

# ARMADILLO PALACE

## STARTERS

**HOMEMADE PORK TAMALES** > 9  
avocado salsa verde

**PORK & GREEN CHILE EMPANADAS** > 6  
avocado crema

**TAQUITOS DORADOS** > 9  
smoked chicken, Mexican white cheese,  
sour cream, pico de gallo and serrano salsa verde

**GULF OYSTERS ROCKEFELLER**  
*three* > 10 | *six* > 18  
cornmeal-crust oysters over Herbsaint  
creamed spinach with hollandaise sauce

**GOODE'S CAMPECHANA EXTRA**  
a refreshing, Mexican-style seafood cocktail  
made with a special blend of diced avocados,  
pico de gallo and fire-roasted Anaheim chiles

14

**DEER CAMP QUAIL RUNNERS** > 14  
bacon-wrapped and roasted over mesquite on a bed  
of white cheddar grits and smoke-roasted tomatoes

**FRIED PORK SKINS** > 4  
white cheddar dust

**GRILLED OKRA** > 6  
remoulade sauce

**KENEDY RANCH CARNE DISCADA** > 12  
South Texas vaquero-inspired stew with tender skirt steak,  
salsa ranchera, cerveza and handmade corn tortillas

**GUACAMOLE MADE-TO-ORDER**  
WITH CHIPS, SALSA AND CHOICE OF 3 TOPPERS

*toppers:* bacon, roasted garlic, chicharron,  
toasted pepitas, pickled onion

*primo toppers:* blue crab or Gulf shrimp, add \$4  
"everything" add \$5

8

**CHARRED ROMAINE SALAD** > 7  
pickled red onion, queso fresco, pepitas,  
croutons, Parmesan chive dressing

**SIMPLE HOUSE SALAD** > 5  
tomatoes, cucumber, sweet onion,  
radishes, carrots, croutons, choice of dressing

**WEDGE SALAD** > 8  
tomatoes, bacon, sweet onion, boiled egg,  
blue cheese, croutons, ranch dressing

**TOMATO SALAD** > 8  
seasonal tomatoes, cucumber, sweet onion,  
oregano, white balsamic and olive oil

**KIRBY SALAD** > 12  
wood-roasted chicken, romaine, spinach, apples,  
Texas goat cheese, croutons, candied pecans, vinaigrette

**BACK PORCH BREAD BASKET**

ALL BREADS ARE MADE FRESH DAILY, IN HOUSE

fresh-baked cornbread, buttermilk biscuits  
and dinner rolls served with homemade  
seasonal jam and beer-shalot butter

5

## SIGNATURES

**TEXAS BOBWHITE QUAIL** marinated simply and grilled over mesquite coals **21**

**SPIT-ROASTED CHICKEN** slow-roasted over mesquite and basted  
with garlic, lemon and thyme **16**

**USDA PRIME AGED RIBEYE, 12 OZ** with steak butter and roasted garlic **39**

**HERITAGE PORK RIB CHOP, 12 OZ** house cured and slow-roasted over  
mesquite coals with tomato-bacon jam **26**

**CARNE ASADA, 10 OZ** skirt steak grilled over mesquite with toreados,  
cebollitas, salsa and handmade tortillas **25**

**REDFISH ON THE HALF SHELL, 10 OZ** served fish camp style—  
*it'll save you a sunburn!* **27**

**GULF COAST PLATTER** cornmeal-crust oysters, shrimp  
and redfish, served with french fries **27**

**HERITAGE PIG'S HEAD CARNITAS (HALF)** | SERVES TWO OR MORE | **27**  
milk-fed pork cooked carnitas-style, served with fresh salsas  
and handmade tortillas > *please allow for cooking time*

**THE BIG TEXAN PORTERHOUSE, 40 OZ** | SERVES TWO OR MORE | **MKT**  
grilled over mesquite coals with steak butter > *please allow for cooking time*

## SANDWICHES & BURGERS SERVED WITH FRIES

**THE YARDBIRD** mesquite-grilled chicken breast, Swiss, bacon, mayo, lettuce  
and avocado on a buttered and toasted homemade bun **12**

**DAMN GOODE BURGER** ½ lb. in-house ground proprietary burger blend,  
on a buttered and toasted homemade bun **12**

**GULF COAST PO-BOY** cornmeal-crust shrimp *and/or* oysters on a toasted  
homemade baguette with pico de gallo, lettuce and mayo **14**

**HILL COUNTRY VENISON CHILI** our signature chili—hand-cut Texas venison  
with cheddar, jalapeños, onion and FRITOS® **7/13**

**SEAFOOD GUMBO** a classic from our seafood joint—loaded with shrimp,  
oysters and crab and served with toasted garlic bread **8/14**

SMOKED DUCK BRAISED GREENS

CREAMED SPINACH WITH HAM

DUCK FAT SKILLET POTATOES

GRILLED BROCCOLINI  
WITH PECORINO ROMANO & LEMON

ELOTE-STYLE CREAMED CORN

BACON CHEDDAR GRITS

WHITE CHEDDAR MAC & CHEESE

HEIRLOOM VAQUERO BEANS

FRESH-CUT FRIES  
HOT, FRESH AND 2 BUCKS LESS

6

## A WORD ON OUR GOODE COOKING

Since the oil we cook in becomes part of the food you eat, we use Nutra-Clear Frying Oil that has zero grams trans fat per serving. Our food is cooked to order. Consuming raw or undercooked meats, poultry, shellfish, oysters or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

## HOMEMADE BAKED GOODES

BRAZOS BOTTOM PECAN PIE > 6

CHOCOLATE CREAM PIE > 6

SPICED APPLE CAKE > 6

STRAWBERRY TEQUILA COBBLER > 6

TEXAS CHOCOLATE SHEET CAKE > 6

>> add vanilla ice cream, two bucks <<