

Hill Country Dining Room

APPETIZERS

- *TUNA TARTARE 16
asian pear / olives / quail egg
thai peanut sauce
- *CHARCUTERIE 14
house cured and artisan meats
- *SHRIMP COCKTAIL 14
titos spicy cocktail sauce
- *BEEF CARPACCIO 13
truffle mayo
- *CRAB CAKE 15
remoulade

SALADS & SOUPS

- *LOBSTER BISQUE 9
sherry & cream
- *CAESAR 8
romaine / parmesan / herb croutons
white anchovy / caesar dressing
- WEDGE 12
iceberg / neuske's bacon
heirloom tomato / bosque bleu
- SMOKED BEETS 10
lamb's lettuce / pure luck farms
goat cheese / candied pecans
- TOMATO &
MOZZARELLA BURRATA 10
basil / olive oil

ENTREES

- *BRICK CHICKEN 26
lentils and grilled artichokes
- *MAINE LOBSTER POT PIE 35
potatoes / carrots / peas
brandy lobster cream
- CATCH OF THE DAY MP
- *ATLANTIC SALMON 28
sautéed mushrooms / sugar snap peas
lemon herb sauce
- BAKED POTATO GNOCCHI 22
redneck cheddar and sour cream

STEAK & CHOPS FROM THE GRILL

CUT	WEIGHT	COST
*PRIME FLAT IRON STEAK	8 oz	30
*NIMAN RANCH FILET	8 oz	45
*30-DAY DRY AGED NY STRIP	12 oz	46
*BONE-IN NIMAN RANCH RIBEYE	18 oz	44
*LAMB CHOPS	3 chops	35
*NIMAN RANCH PORK CHOP	14 oz	34

ON TOP

- *DUNGENESS CRAB OSCAR 12
- *BUTTER POACHED LOBSTER TAIL 15
- CLASSIC BÉARNAISE 4
- BLEU CHEESE 5

TO BE SHARED 8

- HAND-CUT FRIES WITH PARMESAN
- REDNECK CHEDDAR MASHED POTATOES
- TRUFFLE MAC AND CHEESE
- CREAMED SPINACH
- SAUTÉED FORAGERS MUSHROOMS
- ROASTED BRUSSELS SPROUTS

TEMPERATURE GUIDELINES

- BLUE - very red, cold center
- RARE - red, cool center
- MED RARE - red, warm center
- MEDIUM - pink, hot center
- MED WELL - dull pink, hot center
- WELL - no pink, hot center

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness