



Dinner Menu #1- \$49.50 per person

**Salads**  
***Choice of***

Butter Lettuce Salad, Chili Buttermilk, Lardons, Goat Cheese,  
Pickled Jalapenos

Escarole, Pecorino Cheese, Anchovy-Lime Vinaigrette, Grit Croutons

**Entrée**  
***Choice of***

Preserved Lemon-Garlic Roast Chicken, Chimichurri

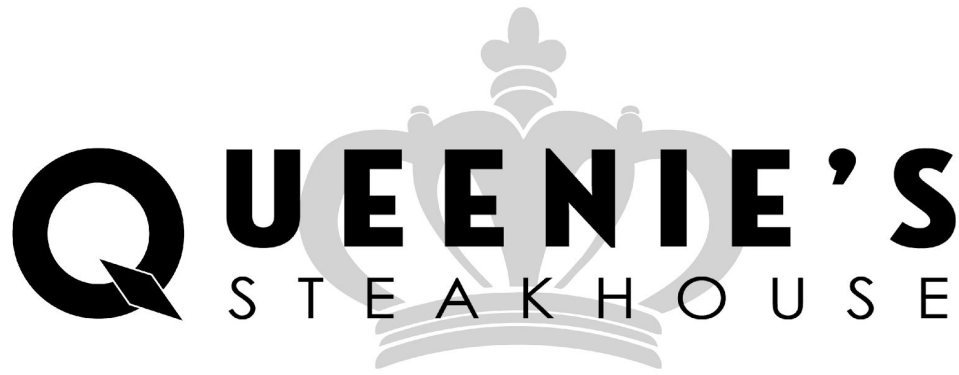
6 oz Beef Tenderloin, Potato Purée, Grilled Asparagus, Steak Butter

Seasonal Fish, Chef's Seasonal Side

**Dessert**

Ice Cream Cookie Sandwich

Old-Fashioned Buttermilk Doughnut Holes, Chef Selected Dipping Sauces



Dinner Menu #2- \$57.50 per person

**First Course**

*Please select one to offer:*

Rabbit & Rattlesnake Sausage, House Pickled Vegetables, Grainy Mustard

Blue-Corn Catfish, Smoked Paprika Aioli

Grilled Oysters, Garlic Butter, Shaved Manchego, Serrano

**Second Course**

*Please select two to offer:*

Butter Lettuce Salad, Chili Buttermilk, Lardons, Goat Cheese, Pickled Jalapenos

Escarole, Pecorino Cheese, Anchovy-Lime Vinaigrette, Grit Croutons

Tomato Basil Soup, Pistachio Pesto, Parmesan

**Third Course**

*Please select three to offer:*

Preserved Lemon-Garlic Roasted Chicken, Chimichurri

8 oz Beef Tenderloin, Potato Purée, Grilled Asparagus, Steak Butter

Seasonal Fish, Chef's Seasonal Side

Sugar Cane Skewered Pork Belly A La Plancha, Avocado Pipian, Seasonal Radish Salad

**Fourth Course**

*Please select one to offer:*

Ancho Chile Chocolate Cake, Fresh Vanilla Ice Cream

Ice Cream Cookie Sandwich

Old-Fashioned Buttermilk Doughnut Holes, Chef Selected Dipping Sauces



Dinner Menu #3- \$69.50 per person

**First Course**

***Choose two to be served seated or tray passed:***

Rabbit & Rattlesnake Sausage, House Pickled Vegetables, Grainy Mustard  
Hamachi Tostadas, Guanciale, Ponzu, Cilantro, Serrano  
Red Chili Marinated Shrimp, Citrus Nage  
Blue-Corn Catfish, Smoked Paprika Aioli  
Grilled Oysters, Garlic Butter, Shaved Manchego, Serrano

**Second Course**

***Please select two to offer:***

Butter Lettuce Salad, Chili Buttermilk, Lardons, Goat Cheese, Pickled Jalapenos  
Escarole, Pecorino Cheese, Anchovy-Lime Vinaigrette, Grit Croutons  
Tomato Basil Soup, Pistachio Pesto, Parmesan  
Texas Red Chili, Creme Fraiche, Smoked Cheddar, Tortilla Chips

**Third Course**

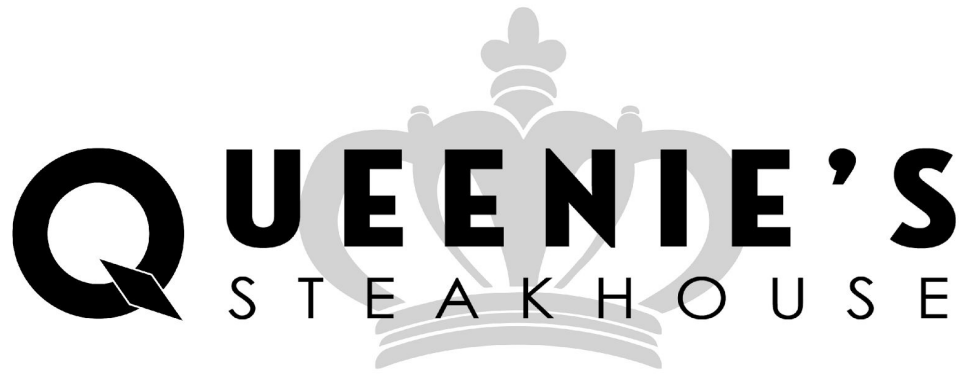
***Please select three to offer:***

Preserved Lemon-Garlic Roasted Chicken, Chimichurri  
8 oz Beef Tenderloin, Potato Purée, Grilled Asparagus, Steak Butter  
Seasonal Fish, Chef's Seasonal Side  
8oz Roasted Garlic Stuffed Beef Tenderloin, Western Plaid Hash, Syrah Demi-Glace  
Sugar Cane Skewered Pork Belly A La Plancha, Avocado Pipian, Radish Salad

**Fourth Course**

***Please select one to offer:***

Ancho Chile Chocolate Cake, Fresh Vanilla Ice Cream  
Ice Cream Cookie Sandwich  
Old-Fashioned Buttermilk Doughnut Holes, Chef Selected Dipping Sauces



Dinner Menu #4- \$75.50 per person

**First Course**

***Please choose three to be served seated or butler passed:***

Blue-Corn Catfish, Smoked Paprika Aioli  
Red Chili Marinated Shrimp, Citrus Nage  
Elk-Foie Gras Sliders, Blueberry Jam  
Grilled Oysters, Manchego, Serrano  
Lamb Lollipops, Yuzu Aioli  
Hamachi Tostadas, Guanciale, Serrano, Crispy Garlic

**Second Course**

***Please select two to offer:***

Butter Lettuce Salad, Chili Buttermilk, Lardons, Goat Cheese, Pickled Jalapenos  
Escarole, Pecorino Cheese, Anchovy-Lime Vinaigrette, Grit Croutons  
Tomato Basil Soup, Pistachio Pesto, Parmesan  
Texas Red Chili, Creme Fraiche, Smoked Cheddar, Tortilla Chips

**Third Course**

***Please select three to offer:***

Preserved Lemon-Garlic Roasted Chicken, Chimichurri  
8 oz Beef Tenderloin, Potato Purée, Grilled Asparagus, Steak Butter  
Seasonal Fish, Chef's Seasonal Side  
Sugar Cane Skewered Pork Belly A La Plancha, Avocado Pipian, Radish Salad  
8 oz Roasted Garlic Stuffed Beef Tenderloin, Western Plaid Hash, Syrah Demi Glace  
12 oz Buffalo Ribeye, Potato Purée, Grilled Asparagus, Steak Butter  
12 oz New York Strip, Potato Purée, Grilled Asparagus

**Fourth Course**

***Please select one to offer:***

Ancho Chile Chocolate Cake, Fresh Vanilla Ice Cream  
Ice Cream Cookie Sandwich  
Old Fashioned Buttermilk Doughnut Holes, Chef Selected Dipping Sauces

**Add Sides Served Family Style for \$10 Each**  
***Each Side Serves 4-5 Guests***

Truffle Mac and Cheese, Fried Artichoke Hearts  
Grilled Asparagus, Lemon Zest, Herbed Butter  
Yukon Gold Potato Purée  
Carrot Home Fries, Goat Cheese  
Crispy Brussel Sprouts, Fermented Vinaigrette  
Crispy Potatoes, Roasted Garlic Aioli