

LANTANA

GRILL & BAR

starters

Queso Flamado with Tortilla Chips and Salsa	\$8	Crispy Fried Watermelon Ribs with Bleu Cheese Coleslaw	\$12
Buttermilk Battered Onion Rings Texas 1015 Onion Rings with Chipotle Aioli	\$8	Mexican Shrimp Cocktail Avocado, Red Onion and Tortilla Chips	\$10
Charred Corn Guacamole, Salsa and Chips	\$9		

soups

Traditional Tortilla Soup	\$6 Bowl	\$4.50 Cup	Venison Wild Game Chili	\$7 Bowl	\$5 Cup
French Onion Soup Gratinée	\$6 Crock		with Green Onion, Sour Cream and Monterey Jack Cheese		

salads

Horseshoe Bay Chop Salad Field Greens, Bleu Cheese, Dried Cherries and Chopped Vegetables tossed with Prickly Pear Dressing	\$12	Hill Country Niçoise Salad with Grilled Tuna, Asparagus, Mixed Olives, Baby Tomatoes, Fingerling Potatoes and Green Chile Vinaigrette	\$14
Choice of Wood Grilled Chicken, Beef or Shrimp <i>[low cholesterol, carb conscious]</i>		Grilled Quail Salad Texas Quail served over Arugula, tossed with Raspberry Vinaigrette, Texas Goat Cheese, Berries and Walnuts	\$13
Classic Caesar Salad with Parmesan Croutons and Tomatoes	\$12		
Choice of Wood Grilled Chicken, Beef or Shrimp			

sandwiches

Lantana Steak Sandwich with Grilled Red Onions, Field Greens and Bleu Cheese Coleslaw	\$12	Salmon "BLT" with Maple Pepper Bacon, Tillamook Cheddar, Tomatoes, Green Chile Vinaigrette and Spinach	\$12
Cobb Salad Spinach Wrap with Grilled Chicken, Crisp Prosciutto, Avocado, Diced Egg and Bleu Cheese, served with Charred Corn Guacamole and Chips <i>[carb conscious]</i>	\$11	Grilled Cheese with Aged Gouda on Crisp Ciabatta Bread with Tomatoes and Asparagus	\$10
Pulled Smoked Pork Cubano with Ham, Swiss, Packo Pickles and Whole Grain Mustard	\$10	Choice of Cup of Soup	
Mesquite Smoked Shaved Turkey Breast with Provolone, Maple Pepper Bacon, Sliced Avocado and Tomato (carb conscious)	\$10	Classic Burgers 100% ground Certified Angus® Beef with Maple Pepper Bacon and Cheddar Cheese	\$9
Grilled Chicken Sandwich with Tomatoes, Field Greens, Monterey Jack Cheese and Homemade Mayonnaise	\$9	Lantana Burger with Monterey Jack and Cheddar Cheeses, Avocado and Chipotle Aioli	\$10
		Elgin Sausage Burger Grilled Sausage Patty served with Diced Onions, Pickles and Mustard	\$9

All sandwiches and burgers are offered with a choice of French Fries, Charred Corn Guacamole or Homemade Potato Chips seasoned with our LBJ Rub.

entrées

Whole Wheat Penne Pasta with Tomatoes, Spinach, Portobello Mushrooms and Parmesan Cream Sauce	\$9	Farm-Raised Rainbow Trout with Jalapeño Glaze, served with Bleu Cheese Coleslaw and Truffled Sweet Potato Fries	\$13
Top with Wood Grilled Beef, Chicken or Shrimp	\$12	Fried Shrimp Basket Cornmeal Breaded Gulf Shrimp, served with French Fries and Hill Country Remoulade	\$13
Grilled 6 oz Hanger Steak with Red Wine Demi and Truffled Sweet Potato Fries	\$13		
Chicken Fried Steak Crispy Fried 5 oz Ribeye, served with Mashed Potatoes, Grilled Asparagus and Cream Gravy	\$12		

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



HORSESHOE BAY RESORT.