



STARTERS

SPICY SPRING ROLLS

Rich and tangy southwestern chicken spring rolls.
Served with our housemade raspberry jalapeño sauce — 11.99

AHI TUNA TOWER

Tuna marinated in a poke sauce seaweed salad,
mango salsa, avocado, pickled ginger finished
with teriyaki and a wasabi cream sauce — 18.99

FRIED MUSHROOMS

Hand breaded mushrooms , served with our own
signature honey horseradish sauce – 10.99

FIRECRACKER SHRIMP

Bursting with fla vor! Shrimp basted with lime chipotle sauce.
Served with chipotle ranch — 10.99

BADA BOOM SHRIMP

Ten hand breaded large shrimp fried until crisp and golden.
Served with our sweet and spicy sauce — 11.99

SOUTHWEST CHICKEN NACHOS

Chipotle braised shredded chicken, melted queso cheese,
cheddar/jack cheese, pico de gallo , jalapeños, scoop of sour
cream, served on a mound of in house cooked tortilla chips — 15.99

HOUSEMADE CHIPS & SALSA

A bottomless basket of warm and crispy tortilla chips
and housemade salsa – 5.99
Add queso cheese + \$2

POTATO SKINS

Crispy potato skins loaded with cheddar/jack cheese,
bacon bits, green onions, and sour cream — 12.99

ONION RINGS

Fresh cut onion slices hand battered in our housemade
beer batter and fried until golden.
Served with housemade honey horseradish – 6.99

BACON WRAPPED SHRIMP

Bacon wrapped shrimp basted with
honey lemon butter and oak fire grilled.
Served with a side of housemade bbq sauce – 13.99

Please notify your server of any food allergies.



House Specialty

Gluten Free

SALADS SOUPS

Served with housemade bread and choice of dressing.

CAESAR SALAD

Romaine, parmesan cheese, croutons, and our signature Caesar dressing — 13.99
Add chicken + \$4 or shrimp + \$5 or Steak + \$6

DURANGO GARDEN SALAD

Fresh spring mix , tomato , cucumber, cheddar/jack cheese, onion slices and croutons — 13.99
Add chicken + \$ 4 or shrimp + \$5 or marinated steak + \$6

LAMBROS GREEK CHICKEN SALAD

Our special Lambros Greek chicken on a bed of romaine with feta, Greek olives, pepperoncini and
sweet peppers, pico de gallo and cucumbers. Tossed in our housemade Greek dressing — 16.99

COBB SALAD

A bed of salad greens, diced tomato, chopped bacon, diced egg, grilled chicken,
avocado, blue cheese crumbles, cheddar/jack cheese, sliced onion — 18.99

*Dressings: balsamic vinaigrette, blue cheese, Caesar, housemade chipotle ranch, French,
honey mustard, ranch, thousand island*

COLORADO CHILI

Our hearty housemade chili with just the right amount of spice, topped with cheddar/jack cheese
and green onions. Served with a side of warm corn tortilla chips – 6.99

FRENCH ONION SOUP

Classic style served with croutons and topped with melted provolone – 6.99

CLAM CHOWDER

It's WICKED good! A bowl of Durango's version of the northeastern favorite – 7.99

SOUP OF THE DAY

Ask your server!

BURGERS SANDWICHES

Served with fries. Sub salad + \$2.99 Sub potato + \$1.99 Load it for \$1 more

CLASSIC HAMBURGER

Our favorite 1/2 lb. oak fire grilled burger made
to order. Served on a toasted bun with lettuce,
tomatoes, onions and pickles — 14.99
Add your choice of toppings + \$1 each

MOTHERLOADED BURGER

Our 1/2 lb. classic burger topped with
crispy bacon, cheddar/jack cheese,
sautéed mushrooms and onions, lettuce,
tomatoes, onions and pickles — 16.99

MEATLOAF SANDWICH

A thick portion of our ground steak and ground beef meatloaf, oak fire grilled and
brushed with our signature bbq sauce and topped with fried onion strings – 13.99

FRENCH DIP SANDWICH

Our classic prime rib sliced thin, sautéed onions, provolone cheese on a toasted hoagie roll
served with au jus — 18.99

CHUCK WAGON PATTY

A bun-less 10 oz. ground beef, grilled to order smothered with sautéed mushrooms and onions — 15.99

CLASSIC CHICKEN SANDWICH

Oak fire grilled chicken breast on a toasted bun with lettuce, tomatoes, onions and pickles — 13.99

MOTHERLOADED CHICKEN SANDWICH

Oak grilled chicken breast smothered with bacon, sautéed mushrooms and melted
cheddar/jack cheese. Served on a toasted bun with lettuce, tomatoes, onions and pickles — 15.99

BUFFALO CHICKEN SANDWICH

Hand breaded chicken breast lightly fried and dipped in buffalo sauce. Served on a toasted bun
with lettuce, tomatoes, onions, pickles and blue cheese or ranch dressing — 13.99

PULLED PORK SANDWICH

Slow roasted pork tossed in a Carolina gold bbq sauce, coleslaw, pickles served on a toasted bun — 15.99

MAHI MAHI TACOS

Warm flour tortillas loaded with grilled or blackened mahi mahi, shredded cabbage, signature sauce
drizzle, pico de gallo and cheddar/jack cheese. Served rice and black beans – 15.99

FAJITA TACOS

Chicken or steak (no combos please), warm flour tortillas, cheddar/jack cheese with sautéed onions
& bell peppers, pico and sour cream on the side. Served with rice and black beans — 17.99

PASTAS

All dishes served with house or Caesar salad and housemade bread. Available after 4pm only!

ALFREDO PASTA

Creamy Alfredo sauce atop fettuccine with parmesan served with garlic bread – 9.99
Add grilled or blackened shrimp or grilled or blackened chicken + \$8

SHRIMP SCAMPI PASTA

Shrimp, garlic butter scampi sauce tossed with fettuccine
and parmesan cheese served with garlic bread – 17.99

LAMBROS PASTA

Lambros signature parmesan crusted breaded chicken atop penne pasta, Greek olives, feta cheese,
tomato, parmesan garlic sauce, oregano and a pepperoncini served with garlic bread – 16.99

VISIT US AT **DURANGOS.COM**

| Locally owned and operated since 2011. Sign up for our newsletter and receive specials.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

DURANGO'S SIGNATURE STEAKS

All Steaks are aged exclusively to our specification and hand cut daily on site!
Served with choice of side, house or Caesar salad and housemade bread.

Steak toppers: Bacon & blue cheese crumbles — 1.99 | Mushroom marsala— 2.99 | Sautéed mushrooms or onions — 1.49 | Garlic parmesan crust — 2.99

DURANGO'S TOP SIRLOIN

Our most popular 8 oz. *Certified Angus Beef®* steak well seasoned with our secret blend of spices, then oak fire grilled — 24.99

COWBOY RIBEYE


A super juicy and well marbled *Certified Angus Beef®* steak with huge flavor. Blackened upon request.
16 oz. — 41.99 | 12 oz. — 33.99

DURANGO'S SIZED RIBEYE

Feeling hungry? If you don't think our 16 oz. cowboy ribeye will fill you up; we will gladly cut one to any size you desire – *Price upon request*

BLUE RIBBON FILET

Our most tender cut of beef - 8 oz. of succulent buttery texture grilled to perfection — 39.99 This cut is excellent topped with our housemade mushroom marsala sauce! + \$2.99
Also available in 6 oz petite filet— 33.99

 *When requested steaks prepared without seasoning are gluten free.*



Meat Temperature Guide



*RARE: cool red center | MEDIUM RARE: warm red center | MEDIUM: pink center | MEDIUM WELL: slightly pink
WELL DONE: brown throughout - due to the cooking process we are not responsible for the toughness of the meat*

SEAFOOD

All dishes served with choice of side, house or Caesar salad and housemade bread.

HONEY LEMON SALMON

Fresh caught salmon oak fire grilled and brushed with honey lemon butter — 23.99

BACON WRAPPED SHRIMP

Large shrimp, bacon wrapped, brushed with honey lemon butter and oak fire grilled to perfection — 24.99

FIRECRACKER SHRIMP

Skewers of shrimp basted with spicy lime chipotle seasoning, oak fire grilled and served with our housemade chipotle ranch sauce – 21.99

STUFFED FLOUNDER

Flaky flounder stuffed with our housemade crab meat stuffing and baked until golden – 20.99

FISH & CHIPS

Delicate haddock fish, hand dipped in housemade beer batter and fried until golden — 19.99


CHIPOTLE MAHI MAHI

Grilled mahi filet brushed with a chipotle lime dredge on top of a bed of southwest rice, drizzle with cajun ranch garnished with a lime wedge — 23.99

CRUNCHY CHEESY HADDOCK

Even the most “I don't like fish” person will enjoy this crunchy, cheesy delight — 21.99

PORK AND CHICKEN

Unless otherwise specified all dishes served with choice of side, house or Caesar salad and housemade bread. For  we can prepare our chicken without the seasoning when requested.

BABY BACK RIBS

Our delicious signature fall off the bone baby back ribs, basted in bbq sauce served fries and coleslaw garnish. Half rack – Market Price

CHIPOTLE PORK CHOP

One center cut boneless pork tenderloins, chipotle seasoned then oak fire grilled garnished with corn salsa, southwest rice and applesauce — 19.99

PARMESAN CRUSTED CHICKEN

Grilled chicken breast topped with our cheesy, crunchy garlic parmesan crust — 20.99

SAGEBRUSH CHICKEN

Grilled chicken breast basted in a honey lemon dredge , topped with a crispy bacon , sautéed mushrooms and cheddar jack cheese — 2199

HAWAIIAN CHICKEN

Grilled chicken breast basted with honey lemon butter and topped with grilled pineapple rings — 19.99
Want to spice up your chicken? Sub honey lemon with lime chipotle seasoning!

CHICKEN TENDER DINNER

Hand breaded chicken tenderloins served with fries and coleslaw. Served with choice of sauce — 14.99

ASK YOUR SERVER ABOUT
OUR OAK FIRE GRILL
CHALLENGE!

DURANGO'S SIDES

À LA CARTE – 2.99
seasonal vegetable | French fries | sweet potato (after 4pm) | mac n cheese
chipotle bacon mac n cheese | button mushrooms | sautéed mushroom or onions
corn salsa | applesauce | baked potato | mashed potato
Add loaded to your potatoes + \$1

Side of onion rings – 3.99



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