

Notice: Before placing your order please inform your manager if a person in your party has a food allergy.

** Denotes ingredient is cooked on a surface with other gluten-containing foods OR in shared fryers—exposing ingredient to gluten crosscontact.

Well, For Starters

Bone-In Wings**, Buffalo, Honey Chipotle or House BBQ Tostada Chips** & Guacamole or White Skillet Queso White Queso Fries or Loaded Fries

Texas Size Baby Back Ribs without Sides

Flavors: Dry Rub, Honey-Chipotle, or House BBQ

Big Mouth Burgers** without Bun

Alex's Santa Fe Burger Bacon Rancher BBQ Brisket Double Oldtimer Just Bacon Burger Mushroom Swiss Oldtimer Burger Secret Sauce Burger

Fajitas with Corn Tortillas **

Grilled Chicken, Steak or Shrimp Add Jalapeno Sausage

Guiltless Grill **

6 oz or 10 oz Sirloin with Avocado Ancho Salmon Margarita Grilled Chicken

Steaks **

Cilantro-Lime Carne Asada without tortillas Classic Ribeye Classic 6 oz or 10 oz Sirloin

Kids Menu

Grilled Chicken Dippers ****** Corn on the Cob Corn Kernels Mandarin Oranges Mashed Potatoes Salad with Ranch Steamed Broccoli

Salads & Bowls

Caesar Salad without Croutons House Salad without Croutons Add Grilled Chicken Add Ancho Salmon ** Add Shrimp Chipotle Chicken Fresh Mex Bowl with Tortilla Strips** Santa Fe Grilled Chicken Salad with Tortilla Strips **

<u>Soups + Chili</u>

Loaded Baked Potato Soup The Original Chili with Tortilla Strips **

Salad Dressings

Avocado Ranch Bleu Cheese Caesar Dressing Citrus Balsamic Vinaigrette Honey Mustard Ranch Santa Fe Thousand Island

Smokehouse Combos without Sides

Baby Back Ribs Jalapeno-Cheddar Smoked Sausage

Side Notes

Grilled Asparagus Black Beans Coleslaw French Fries ****** Loaded Mashed Potatoes Mexican Rice Roasted Street Corn Shrimp Steamed Broccoli Sweet Corn on the Cob

The following menu does not contain gluten-containing ingredients based on information from our approved suppliers. Chili's makes no claim that these item meet the definition of gluten-free, defined as containing less than 20 ppm of gluten per FDA standards. Because we have multiple sources of gluten in our kitchen there is risk that gluten cross-contact may occur during the preparation and cooking of these items.