

# STARTERS

**SHRIMP AND BLACK BEAN FRITTERS**—*An Island Favorite served with our Asian style slaw and spicy mayo...\$11*

**SPRING ROLL**—*A crispy jerk chicken, mango and spinach spring roll, served with a sweet chili garlic dipping sauce.\$11*

**BAYOU CAKE**—*Cajun spiced seafood cake with shrimp, salmon and crawfish served with Asian style slaw and spicy mayo.....\$12*

**CHIRASHI SUSHI**—*Assorted sushi rolls and sashimi with salmon, shrimp, and tuna served with pickled ginger, wasabi and soy sauce....\$15*

**CARIBBEAN SHRIMP AND CLAM CHOWDER**—*Bahamian style chowder served with a side of sherry.....\$8*

**SOUP OF THE DAY**—*A freshly made soup, chowder or bisque served with homemade cornbread.....\$7*

# THE COWBOY HOUSE SALAD

*All entrees at the Caribbean Cowboy are served with our house salad of greens, tomato, cucumber and red onion with our special....*

## **BALSAMIC, RASPBERRY VINAIGRETTE**

*Please let your server know your choice of cheese from ....*

## **PARMESAN, FETA OR BLUE CHEESE**

## THE COWBOY SIDE KICKS

*Sweet Potato Fries.....\$4*

*House Salad.....\$4*

*Asian Style Vegetables.....\$3*

*Mango Mojo.....\$4*

*Fresh Salsa.....\$3*

*Guacamole.....\$4*

*Rice and Beans.....\$2*

*Asian Slaw.....\$2*

*Caribbean Cornbread.....\$2*

## THE COWBOY KIDS MENU

*Grilled Chicken Breast.....\$8*

*Cheese Quesadilla.....\$6*

*Breaded Chicken Fingers.....\$8*

*Grilled Cheese Roll.....\$6*

*Chicken and Cheese Quesadilla.....\$8*

*Homemade Beef Burger.....\$8*

*Homemade Cheese Burger.....\$9*

*(Accompanied by sweet potato fries and vegetable)*

Caribbean Cowboy

## **...FROM OUT ON THE RANGE...**

**JERK CHICKEN**—*A Jamaican specialty, jerk seasoned free range chicken, marinated, roasted and braised. Served with rice and beans and fresh mango mojo.....\$22*

**CAJUN CHICKEN QUESADILLA**—*with cheddar cheese, tomatoes, green onions, cilantro and jalapeños served with mango mojo, fresh salsa, guacamole and sour cream.....\$20*

**GRILLED FRESH MEAT OF THE DAY.....**

## **...AND FROM THE SEA...**

**BAYOU CAKES**—*Two fresh crisp seafood cakes with shrimp, salmon and crawfish served with Asian slaw, fresh salsa and a spicy mayo.....\$24*

**SEAFOOD QUESADILLA**—*With cheddar cheese, shrimp, crawfish, green onions, tomatoes, jalapeños, and served with mango mojo, fresh salsa, guacamole and sour cream.....\$22*

**GRILLED FRESH FISH OF THE DAY.....**

**VEGETARIAN SELECTIONS OF THE DAY.....**

# **SANDWICHES**

## **ROAST CATFISH SANDWICH—**

*Roast farm-raised catfish with creamy dill dressing and capers served on a foccacia herb roll and served with Cajun spiced sweet potato fries.....\$14*

## **CAJUN CHICKEN SANDWICH—**

*8 oz. Chicken breast dusted with Cajun spice, crisp bacon, Swiss cheese served with a Cajun mayo over a rustic roll and served with Cajun spiced sweet potato fries.....\$14*

*Other sandwiches may be available, please refer to your special sheet for other options—*

# HOME MADE DESSERTS

## **THE KICKIN' COWBOY KEY LIME PIE—**

*Delicious key lime custard topped with fresh whipped cream with a crunchy graham cracker crust.....\$8*

## **FRESH SEASONAL FRUIT TART—**

*A crisp warm tartlet filled with creamy custard, seasonal fresh fruit, served with vanilla ice cream and fresh fruit sauce.....\$8*

**DESSERT SPECIAL OF THE MOMENT.....\$8**

# WINE LIST

## White Wines by the Bottle

Dry Riesling Pacific Rim, Washington	\$20
Pinot Grigio Benvolio, Italy	\$24
Sauvignon Blanc Oyster Bay, NZ	\$25
Chardonnay Yalumba, Australia	\$22
Viognier Alain Paret, France	\$28

## Red Wines by the Bottle

Pinot Noir Angeline, California	\$28
Syrah Duck Pond, Washington	\$22
Malbec Foster, Argentina	\$23
Merlot Martin Ray, California	\$36
Cabernet Sauvignon Los Vascos, Chile	\$33
Zinfandel Lyeth, California	\$25

## HOUSE WINES BY THE GLASS...\$6

### WHITE WINES

CHARDONNAY \* PINOT GRIGIO \* SAUVIGNON BLANC

### RED WINES

CABERNET SAUVIGNON \* MERLOT \* PINOT NOIR

# BEER LIST

### Microbrews

Lake Placid Brewery	
India Pale Ale or Ubu Ale	\$3.50
Otter Creek Stovepipe Porter	\$3.50
Long Trail Blackbeary Wheat	\$3.50
Brooklyn Brewing Co. Lager	\$3.50
Magic Hat #9	\$3.50

### Non-Alcoholic

O'Doules Amber	\$3.00
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### Imported Beers

Heineken	\$4.00
Dos Equis Amber	\$4.00
Corona	\$4.00
Red stripe	\$4.00
Guinness	\$4.50
Negro Modelo	\$4.50

### Domestic Beers

Bud/Bud light /Mich	\$3.00
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# FROZEN DRINKS

<b>FUNKY MONKEY</b>	<b>\$7.00</b>
<i>A delicious blend of fresh banana, coconut rum, chocolate and hazelnut liqueur.</i>	
<b>MANGO-BANANA DAIQUIRI</b>	<b>\$6.00</b>
<i>Fresh banana, mango and rum.</i>	
<b>PINA COLADA</b>	<b>\$6.00</b>
<i>A traditional island favorite.</i>	
<b>CAPTAIN'S PINA COLADA</b>	<b>\$7.00</b>
<i>Made with Captain Morgan's spiced rum.</i>	
<b>BANANA SIP SAP</b>	<b>\$6.00</b>
<i>Fresh banana, a splash of grenadine, rum and Coco Lopez.</i>	

# SPECIALTY DRINKS

<b>CARIBBEAN RUM PUNCH</b>	<b>\$6.00</b>
<i>A Caribbean classic.</i>	
<b>PAINKILLER</b>	<b>\$7.00</b>
<i>Pineapple, orange juice, amber rum, Coco Lopez, topped with Meyers rum and a dash of nutmeg.</i>	
<b>COWBOY MARGARITA</b>	<b>\$6.00</b>
<i>Everyone's favorite.</i>	
<b>MANGO MARGARITA</b>	<b>\$6.00</b>
<i>Our regular great margarita with a splash of mango.</i>	
<b>DARK AND STORMY</b>	<b>\$7.00</b>
<i>Bermuda Black Seal rum and ginger beer.</i>	