

DESSERTS



FRIED ICE CREAM

Vanilla ice cream inside a crunchy graham cracker coating, covered in your choice of chocolate sauce or honey and topped with whipped cream

OREO CRUMBLE FRIED ICE CREAM

KATE'S CHOCOLATE FUDGE CAKE

A flourless chocolate fudge cake topped with whipped cream
Add strawberry sauce . 50¢

MUDSLIDE PIE

Creamy, frozen Baileys and cream pie drizzled with chocolate sauce and whipped cream

NEW YORK STYLE CHEESECAKE

Add strawberry sauce .50¢

KENTUCKY DERBY PIE

Chocolate chip cookie pie with pecans, topped with whipped cream and chocolate syrup

TRADITIONAL MEXICAN COFFEE

Coffee paired with Kahlua and tequila



With a storied history as an actual working dairy farm and barn in the early to mid 20th century, then in 1974 the barn was converted into a restaurant called **CHUCK'S STEAK HOUSE**. Twelve years later the original owners added a full Mexican menu to the restaurant. Although originally named Chuck's Steak house and Margaritaville, Jimmy Buffet asked that the name be changed and subsequently **MARGARITAS** was born.

Years later, Margaritas was sold to Margaritas management group with John Pelletier as CEO. John had been one of the early employees of Chuck's Steak House, working in the 70's as a dishwasher and cook. After many years of operating as Margaritas, the business was sold back to the Chuck's Steak House family and renamed **CHUCK'S STEAK HOUSE** and **MARGARITA GRILL MEXICAN CANTINA**, where again the best of both worlds are available under one roof. Please be assured that we will continue to maintain our consistency with the finest cut of premium aged Black Angus beef. We strive to serve quality food here and we would like you to know that despite ever increasing costs, we will never sacrifice the quality of what we serve in order to keep our prices down. We are extremely grateful for your patronage and hope to see you often. If for any reason you are unsatisfied, please let us know.

IF EVERYTHING WAS GREAT, PLEASE SPREAD THE WORD.

Thanks and Enjoy!

CORRY, MICHEL, AND PAT GALLAGHER

PLEASE DRINK RESPONSIBLY



SPECIALTY DRINKS & DESSERT MENU



Margaritas

Our sour mix is made fresh in house daily with a mixture of real lemon and lime juices and sweetened with sugar.

Our Margaritas pack a punch!
SO PLEASE DRINK RESPONSIBLY.

FLAVORS

ORIGINAL 7.99

A classic lime margarita, made with house tequila, triple sec and our freshly made sour mix.

STRAWBERRY 8.95

Our original margarita flavored with strawberry purée.

RASPBERRY 8.95

This margarita uses raspberry liqueur and purée for a sweet and tart treat.

PEACH 8.99

Our house tequila mixed with puréed peaches and peachtree liqueur.

MANGO 8.99

Our original margarita sweetened with puréed mango.

COCONUT 8.95

Our original margarita mixed with coconut purée.

WATERMELON 8.95

Our house tequila mixed with watermelon liqueur and purée.

SPECIALTY MARGARITAS

OH MY HEAVENS ★ 10.25

A popular pick. This margarita packs a punch. Six different fruit liqueurs, combined with our house tequila, is a recipe for some flavorful fun.

BLOOD ORANGE ★ 9.50

Our house tequila and orange curacao with blood orange juice, topped with elderflower liqueur.

POMAGRANATE ★ 9.75

A special blend of citrus infused tequila and pomegranate juice.

WATERMELON JALAPEÑO ★ 9.75

Refreshing watermelon kicked up a notch with our spicy tequilapeño.

TARANTULARITA ★ 9.95

A citrus flavor of Tarantula Azul Tequila infused with a sour apple liqueur.

ROSA RITA 9.75

A creamy strawberry, raspberry margarita with tequila rose.

★ **MAKE ANY MARGARITA SPICY BY SUBSTITUTING OUR HOUSE INFUSED TEQUILAPEÑO FOR .75¢**



TEQUILA

ALL TEQUILA IS AVAILABLE STRAIGHT UP, ON THE ROCKS OR YOU CAN UPGRADE YOUR MARGARITA.

BLANCO

Blue agave in its purest form and clear in color. You will taste the true flavor intensity and natural sweetness of the agave.

MILAGRO	UP 9.00	ROCKS 9.50	UPGRADE 2
CASAMIGOS	UP 10.25	ROCKS 10.75	UPGRADE 3
DON JULIO	UP 10.25	ROCKS 10.75	UPGRADE 5
PATRON	UP 10.25	ROCKS 10.75	UPGRADE 5

REPOSADO

Tequila aged in wood barrels for two months to a year typically golden in color with a hint of agave and oaky flavors.

SAUZA HORNITOS	UP 9.00	ROCKS 9.50	UPGRADE 2
JOSE CUERVO 1800	UP 9.00	ROCKS 9.50	UPGRADE 3
CABO WABO	UP 11.00	ROCKS 11.50	UPGRADE 4
CASAMIGOS	UP 13.50	ROCKS 14.00	UPGRADE 4
CLASE AZUL	UP 19.50	ROCKS 20.00	UPGRADE 12

ANEJO

Tequila aged from one to three years giving it an amber hue, and a smoother richer and more complex flavor.

TRES GENERACIONES	UP 10.00	ROCKS 13.50	UPGRADE 3.5
CASAMIGOS	UP 13.00	ROCKS 13.50	UPGRADE 4
HERRADURA	UP 10.00	ROCKS 10.50	UPGRADE 5

EXTRA ANEJO

Tequila aged for more than 3 years.

CUERVO RESERVA EXTRA	UP 19	ROCKS 19.50	UPGRADE 12
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MEZCAL

The heart of the agave plants, piñas, are cooked in pits in the ground. It gets its smoky flavors from the production process.

CASAMIGOS	UP 13.00	ROCKS 13.50	UPGRADE 6
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SPECIALTY COCKTAILS

SANGRIA DE LA CASA 7.50

Cabernet Sauvignon with a blend of lime, lemon, orange and a splash of lemon lime soda.

WHITE PEACH SANGRIA 7.95

Cranberry, orange, pineapple juice with Chardonnay, topped with peach schnapps.

LOCO COCO DELIGHT 7.75

A mix of coconut rum and pineapple juice with flavors of banana and melon.

ROYALTAI 9.99

White rum, blue curacao, creme de almond blended with orange pineapple and cranberry juice, topped with dark rum.