

LANTANA

grill and bar

Appetizers

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

Crispy Fried Watermelon Baby Back Pork Ribs with Tequilla Marinated Shrimp Shooters
\$10

Salt and Pepper Calamari with Chipotle Aioli **\$12**

Soups

Corn and Po blanco Chowder **\$7**

Our Classic Tortilla Soup Topped with Jumbo Lump Crabmeat **\$7**

Salads

Fresh Greens, Sun-dried Cherries, Gorgonzola,
Spicy Candied Pecans, Tequila and Prickly Pear Vinaigrette **\$7**

Wedge of Iceberg Lettuce, Tomato Relish, Pumpkin Seeds, Crumbled Bleu Cheese,
Maple Pepper Bacon with Bleu Cheese Dressing **\$7**

Traditional Caesar Salad with Fried White Anchovies and Roasted Pear Tomatoes **\$7**

Entrees

8 oz Chicken Fried Lobster Tail with Meyer Lemon , Mushrooms,
Leeks and Potato Hash **\$36**

Shiner Bock marinated ½ Organic Smoked Chicken with Collard Greens and Black eyed Peas
\$21

Cedar Plank Roasted King Salmon with Organic Field Mushrooms, Micro Greens, and Sweet Corn Sauce **\$24**

BBQ Pork Baby Back Ribs basted with traditional BBQ Sauce and Hill Country Slaw **\$19**

Ancho BBQ Grilled Jumbo Gulf Shrimp served over Fettuccini with Creamy Parmesan Sauce
\$26

Black Angus Filet of Beef with Onion Jam, Branson Dutch Oven Potatoes, and Panko Crusted Fried Asparagus
8 oz \$36

22 oz Certified Black Angus Bone Cowboy Ribeye with Portabello -Cippolini Onion Hash and
Shiner Bock Demi Glace **\$36**

14 oz NY Strip Steak with Butter Mashed Potatoes and Grilled Asparagus with Bleu Cheese Butter **\$30**

Grilled Zucchini Timbale with Black Beans, Corn, and Texas Goat Cheese served over Sautéed Vegetable Medley
With Chipotle Drizzle **\$19**

Desserts

Lemon Meringue Tart

Sweet dough with a lemon filling and meringue topping

White Chocolate Bread Pudding

Warm bread pudding served with traditional bourbon Crème Anglaise

Hill Country Fried Pies

Crispy pastry dough filled with seasonal fruit. Served with a lavender cream Anglaise and vanilla bean ice cream

Grande Marnier Cream Brulee

Classic custard infused with a hint of orange

Decadent Chocolate Cake

a flourless chocolate cake with a warm ganache center and served with raspberry sauce

\$6 each

****** Please Note there will be a \$10.00 charge for Splitting of Menu Items**

Todd Chapin – Sous Chef

Alan Hartigan – Chef De Cuisine

Sharon Hamil – Pastry Chef