

appetizers

Shiner Bock® Battered, Fried Quail \$12
with Goat Cheese Corn Waffle, Texas Honey and Twin Chile Sauces

Crispy Fried Watermelon Ribs \$12
with Bleu Cheese Coleslaw

Texas Rattlesnake and Rabbit Sausage \$10
with Humboldt Fog Cheese and Port Wine

Salt and Pepper Calamari \$12
with Chipotle Aioli

Lantana Maple Bacon Wrapped Steak Fondue \$12
served with Chips and Salsa

Mexican Style Seafood Cocktail \$16
with Avocado, Lobster, Shrimp and Lump Crab Meat

Selection of Artisan Cheeses \$10

soups and salads

Corn and Poblano Chowder \$9

Classic Tortilla Soup \$9
topped with Grilled Chicken [*low fat*]

Fresh Greens \$9
with Sun-Dried Cherries, Gorgonzola, Spicy Candied Pecans, Crisp Sweet Potatoes and Prickly Pear Vinaigrette [*low cholesterol*]

Wedges of Iceberg Lettuce \$9
with Tomato Relish, Pumpkin Seeds, Crumbled Bleu Cheese, Maple Pepper Bacon with Bleu Cheese Dressing

Traditional Caesar Salad \$10
with Tomatoes

Berry Goat Cheese Salad \$10
with Arugula, Raspberry Vinaigrette and Walnuts

pasta

Ancho BBQ Grilled Jumbo Gulf Shrimp \$25
with Seasonal Vegetables served over Fettuccini with Cream Sauce

Hill Country Manicotti \$22
with Pulled Pork, Fontina Cheese, Spinach and Marinara

Wood Grilled Chicken Toss \$20
with Ziti Pasta, Tomatoes, Asparagus, Pine Nuts, Mozzarella di Buffalo and Pesto Cream

poultry

Organic Smoked Shiner Bock® Brined Chicken \$22
with Collard Greens, Black-Eyed Peas and Rosemary Creole Mustard Sauce

Wood Grilled "Texas" Quail \$26
with Red Chile Risotto, Corn, Mushrooms, Queso Fresco and Texas Honey

LANTANA

GRILL & BAR

seafood

- 8 oz Chicken Fried Lobster Tail** \$36
with Lobster Sauce and Potato-Leek Hash
- Farm-Raised Rainbow Trout** \$22
with Jalapeño Glaze, served with Bleu Cheese Coleslaw and Truffled Sweet Potato Fries
- Farm-Raised Redfish** \$25
Grilled Fillet with Andouille Sausage, Shrimp, Chopped Bacon, Cheddar Cheese, Mushrooms and Tomato Grits
- 8 oz Cedar Planked King Salmon** \$28
with Smoked Corn Sauce and Tomato Confit *[low cholesterol]*

pork

- 14 oz Niman Ranch Pork "Lollipop" Chop** \$25
with Potatoes Au Gratin with Green Chiles
- Niman Ranch Baby Back Ribs** \$24
with traditional BBQ Sauce, French Fries and Hill Country Coleslaw

beef

- 8 oz Filet of Certified Angus® Beef** \$36
with Crushed Baby Potatoes and Stuffed Bone Marrow
- 5 oz Certified Angus® Beef Filet Mignon** \$25
with Truffled Sweet Potato Fries and Red Wine Demi
- 14 oz Certified Angus®s NY Strip Steak** \$34
with Butter Mashed Potatoes, Grilled Asparagus, Port Wine Reduction and Cabrales Bleu Cheese Butter
- 10 oz Chicken Fried Ribeye Steak** \$26
with Mashed Potatoes, Grilled Asparagus and Cream Gravy

vegetarian

- Grilled Zucchini Timbale** \$20
with Black Beans, Corn and Texas Goat Cheese, served over a Sautéed Vegetable Medley with Chipotle Aioli

sides

- Sautéed Seasonal Vegetables \$4
Butter Mashed Potatoes \$4
Mac 'n Cheese with Green Chiles \$4
Andouille Sausage and Shrimp, Cheese Grits \$7
Potatoes Au Gratin with Green Chiles \$6
Grilled Asparagus \$6
Red Chile Risotto \$6
Stuffed Bone Marrow \$6

SAUCES

\$4 each

- Bearnaise
Port Wine Reduction
Bordelaise Sauce
Hollandaise

Renaud Peuziat – *Restaurant Manager*
Robbin Murphy – *Executive Chef*
Sharon Hamil – *Executive Pastry Chef*



HORSESHOE BAY RESORT.