

Lunch

Mon – Sat

11:00am – 2:30pm

First Course

Hamachi Tostadas, Citrus, Cilantro, Guanciale, Serrano 12

Rabbit-Rattlesnake Sausage, Manchego Rosti, Crème Fraîche 15

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

Corn-Fried Catfish, Smoked Paprika Aioli 12

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

Wild Boar Ribs, Lonesome Dove BBQ Sauce, Escebeche 12

Deviled Gulf Coast Blue Crabs, Lonesome Dove Hot Sauce 10

Sandwiches

Buffalo Burger, Muenster Cheese, Butter Lettuce, Tomato 14

Double Bacon BLT, Hellmann's, Brioche Bun 12

Shaved Meat Sandwich of the Day, Bolillo, Chimichurri 12

Second Course

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

Main Course

Capitol Chef Special: Ask Server For Details 12

Lonesome Dove Meatloaf, Veal Demi-Glace, Mashed Potatoes, Collard Greens 13

Roasted Garlic Stuffed Beef Tenderloin, Western Plaid Hash, Grilled Asparagus 42 ½ portion 24

Lamb-Brisket Pozole Stew, Muenster, Swiss Chard, Hen Egg 18

Elk Loin, Hen Of The Woods, Crispy Collard, Salsify, Candied Grapes 44 ½ portion 23

Porcini-Crusted Spatchcocked Game Hen, Savory Local Oatmeal, Parsley Chimichurri 17

Crispy Skin Black Bass, Baby Vegetables and Greens, Citrus and Good Olive Oil 36 ½ portion 19

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

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