

Welcome To

Texas

A1

STEAKS SEAFOOD

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

407 Cedar Drive • 777-FOOD

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

APPETIZERS

*Buffalo Wings

One of our Favorites! Fried naked then tossed in our homemade wing sauce. Served with celery sticks and blue cheese dressing. Available Hot or Mild.

10 for 12.99 • 15 for 15.99 • 25 for 24.99

(Orders of 40, 50 or more available upon request!) Available in Boneless

Stuffed Mushrooms

Order of six (6) fresh mushrooms, stuffed with our famous seafood stuffing and fried golden brown. Served with peppercorn ranch dressing for dipping. 10.99

Mozzarella Sticks

(6) The best fried cheese ever - hot and gooey inside, crisp and golden brown on the outside! Served with marinara sauce for dipping. 8.99

Onion Rings

A mountain of rings. The best in Corpus Christi! You've got to try'em! 7.99

Potato Skins

Potato wedges loaded with cheddar cheese and bacon. Served with sour cream. 8.99

Fried Stuffed Jalapeno Poppers

6 mild Jalapenos stuffed with cream cheese, lightly battered and fried, served with marinara sauce. 9.99

Chips & Queso

An In-house created Queso recipe that has become a favorite. Served with homemade corn tortilla chips. 7.99

Fried Pickles

Generous portion of lightly breaded fried pickles served with ranch dressing. 8.99

*"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 12.99 One Pound 19.99

*Coconut Shrimp

Jumbo fried shrimp coated with coconut mix, golden fried and served with sweet chili sauce. 14.99

Texas A-1 Nachos

Crispy tortillas topped with refried beans, cheddar and Monterrey jack cheeses, lettuce, tomatoes, guacamole, sour cream and jalapenos. 9.99

Add Chicken 4.00 Add Seasoned Ground Beef 4.00
Add Steak 6.00

Fried Calamari

Generous portions of squid breaded and fried golden brown, served with marinara sauce. 11.99

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 (3). 13.99

Old El Paso Quesadilla

A Quesadilla Supreme, stuffed with cheddar cheese, Monterrey Jack cheese, red onions, green and red bell pepper. Served with a chili infused sweet tangy sauce. with Chicken 10.99 • with 8oz New York Strip 16.99

Fried Zucchini

Generous portion of zucchini sticks breaded and fried golden brown. Served with marinara sauce. 8.99

**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. 9.99

Steak or Chicken Avocado Salad

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

With Steak 14.99 • With Chicken 12.99

Cobb Salad

Sliced marinated grilled chicken breast on a bed of fresh cut greens, with tomatoes, cucumbers, bacon pieces, sliced hard-boiled egg, crumbled blue cheese and croutons. 12.99

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. 12.99

Large Caesar Salad

Fresh cut crisp romaine lettuce, croutons plus Parmesan cheese and caesar dressing. 8.99

Chef Salad

Fresh cut greens with turkey, ham, Swiss and American cheese, tomatoes, cucumbers, sliced hard-boiled egg and croutons. 11.99

Soup @ Salad Combo

Our House Salad served with a bowl of our Chef's Choice soup of the day. 7.99

SALAD ADD-ONS

8oz New York Strip 8.00

Mesquite Grilled Salmon 8.00

Mesquite Grilled Mahi 8.00

Mesquite Grilled Tuna 8.00

5 Mesquite Grilled Shrimp 8.00

Grilled Chicken 5.00

Blacken Chicken 5.00

House Salad

Fresh cut mixed greens with red cabbage, carrots, cucumbers, croutons and tomatoes. 3.99

Taco Salad

Seasoned beef on a bed of fresh cut greens, tomatoes, onions, olives, cheddar cheese and refried beans in a crispy flour tortilla bowl. 11.99

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. 13.99

Berry Nut Salad

Tossed mixed fresh greens with strawberries, dried cranberries, roasted walnuts, avocado, tomatoes, egg slices and choice of dressing and crouton. 10.99

Texas A-1 Signature Salad Dressings

Peppercorn Ranch

Blue Cheese

Caesar

Honey Mustard

Raspberry Vinaigrette

Balsamic Vinaigrette

Thousand Island

Greek Vinaigrette

Low-Fat Italian

Green Goddess

French

TEXAS TRADITIONS

All Entrees Below Come With Choice of Two Entree Sides.

Chicken Tenders

Hand breaded chicken breast tenderloins, fried golden and served with country gravy. 11.99

Calf Liver

Tender young beef liver rolled in cracker meal and grilled. Served with sauteed onions and brown gravy. A good source of Iron. 11.99

Chicken Fried Chicken

Lightly breaded chicken breast fried golden brown and served with country gravy 12.99

Chicken Fried Steak

Hand battered, tender choice beef fried to a golden crisp. Served with country gravy.
4 oz. for 11.99 • 8 oz. for 16.99

Hamburger Steak

11 oz. of ground beef grilled and topped with sauteed onions and brown gravy. 12.99

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

PASTA SPECIALTIES

Includes your choice of house salad or cup of soup.

Grilled Chicken or Shrimp Cajun Pasta

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

Chicken 15.99 Shrimp 17.99

Grilled Chicken or Shrimp Alfredo

Our Signature Homemade Alfredo sauce tossed with linguine and Parmesan cheese.

Chicken 14.99 Shrimp 16.99

Chicken Parmesan

Italian breaded chicken breast fried and topped with a fresh Roma tomato and basil sauce and melted mozzarella cheese. Served with linguine. 14.99

Chicken @ Shrimp a la Vodka

Penne pasta tossed in our own creamy Vodka sauce with chicken and shrimp. 17.99

Spaghetti Marinara

Spaghetti with marinara sauce and Parmesan cheese delicious! 11.99

EXTRAS

- House Salad: 3.99
- Side Bacon (4) slices: 2.25
- French Fries: 2.25
- Baked Potato: 2.25
- Mashed Potato: 2.25
- Vegetable of the Day: 2.25
- Seasoned Rice: 2.25
- Refried Beans: 2.25
- Tomato Slices (4): 2.25
- Cup of Soup: 2.99
- Bowl of Soup: 4.99
- Cup of Gravy: 1.59
(Brown or Country)
- Side Avocado: 2.25
- Side of Dressing: 1.59
- 16 oz. of Dressing: 5.99

ADD-ONS

Shrimp

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

Add Lobster Tail

Market Price

Side of Quail

(1) 6.99

Stuffed Shrimp (2)

Fried or Broiled 10.99

Fresh Sauteed Mushrooms 2.49

Caramelized Sauteed Onions 2.49

Entree Sides

- House Salad
- French Fries
- Mash Potatoes
- Baked Potato
- Rice

- Soup of the Day
- Veggie of the Day

*No Substitutions
*Baked Potato come with
butter and sour cream.
Bacon, Cheddar or Chives .50¢ each*

18% Gratuity on parties of 6 or more.

CHICKEN @ MORE

All Entrees Below Come With Choice of Two Entree Sides.

Blackened Chicken

Boneless, skinless chicken breast blackened with our special blend of seasoning grilled to perfection and served over a bed of rice. 13.99

Grilled Chicken Breast

Boneless, skinless chicken breast basted with our special sauce and grilled over our Mesquite wood flame. Delicious! 12.99

Trail Quail

Two (2) Tender quail marinated in our special sauce and grilled over an open flame. 16.99

Baby Back Ribs

This meat will peel right off the bone!
Half Rack 14.99 Full Rack 23.99

Add 1/2 Rack Ribs to any meal: 11.99

*Baked Potato comes with butter and sour cream.

Bacon, Cheddar, and Chives .50¢ each

Southwest Chicken

Boneless, skinless grilled chicken breast topped with onions and bell peppers and melted Monterrey jack cheese. 14.99

Chicken Bellaire

Grilled boneless, skinless chicken breast topped with melted Provolone cheese and fresh avocado. 15.99

Carson City Chicken

Marinated grilled chicken breast topped with sauteed red onions, red and green bell peppers, mushrooms, BBQ sauce, bacon and finished with melted Monterrey Jack cheese. 15.99

Our Delicious BBQ Combo!

Generous portion Baby Back Ribs St. Louis style & BBQ Chicken Breast. 19.99

SEAFOOD

All Entrees Below Come With Choice of Two Entree Sides.

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

(Blackened \$1.00 extra)

Fisherman's Platter

A sampling of our favorites from the sea!
Stuffed crab, shrimp and Tilapia filet - all hand breaded and fried golden. 21.99

River Catfish Filet @ Shrimp

The Colorado river meets the Gulf! Fried golden with tartar sauce and lemon. 21.99

Stuffed Flounder

Flounder filet stuffed with our famous seafood stuffing.
Allow 15-20 minutes cook time. 18.99

Flounder Filet

Delicious filet served your way - broiled, fried, grilled or blackened. 15.99

Fried Shrimp

Fresh Gulf shrimp, hand breaded lightly and fried golden.
Half dozen 16.99 • Dozen 24.99

Broiled Seafood Plate

Flounder Filet, Shrimp & Scallops. 23.99

Seafood Stuffed Crabs

Two Crab Shells each stuffed with 4oz our own famous seafood stuffing and deep fried. 13.99

Cajun Catfish

River Catfish filets seasoned with our blackened seasoning blend then grilled and topped with our homemade Cajun sauce.
Served on a bed of rice. 15.99

Flounder Nueces Bay

You Must Try This! Flounder filet hand battered in pecan flour and topped with lump crab and shrimp, and served in a wine butter sauce. 19.99

Tilapia Filet

Prepared your way: Fried, Blackened or Grilled. 14.99

Fresh From The Grill Selections

Mesquite Grilled Salmon 18.99
Mesquite Grilled Mahi Mahi 17.99
Mesquite Grilled Tuna 17.99
(6) Mesquite Grilled Shrimp 17.99

River Catfish

River Catfish filets cooked your way.
Fried, Grilled or Blackened. 14.99

Twin Lobster Tails

Two oven broiled 8 oz. Maine Lobster Tails fresh from the sea, served with Garlic Butter Sauce.
Market Price

**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!

No Substitutions

FAMOUS MESQUITE GRILLED STEAKS

All Entrees Below Come With Choice of Two Entree Sides.

Our steaks are USDA choice and grilled over real mesquite wood!

New York Strip

Our famous USDA choice steak - juicy and tender!
8 oz. for 14.99 • 12 oz. for 20.99

Certified Black Angus Steak

Upper 2/3 choice 10 oz. top sirloin
hand cut on premises. 17.99

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. 33.99

Shishkabob

Black Angus Sirloin tenders and fresh cut
vegetable chunks, skewered and cooked
to perfection. Served on a bed of rice. 17.99

Chop Sirloin

12 oz. of lean ground sirloin served with
grilled onions, mushrooms and brown gravy. 13.99

Center Cut Pork Chops

Two 8 oz. center cut chops
grilled to perfection! 16.99

Add 1/2 Rack Ribs to any meal: 11.99

*Baked Potato comes with butter and sour cream.
Bacon, Cheddar, and Chives .50¢ each

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

Texas A-1 T-bone

Certified Upper 2/3 Black Angus 14oz Choice Cut.
What more can we say. Enjoy! 27.99
(for medium well - well done, cooking time 20-25 minutes)

Filet Mignon

8 oz. USDA Choice Beef Tenderloin.
Will melt in your mouth! 24.99
(for medium well - well done, cooking time 20-25 minutes)

Cowboy USDA Choice Ribeye

Upper 2/3 Choice Black Angus Beef!
10 oz. for 21.99 16 oz. for 27.99
(for medium well - well done, cooking time 20-25 minutes)

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

COMBOS

All Entrees Below Come With Choice of Two Entree Sides.

Steak & Shrimp

8 oz. New York Strip steak grilled to perfection
with Jumbo Gulf Shrimp - Prepared your way:
fried or grilled. 21.99

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. 29.99
(for medium well - well done, cooking time 20-25 minutes)

Surf & Turf

Our famous 8 oz. Filet Mignon accompanied
with 8 oz. broiled Maine Lobster Tail. Market Price
(for medium well - well done, cooking time 20-25 minutes)

Land & Sea

8 oz. New York Strip steak along with a
8 oz. broiled Lobster Tail. Market Price
(for medium well - well done, cooking time 20-25 minutes)

18% Gratuity on parties of 6 or more.

Happy Holidays



*Ask your server for
Our full Bar Menu!*

BEER

DOMESTICS

MICHELOB ULTRA LIGHT
MICHELOB ULTRA GOLD
COORS LIGHT
MILLER LITE
BUD LIGHT
BUDWEISER
MGD 64
LONE STAR

IMPORTS @

PREMIUM BEER

MODELO ESPECIAL
SAMUEL ADAMS BOSTON LAGER
ZEIGENBOCK
SHINER BOCK
CORONA EXTRA
DOS EQUIS XX
SHOCK TOP
STELLA ARTIOS
HEINEKEN LIGHT
GUINNESS
FEATURED IPA

DRAFT BEER

BUD LIGHT
SHINER BOCK
DOS EQUIS XX
MICHELOB ULTRA
BEER OF THE MONTH

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

FAVORITE DRINKS

Jamaican Me Crazy

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

PINA BORRACHA (drunken pineapple)
BACARDI, Oakheart, MALIBU, Pineapple, sugar and a splash of lemon lime soda.

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.

FRENCHTINI

Take a mini vacation with the luxurious cocktail made of GREY GOOSE Vodka, Charbord Raspberry Liqueur, and a splash of pineapple juice all chilled together in a martini glass with a sugared rim.

LEMON DROP

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

GRADE "A" RITA

Avion Silver Tequila, Gran Gala, and Sweet 'N Sour shaken with float of Presidente Brandy

MEXICAN MARTINI

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

COCO PINA COLADA

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

COCO CARAMEL COLADA

BACARDI Superior Rum, Gran Gala and blue curacao all mixed in with coconut milk and ice cream and a shot of Black Velvet Toasted Caramel to top it all off.

DESSERTS

New York Style Cheesecake

(Baked on premises)

Plain 5.99

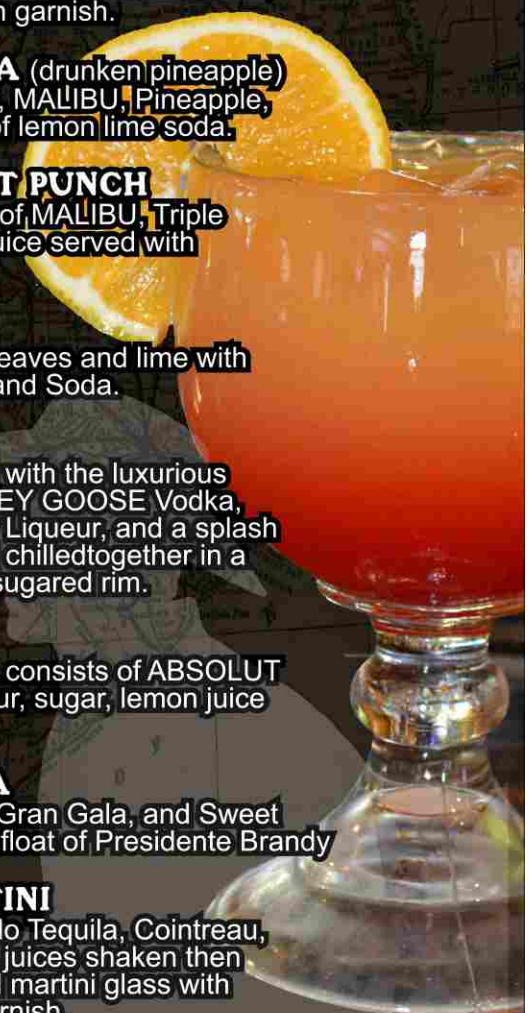
Fruit Topped 6.99
Cherry, Strawberry or Blueberry

Carrot Cake 6.99

Midnight Passion 6.99

Chocolate Fusion Cake

Key Lime Pie 6.99



BURGERS @ SANDWICHES

All Burgers & Sandwiches come with French Fries!

Texas A-1 Burger

Half pound Black Angus burger, cooked medium well and served open faced with lettuce, tomato, onion and pickles. 10.99

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. 12.99

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. 11.99

NEW Patty Melt

Our Half pound burger on grilled Rye bread topped with grilled onions, American & Swiss cheese. 10.99

NEW Philly Chicken Sandwich

Served on a Hoggie roll with grilled onions & bell peppers topped with 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. 10.99

Grilled Chicken Sandwich

Mesquite grilled chicken breast with lettuce, tomato, Monterrey Jack cheeses on a toasted bun. 10.99

Club Sandwich

Triple Decker on wheat or white toasted piled high with mesquite smoked turkey, honey ham, bacon slices, lettuce, tomato, American and Swiss cheese, with mayo. 10.99

South Texas Chicken Club

Our Marinated chicken breast grilled and served on grilled Texas toast with melted Swiss cheese, bacon, avocado, lettuce, tomato and pickles. Served with Mayo. 12.99

NEW

Buffalo Crispy Chicken Sandwich

Our Golden Fried Chicken breast is covered with our spicy buffalo sauce and topped with Blue Cheese crumbles and pickles on a Hoagie bun. 12.99

Reuben Sandwich

Corned beef piled high on grilled Rye bread with melted Swiss cheese, sauerkraut and 1000 Island dressing. 10.99

Burger @ Sandwich Toppings

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



SOUTH TEXAS CLUB SANDWICH



TEXAS BBQ BURGER

LUNCH SPECIALS

Excludes Holidays

Monday-Friday 11 am - 4 pm

Daily Special 10.99

Lunch Salad 10.99

Served with Soup

Lunch Pasta 12.99

Served with Soup or Salad

Lunch Sandwich Of The Day 9.99

Served with Soup or Salad @ French Fries

4oz. Chicken Fried Steak 9.99

Calf Liver 10.99

Chicken Fried Chicken 10.99

Chicken Tenders 9.99

River Catfish 12.99

Blackened, Fried, or Grilled

Tilapia 12.99

Blackened, Fried or Grilled

Hamburger Steak 11.99

Grilled Chicken Breast 11.99

8 oz. New York Strip 12.99

Soup @ House Salad Combo 7.99

(Above comes with Soup or Salad, Choice of potato or vegetable of the day. Except for the Lunch Salad, Lunch Pasta & Lunch Sandwich of the day.)

CHICKEN FRIED CHICKEN

