

APPETIZERS

ROASTED BACON WRAPPED QUAIL

OVEN ROASTED BACON WRAPPED QUAIL, ASPARAGUS RISOTTO, CHIVES

CHARLSTOWN SHRIMP & GRITS

COLOSSAL SHRIMP, ANDOUILLE SAUSAGE, RED BELL PEPPER, DARK ROUXE, CREAMY CHEDDAR CHEESE GRITS

CAVIAR SERVICE

MKT Price

(Sustainably Sourced)

BELUGA CAVIAR, BLINI, CRÈME FRAÎCHE, MINCED SHALLOTS, BOILED EGG WITH CHIVE GARNISH

SOUPS & SALADS

SOUTHWEST CHICKEN & CORN CHOWDER

CHICKEN, CORN, ROASTED POBLANOS, POTATOES, CREAM, MEXICAN CREME, TOASTED PEPTIAS

ROASTED BUTTERNUT SQUASH SOUP

OVEN ROASTED BUTTERNUT SQUASH, CREAM, SHERRY, TOASTED ALMONDS, SOUR CREAM, CHIVES

CREAM OF THREE MUSHROOM SOUP

MUSHROOMS, SHALLOTS, SHERRY, CREAM, TOASTED PEPITAS, SOUR CREAM

CLASSIC CAESAR SALAD

ROMAIN LETTUCE, ANCHOVIES, GARLIC CROUTONS, PARMESAN CHEESE, CAESAR DRESSING
(*Contains Raw Egg)

ICEBERG WEDGE SALAD

ICEBERG WEDGE, BACON, CHERRY TOMATOES, CHIVES, CREAMY GARLIC BLUE CHEESE DRESSING

FRISSE SALAD

FRISSE, CRISPY PANCETTA, BOILED EGGS, COMTE CHEESE, CROUTONS, GARLIC DRESSING

ENTRÉES

SALMON

PAN SEARED SALMON, PEA RISSOTO, BALSAMIC GLAZE

OSSOBUCO

(\$15 UP CHARGE PER GUEST)

BRAISED VEAL SHANKS, RISSOTO ALLA MILANESE, VEAL DEMI SAUCE, GREMOLATA

BEEF BOURGUIGNON

RED WINE BRAISED BEEF, CARROTS, TRUFFLE MASHED POTATOES, GREMOLATA, VEAL DEMI SAUCE

OVEN ROASTED PICANHA

ARGENTINEAN STLYE BEEF, ROASTED BABY GOLD POTATOES, ASPARAGUS, CHIMICHURRI SAUCE
(SERVED MEDIUM RARE, SLICED FOR SERVICE)

COTE DE BOEUF (FOR 2, GRILL REQUIRED)

(\$15 UP CHARGE PER GUEST)

32 OZ BONE-IN USDA PRIME RIBEYE, ASPARAGUS, ROASTED BABY GOLD POTATOES, BÉARNAISE SAUCE
(SERVED MEDIUM RARE & SLICED FOR SERVICE)

TOMAHAWK RIBEYE (FOR 2, GRILL REQUIRED)

(\$15 UP CHARGE PER GUEST)

GRILLED USDA PRIME TOMAHAWK RIBEYE, CREAMED SPINACH, TRUFFLED MASHED POTATOES, SAUCE BÉARNAISE
(SERVED MEDIUM RARE & SLICED FOR SERVICE)

DESSERTS

CRÈME BRÛLÉE

CLASSIC FRENCH CUSTARD, RASPBERRIES

TIRAMISU

ESPRESSO SOAKED LADY FINGERS, GRAND MARNIER MASCARPONE CREAM, COCAO POWDER

CHOCOLATE MOUSSE

GUITTARD DARK CHOCOLATE, FRESH RASPBERRIES, MALDON SEA SALT, MINT

BREAD PUDDING

RUM CARAMEL SAUCE, FRESH RASPBERRIES, MINT

BANANAS FOSTER

151 RUM FLAMED BANANAS, BUTTER, BROWN SUGAR, CINNAMON, VANILLA ICE CREAM, TOASTED ALMONDS

- ALL ENTRÉES COME WITH SIDES & SAUCE.
- THERE IS A \$1 PER MILE TRIP CHARGE FOR ALL DINNERS OUTSIDE THE SAN ANTONIO AREA.
- THE COST OF THE FOOD IS INCLUDED IN THE PRICE
- **GRATUITY IS NOT INCLUDED, BUT ALWAYS WELCOMED & APPRECIATED**