

# Using the perfect blend of Mexican and American cuisine,

the OK Corral brings the flavors of the Southwest to your dinner table. Sitting mere steps from the beach, with panoramic views from its second floor, open-air location, you'll enjoy all of your Southwestern favorites.

# - APPETIZERS

## Chipotle Beef Chili

Sour cream, crisp tortilla strips

Grilled Shrimp 💙 Smoked chile cocktail sauce, greens

#### **BBQ Pulled Pork Taco**

Coleslaw, flour tortilla, sour cream, guacamole, salsa fresca

### Sundried Tomato Quesadilla 🐓

Sundried tomato pesto, onion, bell pepper, Cheddar cheese, flour tortilla, pico de gallo

### Organic Greens Salad 💙 🌢

Sweet & spicy pecans, blue cheese, citrus vinaigrette

#### Salmon Tostada 🗡

Corn tortilla, Atlantic salmon, avocado, cilantro, radish, chipotle aioli

# ENTREES 🗢

### Marinated Grilled Salmon 😵

Tomato-red chile chutney, charred corn, black bean fritters

## Sorghum BBQ Glazed Pork **Porterhouse**

Baked potato, cumin cream, baked beans

### **Beef Tip Sandwich**

Baguette, avocado, red onion, roasted tomato salsa

### Surf & Turf

Ribeye steak, breaded fried shrimp, smoky tomato salsa, mashed potato, ancho chile demi-glaze

## Slow Cooked Pork Baby Back Ribs 🌺

Mesquite BBQ, coleslaw, corn bread, potato purée

### Tex-Mex Burger

Beef patty, toasted bun, gooey queso sauce, fried onion rings, roasted poblano chile

### Chicken Fajita

Honey-pepper marinade, warm tortillas, refried beans, sour cream, Cheddar cheese, guacamole, fire-roasted tomato salsa

### Vegetable, Mushroom & Bean Chili 🐓

Cheddar cheese, sour cream, corn bread

#### DESSERT

#### lack Daniel's Pecan Cream Cheese Brownie Vanilla chile sauce

Tequila & Lime Crème Black pepper crisp

Balanced Lifestyle – These dishes offer healthier preparations and lower calorie counts.



Gluten-Free – Please consult your server on which dishes can be prepared aluten free.



Signature Dish Vegetarian



Lactose-Free – Please consult your server on which dishes can be prepared

\*Please inform your server if you have any food allergies or special dietary requirements. Sandals' kitchens are not food allergen-free environments. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness to young children, seniors and those with compromised immune systems.