

# Gluten Friendly Menu Fall/Winter

# FOR THE TABLE

# **NEW** Smoked Wings

Bone-in wings slow smoked in-house over pecan wood. Served with Chili's classic BBQ sauce. 11.99

# Wings Over Buffalo®

Our signature wings made your way. Cajun, Buffalo Style, Original BBQ and Salt & Pepper. 11.99

# Bottomless Tostada Chips

Our extra-thin corn tostada chips made fresh daily. Served with fresh salsa. 8.99 (Try it with ranch for .49)

# Tableside Guacamole

Fresh avocados, diced tomatoes, red onion, fresh lime, chopped cilantro, salt & fire-roasted jalapenos. Served with warm tostada chips. 10.49 (Try with chopped bacon & crumbled queso fresco for 1.49)

#### Fresh Guacamole

Made fresh daily with avocados, chopped cilantro, diced tomatoes, red onions & jalapenos. Served with warm tostada chips. 8.99

# **SALADS**

## Quesadilla Explosion Salad

Grilled chicken breast with mixed cheese, diced tomatoes, house-made corn & black bean salsa, cilantro, crispy tortilla strips, citrus-balsamic dressing & a drizzle of ancho-chile ranch. Served with freshly toasted cheese guesadillas. 14.99

## Santa Fe Chicken Salad

Grilled chile-rubbed chicken with spicy Santa Fe sauce, house-made pico de gallo, diced avocado, chopped cilantro & crispy tortilla strips. Served with house-made ranch dressing. 14.99

# **NEW** Fresco Salad

Fresh spring mix tossed in honey-lime vinaigrette & topped with queso fresco. 4.99

# House Salad

Freshly diced tomatoes, red onions, shredded carrots, cucumber, 3-cheese blend & crispy tortilla strips. Served with your choice of dressing. 4.49

# FRESH MEX™

# Spicy Shrimp Tacos

Spicy chile-lime shrimp topped with zesty coleslaw, house-made pico de gallo, fresh sliced avocado & chopped cilantro.

Served with citrus-chile rice & black beans. 15.49

#### **NEW Ranchero Chicken Tacos**

Seasoned chicken over Jack cheese & topped with chimichurri sauce, house-made pico de gallo, sliced avocado, chipped cilantro & queso fresco. 14.49

# Margarita Shrimp Fresh Mex Bowl

House-made corn and black bean salsa, citrus-chile rice & black beans. Topped with house-made pico de gallo, fresh field greens, chopped cilantro, tortilla strips, fresh avocado slices & a drizzle of margarita sauce.

# Chipotle Chicken Fresh Tex Bowl

House-made corn & black bean salsa, citrus-chile rice & chipotle-pesto.

Topped with mixed cheese, house-made pico de gallo, fresh field greens, chopped cilantro, crispy tortillas strips, fresh sliced avocado & a drizzle of cuminlime sour cream.

# Fresh Mex Bowls available with:

Grilled Chicken 14.99 Seared Shrimp 15.49 Grilled Steak 15.99

## MIX & MATCH FAJITAS

Our signature sizzling fajitas served with sliced bell peppers & caramelized onions, & chopped cilantro.

# Choose Two: Grilled Chicken, Grilled Steak, Slow-Cooked Carnitas or Seared Shrimp

Grilled Chicken and/or Carnitas 18.99
Upgrade one to Grilled Steak or Shrimp 19.99
Upgrade both to Grilled Steak or Shrimp 20.99
Or Make it a Trio 24.99

Served with warm corn tortillas & fresh toppings: mixed cheese, guacamole, pickled jalapeño, sour cream, house-made pico de gallo & fresh salsa.



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# FRESH **MEX**™

# Santa Fe Quesadillas

White corn tortillas stuffed with sliced marinated chicken with house-made corn & black bean salsa, Monterey Jack & spicy Santa Fe sauce. Served with house-made pico de gallo & sour cream. 13.99

#### Bacon Ranch Quesadillas

White corn tortillas stuffed with chicken, mixed cheese, southwestern spices, applewood smoked bacon & ranch dressing. Served with house-made pico de gallo, sour cream & ancho-chile ranch. 13.99

# STEAK & HANDHELD

# Classic Ribeye\*

Aged Canadian Premium 12 oz. steak topped with garlic butter. Served your choice of two sides. 27.99

## Classic Sirloin\*

AAA Alberta 6 oz.. Sirloin with our own special seasoning & topped with garlic butter. Served with your choice of two sides. 19.99

## Steak Sandwich

Our grilled AAA Alberta sirloin cooked to your liking with sautéed peppers & onions. Served with your choice of one side. 16.99

# **BABY BACK RIBS**

# Original

Smothered in Chili's classic BBQ sauce.

# Honey-Chipotle

Sweet & spicy honey-chipotle sauce.

Served with homestyle fries & seasonal veggies

Full Rack Half Rack of Ribs 25.99 20.99

# LIGHTER CHOICES

All the flavour for 600 calories or less.

# 6 oz. Classic Sirloin with Grilled Avocado (410 cal)

AAA Alberta 6 oz. with southwestern spices & drizzled with spicy citrus-chile sauce, topped with grilled avocado slice, garlic roasted tomatoes & chopped cilantro.

Served with NEW fresco salad. 22.49

# Ancho Salmon (600 cal)

Seared chile-rubbed Pacific wild-caught salmon, drizzled with spicy citruschile sauce & topped with chopped cilantro & queso fresco. Served with citruschile rice & seasonal veggies. 20.99

# Margarita Grilled Chicken (580 cal)

Margarita grilled chicken breast topped with house-made pico de gallo & tortilla strips. Served with citrus-chile rice & black beans. 16.99

## NEW Fresco Salad (252 cal)

Fresh spring mix tossed in hone-lime vinaigrette & topped with queso fresco. 9.99

Add grilled chicken (456 cal) 2.99 Add grilled steak (505 cal) 2.99 Add grilled salmon (495 cal) 3.99 Add seared shrimp (386 cal) 3.99

**NOTICE:** May be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs many increase your risk offoodborne illness, especially if you have certain medical conditions. Approximate pre-cooked weights. Actual weight may vary.

**NOTICE:** Routine food preparation techniques, such as common oil frying, may allow contact among various food items. We cannot guarantee any food items to be completely allergen-free and may be produced in a facility that may contain wheat and soy.