



OUR ORIGINAL "RUSSO'S CUISINE"
is Marble Falls Proud an' lovin' it, since 1991
P.S. We never claimed it was "Italian"



Your server will be more than happy to apply your suggestions and recommendations to help you concoct your uniquely own presentation, mixed and matched just the way you like it! If necessary, we can easily help you with your dietary considerations.

☆☆☆ **ENTREE SALADS** ☆☆☆

NUTTY BERRIES WITH THE BLUES SALAD Fresh berries, glazed pecans, mixed field greens, sliced grilled chicken and blue cheese crumbles, all drizzled with Raspberry Vinaigrette. \$13.50

BLUE CHERRY SALAD Sliced cherry tomatoes and onions, on a bed of mixed field greens. Topped with toasted pine nuts, fresh basil & a creamy Blue Cheese Crumble dressing. \$9.95

THE ANGUS, MOZZ, BASIL & TOMATO SALAD Fresh cherry tomatoes, mozzarella bocconcini and basil enhance USDA Choice steak tips on a bed of mixed field greens. Finished with creamy Garlic Balsamic dressing & sliced eggs. \$15.50

CAESAR SALAD The traditional way, with Texas toothpicks for a little kick. \$10.50

Add some Fixins' to make it your own!

Sliced Grilled Chicken: \$4 ☆ Grilled Jumbo Shrimp: 1@ \$4, 3@ \$10

Cold sliced egg: \$1.5 ☆ USDA Choice Steak Tips: \$7 ☆ Sliced Avocado: \$2

CUP OF SOUP \$4 **BOWL OF SOUP** \$8.5

☆☆☆ **SEAFOOD** ☆☆☆

FRESH FISH OF THE DAY @ market price

Finished with our Sauce of the day.
 Accompanied by our house choices of the day.

☆☆☆ **SHELL FISH & FRIENDS** ☆☆☆

JUMBO TEXAS GULF SHRIMP Five grilled or fried shrimp on Fettuccine in Garlic Cream Sauce. You choose your choice of dipping sauce: Lemon Garlic Cream, or Sweet Chili, or Drawn Butter. \$19.95

ADD THESE GUYS TO ANY ENTREE. 1@ \$4, 3@ \$10

SEAFOOD GIOVANNI (Introduced to our menu in 1975) Shrimp, scallops, and penne pasta are baked in a marvelous butter, cheese, mushroom, white wine, bacon, & jalapeño almond sauce. \$19.95

SHRIMP, CHICKEN, ITALIAN SAUSAGE & PENNE PRIMAVERA Shrimp, sliced grilled chicken breast and our made in house Italian sausage, mushrooms, red onions, tomatoes, capers, kalamata olives, & artichoke hearts are sautéed with our Texy Red Sauce. \$16.75

VEGGIE PENNE PRIMAVERA Just pasta, veggies, and the Texy Red Sauce. \$11.95

SHRIMP DIANA Sautéed shrimp, ripe olive, diced tomato, & chives are tossed with spaghetti in our Honey Mustard Garlic Cream Sauce. \$14.95

PECAN SCALLOPS Pecan & bread crumb crusted large scallops are fried and topped with Apricot Mango Chipotle Salsa on a bed of sautéed "looks like spaghetti" zucchini & spinach. \$21.95

☆☆☆ **CHICKEN** ☆ **VEAL** ☆☆☆

POLLO PICANTE Fettuccine Alfredo with a Texas accent! Sliced grilled chicken breast, mushrooms, sugar-cured bacon, and just a touch of chives, jalapeños, & our seven ground pepper blend. \$14.75 Add sautéed shrimp and sliced avocado. \$19.75

CHICKEN VERDE A grilled (or lightly breaded & fried) boneless, skinless, chicken breast is topped with Salsa Verde & mozzarella, then baked. Served with our Texalfredo Blue Penne Pasta, a wonderful blending of blue cheese, pecans, jalapeño, & grapes. \$16.50

VEAL TEXY Pecan & bread crumb crusted fried cutlets, with a Sweet Chili Glaze, Atop a bed of sautéed spinach and Gnocchi in a creamy Salsa Verde. \$17.95

ADD A CUP OF THE SOUP OF THE DAY OR A HOUSE SALAD. \$2,
ADD A SMALL BLUE CHERRY SALAD, OR A SMALL CAESAR SALAD. \$5

GARLIC BREAD UPON REQUEST.



☆☆☆ **STEAKS BY THE NUMBERS** ☆☆☆

1) CHOOSE YOUR FAVORITE USDA CHOICE ANGUS STEAK:

Our steaks are hand cut in house, & oversized! If you enjoy lean, eat every bite of the steak, we suggest the Tenderloin. The Rib Eye & the Sirloin Strip are beautifully marbled, and may require a bit of trimming on your part

SIRLOIN STRIP: 6oz. \$15.95 or 12oz. \$25.50

TENDERLOIN FILET: 6oz. \$26.50

RIBEYE: 12oz. \$28.50

2) NOW PICK & CHOOSE YOUR FAVORITE INGREDIENTS TO MAKE IT UNIQUELY YOUR OWN:

TEXY TENDER STYLE: *Topped with Our Original Taxy Red sauce and melted cheese. Served with Fettuccine in Garlic Cream Sauce. add \$2*

TEXALFREDO: *Topped with our Taxy Red Sauce & melted cheese. Served with our Texalfredo Blue Penne Pasta, a blending of blue cheese Alfredo Sauce, pecans, jalapeños, & grapes. add \$5*

WITH THE BLUES: *Topped with sautéed tomatoes, jalapeños, pine nuts, mushrooms, & blue cheese crumbles on a bed of sautéed "looks like spaghetti" zucchini and spinach. add \$6*

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Texas Gulf Shrimp grilled or fried 1@ \$4, 3@ \$10

Roasted or fried, steak cut potatoes. add \$1

Broiled in butter mushroom caps. add \$2

Garden fresh veggie of the day. add \$2

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ADD A CUP OF THE SOUP OF THE DAY OR A HOUSE SALAD. \$2,

ADD A SMALL BLUE CHERRY SALAD, OR A SMALL CAESAR SALAD. \$5

GARLIC BREAD UPON REQUEST.

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☆☆☆ **STEAK BURGERS** ☆☆☆

The following selections are served with fries and a dill pickle spear.

THE ORIGINAL, ONE & ONLY, "TEXY BURGER"

A marvelous blend of melted pepper jack cheese, sautéed bell peppers, mushrooms, and onions on a toasted sourdough bun. \$10.25

PROSCIUTTO BURGER: *On a ciabatta garlic roll, with shaved Prosciutto ham, mozzarella, jalapeños, tomatoes, Italian seasonings, and a drizzle of olive oil. \$10.75*

BACON CHEESE BURGER: *Swiss cheese, hickory smoked bacon, onion, lettuce and tomato on a toasted sourdough bun. \$10.25*

THE BURGER SELECTIONS ARE ALSO AVAILABLE AS A "CHOPPED STEAK" ADD \$1.

COMES WITH OUR UNIQUE HOME FRIES & FRESH VEGGIE OF THE DAY.

☆☆☆ **RIBS & A CHOP** ☆☆☆

TRIPLE COOKED BABY BACK RIBS *Steamed, baked, & finished on the grill brushed with our Taxy Red sauce, then tossed in a soy ginger glaze. With our unique home fries & roasted asparagus. \$15.50*

CENTER CUT PORK LOIN CHOP *A beautiful eight ounce grilled chop, topped with melted mozzarella and fresh basil. Served atop Gnocchi marinara & roasted asparagus. \$15.95*

ADD A CUP OF THE SOUP OF THE DAY OR A HOUSE SALAD. \$2,

ADD A SMALL BLUE CHERRY SALAD, OR A SMALL CAESAR SALAD. \$5

GARLIC BREAD UPON REQUEST.