips, onions, tomatoes, mango, and fresh cheese — **15.00**

Shell Salad

Taco bowl filled with shredded chicken or ground beef, lettuce, tomatoes, guacamole, and cheese. Topped with chile con queso — Chicken **12.50** • Beef **15.50**

Hacienda's Burger

Two beef patties topped with cheese, mushrooms, bell pepper, and onions. Served with fries — **15.00**

South Shore Harbor Salad

Your choice of beef, chicken, or shrimp on top of three kinds of lettuce, cucumbers, olives, tomatoes, spinach, and fresh cheese —

Beef **16.50**

Chicken **13.50** • Shrimp **15.00**

Tortilla Soup

Light chicken soup with vegetables, served with rice, cheese and sliced avocado — Medium **10.50** • Large **13.50**
Add a salad **2.99**



Enchiladas

Served with rice and beans

Enchiladas Plate

Three corn tortilla chicken or beef enchiladas smothered with our traditional chili gravy, and topped with melted cheese — Chicken **14.00** • Beef **17.00**

Chicken Enchiladas Verdes

Three corn tortilla chicken enchiladas smothered with green sauce and melted cheese, with sour cream — **15.00**

Cheese Enchiladas

Three corn tortilla all cheese enchiladas, topped with gravy and melted cheese — **13.00**



Enchiladas Plate

Enchiladas Combinadas

One beef, one chicken and one cheese enchiladas, smothered with gravy and melted cheese — **15.50**

Shrimp Enchiladas

Three corn tortilla grilled shrimp enchiladas, topped with a creamy cheese sauce and Jack cheese — **16.50**

Enchiladas Al Carbon

Three corn tortilla stuffed enchiladas, with your choice of grilled chicken or beef fajita, topped with ranchero sauce and Jack cheese — Chicken **14.00** • Beef **18.50**

Taco-Enchilada

One beef taco, one cheese enchilada served with rice and beans — **13.00**

Seafood Enchiladas

Shrimp and crawfish with cream cheese sauce on top of three cheese enchiladas — **19.50**



Chicken Enchiladas Verdes



Shrimp Enchiladas



Enchiladas al Carbon

"Parrilladas del Cocinero"



Mixed chicken and beef sizzling fajitas, together with shrimp brochettes, stuffed jalapeños, on a bed of grilled onions and bell peppers, topped with baby back ribs, served with rice, charro beans, sour cream, guacamole, pico de gallo, and tortillas.

For One **37.00** • For Two **62.00** • For Three **77.00**

Parrillada Ultima

Chicken and beef sizzling fajitas, with grilled quails, sausage, shrimp brochettes, ribs, stuffed poblano pepper, rice, charro beans, guacamole, pico de gallo, sour cream, and tortillas (serves five). — **129.00**

Add cheddar cheese to any parrillada plate — **1.25**

Especialidades de las Haciendas

Served with rice and beans

Carne Gratinada

Sizzling grilled chicken breast or beef fajita topped with guacamole, pico de gallo, grilled mushrooms, bell peppers, onions and cheese, rice, refried beans — Chicken **19.00** • Beef **23.50**

Chile Relleno

Poblano pepper, stuffed with shredded chicken or ground beef, topped with ranchero sauce and white cheese, rice, refried beans — Chicken **16.00** • Beef **19.00**
With fajita meat add **3.00**

Carne Asada

Juicy fajita steak, pico de gallo, guacamole, rice, refried beans and tortillas — **21.50**

Tacos Al Carbon

Three grilled chicken or beef fajita tacos, in homemade tortillas and served with, rice, refried beans, pico de gallo and guacamole — Chicken **16.25** • Beef **20.00**
With chile con queso add **2.00**

Flautas

Crispy corn tortillas rolled with chicken or beef; served with sour cream, guacamole, rice, refried beans — Chicken **14.50** • Beef **15.50**

Pollo San Miguel

Grilled chicken breast, topped with ham sauce and bell pepper, served with rice and refried beans — **18.25**

Chalupa Grande

Texas sized chalupa made of crispy flour tortilla, topped with chicken or beef fajita, lettuce, tomatoes, jalapeños, cheese, rice, refried beans and sour cream — Chicken **13.00** • Beef **15.50**

Grilled Mexican Tacos

Three soft or crispy tortillas with chicken or beef fajitas, served with cilantro, onions, lettuce, tomatoes, avocado, rice, refried beans — Chicken **15.50** • Beef **19.50**



Pollo San Miguel



Carne Guisada



Acapulco Platter



Flautas



Quesadillas



Mini Tacos

Pechuga Cilantro

Juicy grilled chicken breast, topped with cilantro, fresh jalapeños, and two cheeses, rice and refried beans — **18.50**

Pechuga de Pollo

Grilled chicken breast topped with two cheeses; served with rice, refried beans, guacamole and tortillas — **17.00**

Carne Guisada

Tender beef tips in savory natural gravy; served with rice, refried beans, and tortillas — **19.50**

Baby Back Ribs

Full rack served with pico de gallo, rice, charro beans and French fries — **22.50**

Quesadillas

Homemade flour tortillas with chicken or beef fajita and Jack cheese; served with sour cream and guacamole on a bed of rice — Chicken **16.00** • Beef **20.00** • Mixed **17.50**
Add a side: Shrimp **3.00** • Spinach **1.50**
Veggies **2.50**

Acapulco Platter

Fajita steak with chile con queso over chicken breast, four sautéed shrimp, pico de gallo, rice, charros, guacamole and tortillas — **25.00**

Mini Tacos

Four chicken or beef fajita mini tacos, with fresh onions, cilantro, hot jalapeños, rice and charro beans — Chicken **14.00** • Beef **18.00**

Plato Don Pedro

Grilled fajita steak, topped with fresh jalapeños, cilantro, two cheeses; served with pico de gallo, rice and charro beans — **23.00**

Chimichangas

Three fried flour tortillas filled with shredded chicken or ground beef, topped with chile con queso, rice, refried beans — Chicken **15.00** • Beef **17.00**



Chimichangas

Healthy Plates

Do not include meat

Spinach Quesadillas

Spinach and Jack cheese in our homemade flour tortillas; served with guacamole and sour cream on a bed of rice — **13.00**

Bean Burrito

Topped with chile con queso, served with rice and beans — **13.00**

Bean Chalupas

Two bean chalupas topped with lettuce, tomatoes, jalapeños and sour cream, served with rice and beans — **12.00**

Spinach Enchiladas

Topped with our cream sauce and melted cheese; served with rice and beans — **13.00**

Veggie Quesadillas

Grilled mushrooms, bell pepper, onions, and Jack cheese; served with sour cream and guacamole on a bed of rice — **14.50**

Grilled Veggies

Hearty mix of veggies served on a sizzling plate with rice and beans — **15.00**

Grilled Fillet Grilled tilapia with vegetables and salad — **16.50**

Fajitas



Sizzling Grilled Fajitas

Chicken or beef fajitas on top of grilled onions, bell pepper, served with pico de gallo, guacamole, rice, charro beans and tortillas.

FOR ONE	Chicken 16.00	Beef 25.00	Mixed 21.00
FOR TWO	Chicken 30.00	Beef 45.00	Mixed 40.00
FOR THREE	Chicken 45.00	Beef 58.00	Mixed 50.00
ADD A SIDE	Sausage 6.50	Toreados 3.00	Tortillas 1.50
	Four baby back ribs 10.00	Four shrimp brochettes 11.00	
	Sour cream or cheddar cheese 1.25		

Houston Plate

Sizzling chicken or beef fajitas, one quail, two shrimp brochettes, sausage, pico de gallo, guacamole, tortillas; served with rice and charro beans —

Chicken **28.00** • Mixed **32.00**

Beef **37.00** Add cheddar cheese **1.25**



Rib-Eye Steak

Served with french fries, sautéed veggies and house salad — **35.00**

Steak Ranchero

10 oz. ribeye steak topped with homemade ranchero sauce, sliced avocado and charro beans — **35.00**

Fajita Baked Potato

Chicken or beef topped with chile con queso, bacon and sour cream — Chicken **12.50** • Beef **18.00**

Codornices

Savory grilled quails, served with rice and charro beans — Two **22.00** • Three **27.00**

Vacabrava

Chicken or beef fajita, in a spicy sauce of poblano pepper, tomatoes, onions, bell pepper, pico de gallo, served with tortillas, guacamole, sour cream, rice, and charro beans — Chicken **23.00** • Beef **29.00**

Pollo Rico

Grilled sausage and cheese on top of 10 oz. of juicy chicken breast; served with rice and beans, pico de gallo, and guacamole — **21.00**

Camarones Vaqueros

Ten shrimp sautéed with garlic and butter, mixed with vegetables; served with rice and pico de gallo — **24.00**

De la Costa Seafood

Shrimp Brochette

Ten bacon wrapped shrimp, with poblano pepper and Jack cheese stuffing; served with pico de gallo, rice and beans — **25.00**

Seafood Platter

Fried catfish, six shrimp, two hush puppies, and stuffed crab; served with fries — **25.00**

Camarones A La Plancha

Ten seasoned, sizzling grilled shrimp; served with rice, salad, and pico de gallo — **22.50**

La Costa Plato

Grilled Red fish with four sautéed shrimp, two brochettes and served with rice and vegetables — **24.00**

Pescado Empanizado

Fried catfish and two shrimp served with fries — **19.50**

Camarones a la Diabla

Ten sautéed shrimp with spicy sauce; served with rice and salad — **22.50**

Camarones Empanizados

Eight fried breaded shrimp, served with tartar sauce, french fries and salad — **18.50**



Cancún Platter



Pollo A La Costa

Plato Del Mar

Grilled Red fish with a savory grilled shrimp kabob; served with grilled veggies and rice — **23.00**

Cancún Platter

Hearty grilled chicken breast with a grilled shrimp kabob on a bed of steamed broccoli; served with tortillas and charro beans — **21.00**

Pollo A La Costa

Seafood sauce with crawfish and shrimp on top of 10 oz. of chicken breast; served with pico de gallo, rice, charro beans, and sliced avocado — **22.00**

Mango Tilapia

Mango sauce on top of grilled tilapia; served with grilled shrimp kabob, rice and steamed broccoli — **19.00**

Camarones a la Mexicana

Ten sautéed shrimp with onions, jalapeños, tomatoes, and cilantro; served with rice and charro beans — **24.00**



Combination Plates

Haciendas Plato

Two cheese enchiladas, one crispy beef taco, one fajita taco; served with sour cream, guacamole, rice and charro beans — **18.00**

El Favorito Plate

One chicken flauta, one chicken enchilada, one fajita taco, one tamale, served with guacamole, sour cream, pico de gallo, rice, and beans — **17.50**

Stafford Plato

Fajita nachos, one cheese enchilada, one fajita taco, and one pork tamale; served with rice, beans, guacamole, and sour cream — **18.00**

NASA Dinner

Two cheese enchiladas topped with chili gravy and cheese, one chicken quesadilla, and one crispy beef taco; served with rice, beans and guacamole — **17.00**

Sombrerito Plato

One fajita taco, one cheese enchilada, one tamale, and one chicken quesadilla; served with rice, beans, guacamole, and sour cream — **18.00**

Don Panchito

One fajita taco, one cheese enchilada, one tamale, one chicken chimichanga topped with chile con queso; served with rice, beans, and pico de gallo — **17.00**

Tamales Dinner

Three traditional homemade pork tamales topped with chili gravy and cheese; served with pico de gallo, rice and beans — **15.75**

Grilled Salmon

Pan grilled salmon on a side of seafood sauce; served with a medley of vegetables, rice, and pico de gallo — **24.00**



El Favorito Plate



NASA Dinner



Tres Amigos



Tamales Dinner

Veracruz Chicken

Grilled chicken breast, topped with sauteed mushrooms, shrimp, mustard, seafood sauce, pico de gallo; served with grilled veggies and rice — **19.50**



Burrito Dinner

Two shredded chicken, ground beef or bean burritos topped with chili gravy and cheese; served with rice and beans —
Chicken **14.00** • Beef **16.00** • Bean **12.50**
With fajita meat add **3.00**

Burro Grande

Large tortilla filled with shredded chicken or ground beef, beans, topped with chile con queso; served with rice, beans, guacamole, and sour cream —
Chicken **14.50** • Beef **16.50**

Carreta Dinner

One crispy beef taco, one bean chalupa, one cheese enchilada, one tostada with chile con queso and guacamole — **14.50**

Special Dinner

Grilled chicken breast and grilled tilapia topped with seafood sauce, served with rice, spinach and broccoli — **18.50**

Tres Amigos

One crispy beef taco, one cheese enchilada, one tamale; served with rice and refried beans — **14.00**

Burrito California

Large flour tortilla filled with chicken and beef fajitas, rice, lettuce, tomatoes, avocado, cheddar cheese and sour cream — **15.00**
Add fajita meat **3.00**
Add beans **3.00**

Fish or Shrimp Tacos

Grilled or fried fish in corn tortillas, topped with a mix of cabbages, rice, and pico de gallo —
18.00 Fish • **19.50 Shrimp**



Tacos al Pastor

Four tacos with sauteed pork, cilantro, fresh onions, charro beans and rice — **17.00**



Quesadillas al Pastor

Four pieces with sauteed pork, cilantro, fresh onions, charro beans and rice — **17.75**

Lunch Specials

MONDAY – FRIDAY 11:00 AM - 3:00 PM

Happy Hour: 3:00 PM – 7:00 PM (Varies per location) • Lunch Specials not valid with any other offers or coupons.

1. Fajita Combo for One

Chicken or beef fajitas on top of grilled onions, bell pepper; served with pico de gallo, guacamole, rice, beans, and tortillas — Chicken **12.50** • Beef **19.00** • Mixed **15.75**
Add cheddar cheese .99

2. Pescado Empanizado

Fried catfish and two shrimp served with fries — **12.50**

3. Carne Guisada

Tender beef tips in savory natural gravy; served with rice and tortillas — **13.50**

4. Enchiladas al Carbon

Two corn tortilla stuffed enchiladas with your choice of grilled chicken or beef fajita, topped with ranchero sauce and Jack cheese, rice and beans — Chicken **10.50** • Beef **14.00**

5. Cheese Enchiladas

Two cheese enchiladas smothered with our traditional chili gravy and topped with melted cheese, rice and beans — **10.00**

6. Beef Enchiladas

Two corn tortilla beef enchiladas smothered with our traditional chili gravy and topped with melted cheese, rice and beans — **11.50**

7. Chicken Enchiladas

Two corn tortilla chicken enchiladas smothered with green sauce and melted cheese, with sour cream, rice and beans — **11.25**

8. Two Burritos

Two bean burritos topped with chile con queso, rice and beans — **9.00** • With shredded chicken or ground beef add **1.99**

9. Two Tacos

Two crispy tacos (chicken or beef) served with rice and beans — Chicken **10.00** • Beef **11.00**

10. Two Chalupas

Crispy flour tortilla topped with beans, chicken or beef, lettuce, cheese, tomatoes, jalapeños and sour cream — Chicken **10.00** • Beef **11.00**

11. Shell Salad

Taco bowl filled with shredded chicken or ground beef, lettuce, tomatoes, guacamole, and cheese. Topped with chile con queso — Chicken **10.00** • Beef **11.00** • With fajita add **3.00**

12. Two Tamales

Two traditional homemade pork tamales topped with chili gravy and cheeses; served with rice and beans — **11.25**

13. Two Chimichangas

Two fried flour tortillas filled with chicken or beef, topped with chile con queso — Chicken **10.50** • Beef **11.75**

14. Quesadillas

Homemade flour tortillas with chicken or beef fajita and Jack cheese; served with sour cream and guacamole on a bed of Mexican rice — Chicken **11.00** • Beef **14.00**

15. Pechuga de Pollo

Grilled chicken breast topped with two cheeses; served with guacamole and tortillas — **12.50**

16. Fajita Tacos

Two chicken or beef tacos with rice, beans, pico de gallo and guacamole — Chicken **11.50** • Beef **13.50**

17. Flautas

Three chicken or beef flautas, served with rice, beans, guacamole and sour cream — Chicken **9.50** • Beef **10.50** • Add a salad **3.00**



Tortilla Soup

18. Tortilla Soup

Light chicken soup with vegetables, served with rice, cheese and sliced avocado — **8.75** • Add a salad **3.00**

19. Hacienda Salad

Three kinds of lettuce, tomatoes, onions, croutons, chicken, and ranch sauce — **11.75**
With shrimp add **3.00**

20. Enchiladas

Two spinach enchiladas topped with cream sauce, and white cheese; served with rice and beans — **10.00**

21. Carne Asada

Grilled fajita steak with pico de gallo, guacamole, rice, beans and tortillas — **14.50**

22. Taco-Enchilada

One beef taco, one cheese enchilada served with rice and beans — **11.50**

23. Grilled Tilapia

Grilled tilapia served on a bed of rice, with salad — **12.50**



Taco Enchilada

24. Combo Plate

One beef taco, one chicken enchilada, one tamale, served with rice and beans — **12.50**

25. Shrimp Enchiladas

Two tortillas, shrimp, topped with a creamy sauce and Jack cheese, served with rice and beans — **12.50**

26. Camarones A La Plancha

Six seasoned grilled shrimp; served with rice, salad and pico de gallo — **14.50**

27. Tex-Mex Plato

Tostada topped with chile con queso, served with one beef taco, rice and beans — **10.50**

28. Pechuga Cilantro

Juicy grilled chicken breast topped with cilantro, fresh jalapeños, served with rice and beans — **13.00**

29. Filete A La Mexicana

Grilled fish topped with Mexican sauce, with rice and salad — **13.50**

30. Caesar Salad

Romaine lettuce, tomatoes, Parmesan cheese, croutons, and grilled chicken breast — **11.50**

31. Veracruz Chicken

Grilled chicken breast, with fresh mushrooms, shrimp, cream sauce, grilled veggies, pico de gallo and rice — **14.00**

32. Camarones Empanizados

Six fried shrimp, tartar sauce, french fries and salad — **13.50**



Quesadillas

Las Haciendas Bar

Happy Hour: 3:00 PM - 7:00 PM - Monday thru Friday (Varies per location)

Not All Drinks are on Happy Hour. Ask Server for Details.

GRANDERITA

Our big size Margarita made with tequila Don Julio® Reposado, Grand Marnier® and lime juice.

DAIQUIRIES

Strawberry
Piña Colada • Mango



MICHELADA

Big glass with spicy sauce, lemon and your choice of beer.

LO MEJOR

Gran Gala and Jimador Tequila
Blue Agave

TOP SHELF
“Hacienritas”
Margaritas



VAQUERITA

Our special Grande Rita complemented with upside down Coronita or XX.



TRY OUR FLAVORED RITAS

Guava • Sangría
Mango • Strawberry
Piña Colada • Peach
Banana • Raspberry
Watermelon
Tamarindo

IMPORTED BEER

DOS XX
(Lager or Amber)
Sol
Corona
Corona Light
Negra Modelo
Bohemia
Tecate
Heineken
Shiner Bock
Carta Blanca
Victoria



DRAFT BEER

Dos XX Lager
Miller Light
Bud Light
Modelo Especial
Coors Light
Michelob Ultra

Selections may vary by location.
Small, medium and large.

DOMESTIC BEER

Miller Lite
Bud Light
Budweiser
Coors Light
Michelob Ultra
Smirnoff Ice

Beverages

Coke, Diet Coke, Coke Zero, Root Beer,
Sprite, Mr. Pibb, Iced Tea, Orange,
Hi-C Lemonade, Shirley Temple,
Coffee, Hot Tea, Milk **4.00**

Sweet Tea, Peach Tea, Raspberry Tea **5.00**

Agua Frescas (Juices):
Horchata, Lemonade,
Strawberry Lemonade, Jamaica **5.75**
Selections vary by location.

Bottled Mexican Soda:
Topo Chico, Coca-Cola, Fanta **6.00**

Bottled Water **1.25**

Child's Plate

7.00

Children 12 years old and under. Includes soda.

- | | |
|-------------------------------|------------------------|
| 1. Quesadilla | 7. Cheeseburger |
| 2. Crispy Taco | and fries |
| 3. Fajita Taco | |
| 4. Cheese Enchilada | 8. Chicken |
| 5. Chicken Chimichanga | Nuggets |
| 6. Burrito | and fries |

Served with rice and beans

Desserts

Flan* **7.50** • Cheesecake **6.50** • Trés Leches* **9.50** • Ice Cream **6.00**
Churros **7.75** • Sopapillas* **7.50**
**Homemade*



Cheesecake



Flan



Sopapillas



Churros



Trés Leches

A la Carte

Three tacos, enchiladas or chalupas:

Cheese **8.49** • Chicken **9.49** • Beef **10.49**

Single order: taco, enchilada, chalupa or tamale **3.99**

Side order: rice, beans, cheese, or pico de gallo **2.99**

1/2 dozen homemade tamales, plain **15.99**

Fajita Taco: Chicken **4.49** • Beef **4.99**

Side order of Vegetables **6.99**

Sour cream or tortillas **1.59**

French Fries **4.25**

Tamales



We Cater All Events

COMPANY PICNICS • OFFICE PARTIES • SPECIAL EVENTS

WEDDING RECEPTIONS • QUINCEAÑERAS • BIRTHDAYS

ANNIVERSARIES • HOLIDAYS • GRADUATIONS

Let us cater your next event.

With four locations to choose from,
we can accommodate groups from 25 to 120 persons.

There is no extra charge for rooms.

For more information please contact the manager at any of our four locations.

(Room capacity varies per location.)

www.LasHaciendasGrill.com

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



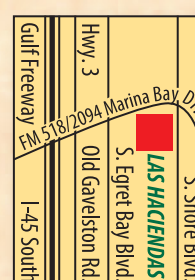
316 W. NASA Parkway
Webster, TX 77598
(281) 557-3500



12821 S.W. Freeway
Stafford, TX 77477
(281) 240-3060



12933 Gulf Freeway
Houston, TX 77034
(281) 484-6888



2951 Marina Bay Dr.
League City, TX 77573
(281) 334-2175

Separate checks: Limit 4 per table. Substitutions subject to a \$0.50 charge. Please pay your server. 20% gratuity added to parties of 6 or more.

We use vegetable oil. All foods are prepared daily with the freshest ingredients we can buy. No M.S.G.

We are not responsible for any individual's allergic reaction to our food or ingredients. Any chicken or fish may have bones.