LONE STAR PARK
at Grand Prairie®

~ SILKS ~

APPETIZERS

JUMBO GULF SHRIMP COCKTAIL — 13^{25}

✳ MINI SWEET N SOUR RIBS — 8^{75}
Pork Ribs ~ Sweet N Sour Sauce ~ Grilled Peppers and Onions

FRIED GREEN BEANS — 6^{25}
Breaded French Cut Green Beans ~ Spicy Dipping Sauce

PICK SIX PLATTER — 25^{25}
Fried Gulf Shrimp ~ Chicken Tenders
Jalapeno Poppers ~ Taquitos ~ Seasonal Fruit
Assorted Imported and Domestic Cheeses

ARTICHOKE AND SPINACH DIP — 9^{25}
Jerusalem Artichoke ~ Baby Leaf Spinach
Sourdough Bread Bowl

CHICKEN QUESADILLAS — 9^{25}
Flour Tortillas ~ Cheddar and Jack Cheeses
Diced Chicken Breast ~ Peppers and Onions

LONE STAR CHIPS AND DIP PLATTER — 6^{75}
Pico de Gallo ~ Spicy Queso Fundido
Salsa Cruda

SOUP AND SALADS

SOUP DU JOUR — 5^{25}

HOUSE SALAD — 6^{25}
Mixed Field Greens ~ Roma Tomatoes
Homemade Dressing

GRILLED CHICKEN CAESAR SALAD — 11^{75}
Grilled Chicken Breast ~ Romaine Lettuce
Garlic Anchovy Dressing ~ Homemade Croutons

✳ CHICKEN AND TUNA SALAD SLIDERS — 9^{75}
Homemade Chicken and Tuna Salad ~ Mini French Rolls
Fresh Seasonal Fruit

FRUIT & CHEESE PLATE — 10^{50}
Fresh Seasonal Fruit ~ Imported & Domestic Cheeses
Assorted Crackers ~ Peppered Jelly

THE THOROUGHBRED BUFFET — 28^{00}*
Assorted Salads ~ Soup ~ Carving Station
Hot Entrées ~ Potatoes ~ Vegetables
Pasta Station ~ Tex Mex Station ~ Dessert Station
Iced Tea ~ Coffee ~ Soda

FEATURED PLATES

GRILLED SALMON — 17^{75}
Grilled Fillet of Salmon ~ Baked or Loaded Mashed Potatoes
Seasonal Vegetables ~ Lemon Dill Sauce

TEMPURA SHRIMP PLATTER — 18^{75}
Tempura Battered and Fried Gulf Shrimp ~ Creamy Cole Slaw
Homestyle French Fries ~ Classic French Rémoulade

PEPPER CRUSTED RIBEYE — 29^{50}
Sixteen-Ounce Ribeye Steak ~ Baked or Loaded Mashed Potatoes
Seasonal Vegetables ~ Soup du Jour or House Salad

FRIED OR BLACKENED CATFISH FILLETS — 14^{25}
Baked or Loaded Mashed Potatoes ~ Seasonal Vegetables
Homemade Hush Puppies

NEW YORK STRIP CHICKEN FRIED STEAK — 13^{75}
Loaded Mashed Potatoes ~ Homemade Country Gravy
Country Green Beans ~ Cornbread Muffins

PAN FRIED CRUSTED SEA BASS — 17^{75}
Baked or Loaded Mashed Potatoes ~ Seasonal Vegetables
Lemon Vinaigrette Sauce

✳ LOBSTER ALFREDO — 19^{75}
Maine Lobster Chunks ~ Chef's Alfredo Sauce
Green Onions ~ Garlic Bread Sticks

CHICKEN PARMESAN — 12^{75}
Angel Hair Pasta ~ Marinara Sauce
Garden Salad ~ Garlic Bread Sticks

TROPICAL PORK TENDERLOIN — 16^{75}
Mango Pico de Gallo ~ Loaded Mashed Potatoes
Seasonal Vegetables

*Upgraded Buffet on Big Event Days — 31^{00}

✳ CHEF'S FAVORITE

SANDWICHES

✳ LOUISIANA STYLE SHRIMP POBOY — 12^{25}
Fried Shrimp ~ Lettuce ~ Tomato
Pickle ~ Cocktail Sauce ~ Tartar Sauce
New Orleans Style French Bread ~ Homestyle French Fries
Creamy Cole Slaw

THE SILKS BURGER — 10^{25}
Half Pound Seasoned Ground Round ~ Wisconsin Cheddar Cheese
Fresh Baked Kaiser Roll ~ Homestyle French Fries
Creamy Cole Slaw

BLACKENED CHICKEN SANDWICH — 10^{75}
Eight-Ounce Breast of Chicken ~ Provolone Cheese
Fresh Baked Kaiser Roll ~ Fresh Seasonal Fruit

MEMPHIS PORK SANDWICH — 11^{25}
Pulled BBQ Pork ~ Fried Onion Straws
Homestyle French Fries ~ Creamy Cole Slaw ~ Onion Bun

JOCKEY CLUB SANDWICH — 10^{75}
Honey Baked Virginia Ham ~ Turkey Breast
Smoked Bacon ~ Provolone Cheese ~ Potato Chips

DESSERTS

✳ NEW YORK STYLE CHEESECAKE — 6^{25}

KEY LIME PIE — 6^{25}

BROWNIE SUNDAE — 6^{75}

BANANA SPLIT SUPREME — 6^{75}

ASSORTED COOKIE TRAY (SIX COOKIES) — 5^{50}

BEVERAGES

ICED TEA — 3^{50}

SOFT DRINKS — 3^{50}

COFFEE — 3^{50}

$12.50 Food And Beverage Minimum Per Person.
A Nineteen Percent Gratuity Will Automatically Be Added To Parties Of Six Or More.