

the restaurant

GLOBAL TOUR OF INTERCONTINENTAL CUISINES

Lunch

The Soups

Signature Tortilla Soup

6

Soup of the Day

6

The Appetizers

Royal Red Shrimp Cocktail

Cognac Sauce

11

Chicken Quesadilla

Wheat or Flour Tortilla, Fajita Chicken Breast, Oaxaca Cheese, Pico de Gallo,
Sour Cream and Fresh Guacamole

9

Sonoma Smoked Duck Breast

Marinated Seasonal Asparagus, Poached Pear

10

The Salads

House Crab Salad

Local Greens with Fresh Raspberries and Orange Segments,
Jumbo Lump Crabmeat with House Dressing

Appetizer 9 Entree 15

Cobb Salad

Grilled Chicken Breast, Avocado, Egg, Smoked Bacon, Tomato, Texas Bleu Cheese,
Romaine Hearts with Buttermilk Chive Dressing

Appetizer 9 Entree 14

No Guilt

Organic Greens with Orange Segments, Almonds, Golden Raisins,
Lemon Pepper Broiled Shrimp, Fat Free Honey and Lime Mustard Dressing

Appetizer 9 Entree 14

Brunch Plate

Fried Egg on Smoked Salmon with Arugula Salad and Crisp Bacon
Bryan Farm Chicken Breast with Chorizo Skillet Potatoes

Texas Blueberry Pancakes

21

Local Vendors for this Menu:

Bryan Farm, Wood Duck Farm, Pola Artisan Cheeses

Consuming, raw or undercooked meat, fish, shellfish, or eggs may increase your risk for food-borne illnesses

18% gratuity will be automatically added to your check for parties of six or more

08/11

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The Entrees

The Club

Deli-Sliced Turkey, Ham, Fontina Cheese, Lettuce, Tomato, Smoked Bacon and Fried Egg
Choice of Multi Grain or Country French Bread
13

The Burger

8oz. Angus Beef Burger on Ciabatta Bun, Fries or Mixed Greens
Choice of Two of the Following items:
Bacon, Caramelized Onions, Mushrooms, Swiss, American, Cheddar, Brie or Bleu Cheese,
Avocado, Fried Onions
13

Ancho-Roasted Shrimp Torta

Bolillo Bun with Roasted Shrimp, Queso Fresco, Avocado and Fresh Salsa
15

Fried Chicken with a Handle

Bryan Farm Fried Chicken Leg with Garden Greens
13

Veal Osso Bucco Ravioli

Mushroom Sauce and Pesto Crostini
14

Tagialoni with Scallops

Parsley and Garlic Pasta with Seared Scallop
14

Roasted Lamb Loin

With Front Drive Herbs on Naan Bread and Arugula Salad in Mint Yogurt Dressing
19

Grilled Vegetables and Mozzarella in Phyllo Pastry

Roasted Red Pepper Sauce
13

Catch of the Day

Chef's Choice of Preparation
16

Grilled Pork Tenderloin

Sweet Potato Mousse and Charred Peppers
20

Petite Filet 6 oz. Café de Paris Butter

Creamer Potatoes, Seasonal Vegetables and Mushrooms
35

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