



BRUNCH DRINKS

Texas Tornado ...pineapple, orange juice, grenadine & a splash of sprite.....	3.50
Mimosa ... orange juice & champagne.....	8.00
Texas Bloody Mary ...Tito's Handmade Vodka from Austin, Texas.....	8.75
Silverado Bloody Mary ...Gordon's vodka, tomato juice, Worcestershire, horseradish & spices.....	7.00
Bacon Bloody Mary ...Tito's Handmade Vodka & housemade bloody mary.....	9.50
	w. Grand Marnier
	9.25

STARTERS & SMALL SALADS

Best Buns Sticky Buns	3
Tex Mex Eggrolls ...with avocado dipping sauce.....	10
Hot Spinach & Artichoke Dip ...with Reggiano parmesan & fresh tortilla chips.....	12
Corn & Crab Chowder	7
Lobster Bisque	8
Field Greens Salad ... grape tomatoes, sun dried cranberries, dates, pine nuts, garlic croutons & champagne vinaigrette...blue cheese or Laura Chenel goat cheese, add \$1 (GS).....	7
Traditional Caesar ...hearts of romaine & baby greens with Reggiano parmesan (GS).....	8
Chop House Salad ...mixed greens, fresh corn off the cob, tomato, scallions & basil tossed with buttermilk herb...monterey jack & cheddar, add \$1 (GS).....	8
Warm Goat Cheese & Spiced Pecan Salad ...field greens with tomato, sun dried cranberries, garlic croutons, dates & champagne vinaigrette (GS).....	9

SANDWICHES & LARGE SALADS

Grilled Chicken & Havarti Sandwich ...arugula, roast peppers, mustard mayo & fries (GS).....	14
Cheddar Cheeseburger* ...CAB®, Tillamook, mustard mayo, ketchup, pickle & fries (GS).....	14
Hickory BBQ Burger* ...CAB®, Tillamook, jack, hickory BBQ sauce & fries (GS).....	14
Bacon Cheeseburger* ...CAB®, smoked bacon, American cheese, wicked sauce & fries (GS).....	15
Brunch Burger* ...a fried egg, smoked bacon, American cheese, wicked sauce & fries (GS).....	16
Monterey Salad with Spiced Pecans ...lightly fried chicken on mixed greens tossed with avocado, fresh corn, tomato, sun dried cranberries & buttermilk herb.....	14
Southwest Chicken Salad ...avocado, fresh corn, black beans, mixed greens, jack & cheddar, tomato, buttermilk herb & a smidge of BBQ sauce (GS).....	15
Silverado Roast Chicken Salad ...field greens, fresh corn off the cob, tomato, pine nuts, sun dried cranberries, dates, Laura Chenel goat cheese & champagne vinaigrette (GS).....	16
Short Smoked Grilled Salmon Salad* ...field greens, champagne vinaigrette, dates, sun dried cranberries & pine nuts...Laura Chenel goat cheese, add \$1.....	19

LARGE PLATES & FAJITAS

Bubble & Squeak ...crispy pan fried chicken breast, poached eggs & low country gravy w. homemade biscuits.....	13		
Downtown Annandale Scramble ...bacon, scrambled eggs, wild mushrooms, caramelized onions, new potatoes & Tillamook cheddar w. a homemade biscuit (GS).....	13		
BBBC Brioche French Toast ... in granola crumbs with fresh fruit and drizzled yogurt.....	13		
BBBC Brioche French Toast & Eggs ...smoked bacon, scrambled eggs & home fries.....	17		
Jumbo Lump Crab Cakes ...scrambled or poached eggs & hollandaise with BBBC biscuits.....	19		
Grilled Filet Mignon & Eggs* ... scrambled eggs, home fries & hollandaise (GS).....	20		
Crispy Chicken Tenders ...with fries, cole slaw & honey mustard dipping sauce.....	13		
Short Smoked Salmon Filet & Eggs* ...scrambled eggs, asparagus, home fries & hollandaise.....	20		
Brunch Fajitas* ... with caramelized onions, lettuce, guacamole, cheddar, Monterey jack, sour cream, pico de gallo, home fries & scrambled eggs (GS)...			
Brunch portion...	Portobello.....17	Chicken.....20	Steak.....22
Regular portion...	Portobello.....19	Chicken.....22	Steak.....25

SIDES

Homemade Biscuits	3	Home Fries	4
Great American Fries (GS)	4	Fresh Jumbo Asparagus (GS)	4
Pecanwood Smoked Bacon (GS)	4	Sweet Potato Fries (GS)	4

KIDS UNDER 12

...with choice of fries, unsweetened applesauce and carrots & fountain soda, milk, juice or lemonade

French Toast & Fruit	5	Cheeseburger (GS)	6
Scrambled Eggs & Home Fries (GS)	5	Chicken Fingers	6
Grilled Short Smoked Salmon	7	Tenderloin Steak ...while it lasts (GS).....	11

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GS=Gluten Sensitive or can be modified to be Gluten Sensitive. Please let us know the level of your gluten sensitivity and a manager will consult with you to ensure an exceptional dining experience.

* May contain raw or undercooked ingredients. Written information is available upon request regarding these items.



SILVERADO NITTY-GRITTY

Over twenty one-of-a-kind custom lights were made for us by artist Walt Buster of Studio Buster in Dallas, Texas

The mural "The Three Horsemen" was created for us by southwest artist John Gable of Woolwich, Maine.

The large bronze "Bronco Buster" statue was purchased at Jack Sutton Company in New Orleans.

Cowboy furniture is by famous southwest artist and poet L.D. Burke of Santa Fe, New Mexico.

The rugs that are hung around the restaurant were woven by the Zapotec Indians of Mexico from original Navaho patterns.

The spurs mounted on the barn wood in the dining room are authentic... they came from Texas and Mexico. Some of them are from the 19th century!



TORTILLAS

According to Mayan legend, tortillas were invented by a peasant for his hungry king in ancient times. The first tortillas, which date approximately 10,000 BC, were made of native corn with dried kernel.

Among native Mexicans, tortillas are commonly used as eating utensils. In the Old West, "cowpokes" realized the versatility of tortillas and used tortillas filled with meat or other foods as a convenient way to eat around the campfire.

If you've never had a fresh tortilla,
you've got to try our fajitas to find out what you've been missing!
For real Southwest food connoisseurs, this is as good as it gets!

We make our tortillas by first mixing and portioning the dough.

We put the portioned dough through a tortilla press,
which shapes and flattens the dough into tortillas -
this also "seals" the moisture into the tortilla so it stays soft.

The tortillas are then cooked to order on a very hot
comal - or griddle - very quickly so they stay hot for you.