

## **Dinner**

Mon – Sat

4:30pm – Midnight

### **Wild Game Fettine**

A Selection of Cuts Spit-Roasted Over Open Mesquite Fire

Duck, Rabbit-Rattlesnake Sausage, Pistachios, Quince 12

Elk, Pork Spinalis, Huckleberries, Black Garlic 12

Lamb, Quail, Texas Herbs, Citrus-Chili Paste 12

Fettine Trio 18

### **First Course**

Rabbit-Rattlesnake Sausage, Manchego Rosti, Crème Fraîche 15

Wild Boar Ribs, Lonesome Dove BBQ Sauce, Pickled Chilies 12

Hamachi Tostadas, Citrus, Cilantro, Guanciale, Serrano 12

Kangaroo Carpaccio Nachos, Avocado-Corn Salad, Huckleberry Demi-Glace 12

Corn-Fried Catfish, Smoked Paprika Aioli 12

Elk-Foie Gras Sliders, Blueberry Jam 14

Blue Corn-Lobster Hushpuppies, Parsley-Cilantro Salad, Tomato Butter 15

Deviled Gulf Coast Blue Crabs, Lonesome Dove Hot Sauce 10

Grilled Blue Point Oysters, Manchego, Serrano 9

Grilled New Zealand Langoustines with Cilantro-Meyer Lemon Butter 14

### **Second Course**

Farro “Congee,” Kale Pesto, Cherry Tomatos, Guanciale, Citrus-Herb Salad, Cured Egg 10

Bowl of Texas Red, Traditional Garnish 10

Summer Squash Soup, Shaved Grana Padano 9

Shaved Vegetable Salad, Smoked Tomato-Walnut Vinaigrette, Maytag Blue Cheese 12

Butter Lettuce, Red Chili-Buttermilk Vinaigrette, Lardoons, Pickled Jalapeño 9

Fideos, Crispy Soft-Shell Crawfish, Spanish Chorizo, Natural Aioli 12

### **Main Course**

Roasted Garlic Stuffed Beef Tenderloin, Western Plaid Hash, Grilled Asparagus 42

Sweet Potato Succotash, Chile Relleno, Black Bean Emulsion, Chile Pepitas, Avocado Corn Salsa 24

Seared Colorado Lamb Chop, Crispy Fingerlings, Avocado Corn Salsa 42

Fireside Snapper En Papillote, Summer Vegetables, Mint, Texas Extra Virgin Olive Oil, Lime 36

Elk Loin, Hen Of The Woods, Crispy Collard, Salsify, Candied Grapes 44

Porcini-Crusted Spatchcocked Game Hen, Savory Oatmeal, Sweet Pepper Marmalade, Parsley Chimichurri 28

Crispy Skin Black Bass, Baby Vegetables and Greens, Citrus and Good Olive Oil 38

Rabbit Tenderloin and Confit Leg, Shepherd's Pie, Morel Rings 42

Whole Roasted Berkshire Pig Crepinette, Hickory-Braised Lentils, Baby Sorrel 30

Wagyu Sirloin, Porcini Fries, Hollandaise 36

### **Hand Cut Steaks**

All Hand Cut Steaks Are Served With Serrano Lime Butter

Beef Tenderloin - 8 oz minimum 4.25/oz

Prime New York Strip - 14 oz minimum 3.50/oz

Buffalo Ribeye - 14 oz minimum 3.75/oz

Wagyu Tomahawk Ribeye 115

### **Sides**

Burnt Carrots, Texas Honey, Meyer Lemon, Goat Cheese 8

Roasted Wild Mushrooms, House Vinegar, Texas Olive Oil 12

Grilled Asparagus, Citrus, Toasted Nori 10

French Fries, Porcini Salt 8

Yukon Gold Mash 10