TEQUILA'S UPSCALE

ENTREES
CHOOSE TWO OPTIONS

BEEF

GRILLED RIBEYE STEAK
Grilled ribeye baste with a secret sauce and Cowboy butter dipping sauce.

JACK DANIELS MEATLOAF
Smoked ground beef brushed with a Jack Daniels glaze.

SLAM DUNK BRISKET
Slow smoked brisket with an excellent combination of beer and bacon with sweet pickles.

LASAGNA ROLL-UP
Ground beef with an italian pork meat sauce mixture and rolled up in fresh pasta topped with mozzarella and fresh parsley.

HOMESTYLE POT ROAST
Boneless chuck roast slow cooked over carrots, onions, mushrooms, and potatoes. Served with gravy.

HAMBURGER STEAK
This amazing hamburger steak is cooked the old fashion way with a mushroom onion gravy.

GRILLED SKIRT STEAK
Skirt steak marinade in a homemade teriyaki sauce for atleast 12-hours and grilled to perfection.

GRILLED STEAK
New York Steak grilled and topped with a bacon chive butter.

TEQUILA'S UPSCALE

ENTREES

CHICKEN

SAUTÉED CHICKEN W/ FINES HERBES SAUCE
Boneless chicken breast seasoned with fresh herbs tossed in a white wine cream sauce.

BUTTERMILK FRIED CHICKEN
Cooked to a golden crisp with a lightly, seasoned coat and a little cayenne kick. Brings you back to your Childhood memories.

CREAMY GARLIC CHICKEN & BACON
Chicken thighs cooked in a garlic parmesan sauce with sautéed mushrooms and chopped bacon.

CHEESE STUFFED CHICKEN
Boneless chicken breasts marinated in a tomato vinaigrette dressing, stuffed with sun-dried tomatoes, spinach, mozzarella and feta cheese.

CHICKEN MARSALA
Boneless breast topped with sautéed mushrooms and Marsala wine.

CHILI CILANTRO-LIME CHICKEN
Chicken breast marinated in a cilantro-lime sauce topped with peach-tomato salsa.

SKILLET ROASTED CHICKEN
Leg quarters cooked in a cast iron skillet in the oven. This tender, juicy chicken is brined in a buttermilk marinade and rubbed with a butter garlic sauce roasted on a bed of onions typed with Mornay Sauce.

PULLED BBQ CHICKEN
Slow smoked chicken topped with sweet & spicy BBQ sauce.

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PORK

GRILLED PORK CHOPS
These chops are lightly seasoned, grilled and served with a sherry vinegar sauce.

STUFFED PORK CHOPS
Lightly seasoned and filled with parsley, Gouda cheese and bacon, then grilled.

CAROLINA BBQ
Roasted for 5-hours on low heat and then finely shredded. Served with Portuguese Rolls.
Options: North Carolina Piedmont Sauce, North Carolina Western BBQ Sauce, Bacon Bourbon BBQ Sauce, or Regular BBQ Sauce.

PORK CUTLET
Pan fried pork loin served with a Demi-glace sauce with a splash of Dijon mustard.

SPIRAL HAM
Bone-in spiral ham cooked in a Dijon-maple glaze.

MAPLE BALSAMIC GLAZED PORK CHOP
Bone- in center cut, chopped, and seared in a cast iron skillet. Baked and drizzled with a maple balsamic glaze.

JERK PORK
Jamaican Jerk seasoning spread over pork chops and marinated 8-12 hours, then smoked.

HONEY BACON PORK TENDERLOIN
Pork tenderloin seared on all sides, then wrapped with bacon, drizzled with local Tennessee honey and then roasted.

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SEAFOOD

SKILLET SEARED SALMON
Salmon cooked in an iron skillet, finished in the oven with a garlic lemon butter sauce.

FISH IN BUTTER SAUCE
Pan-fried Cod in a herb butter sauce with a splash of Brandy.

BLACKENED FISH
Cajun seasoning rubbed over Catfish and cooked in a seasoned cast iron skillet.

SPICY SHRIMP
Skewered, grilled and tossed in an orange brown butter sauce.

SEAFOOD ENCHILADAS
Lump crab and shrimp mixture rolled in a homemade flour tortilla. Topped with cheese, tomatoes & green chilies.

CREAMY GARLIC PARMESAN FETTUCINE (SHRIMP OR SALMON)
Your choice of meat in a garlicy cream sauce. Made with fresh pasta and parmesan then topped with fresh parsley.

FRIED CATFISH
Southern fried catfish with a cornmeal crusted coat and fried to perfection. This dish is served with a homemade tartar sauce.

BBQ SHRIMP: THE NEW ORLEANS STYLE
Bring a little of New Orleans to your table with this dish. Tiger shrimp marinated for 4-hours and baked. Served with fresh bread.

TEQUILA'S UPSCALE

ENTREES

VEGETARIAN

POTATO & CHEESE RAVIOLI W/ PORCINI MUSHROOMS

This vegetarian pasta dish is made from scratch, filled with Yukon potatoes & Pecorino Romano cheese.
Served in a light sauce with porcini mushrooms and garnished with Italian parsley

EGGPLANT PARMESAN

Eggplant cut into circles, lightly seasoned, and coated with a breading and pan fried.
Layered with a fresh homemade tomato sauce, parmesan cheese and sliced mozzarella cheese