



Cowboys AND Cadillacs

Welcome to a true taste of Texas. A dining experience that blends bold, Southern flavors with unmatched elegance. Enjoy dishes made from the finest locally sourced ingredients. Every dish is complemented by our handpicked selection of wines and spirits, delivering a vibrant, unforgettable culinary journey that's as rich and distinctive as the Lone Star State itself.

FLATBREADS

Steak

BEEF TENDERLOIN, CARAMELIZED ONION, ROASTED GARLIC, HOUSE TOMATO SAUCE, MIXED CHEESE, WILD MUSHROOM BLEND

Prosciutto

SLICED PROSCIUTTO, MIXED CHEESE, BECHAMEL, BALSAMIC GLAZE, FRESH GARDEN HERBS, ARUGULA

Caprese

HOUSE PULLED MOZZARELLA, HEIRLOOM TOMATO, FRESH BASIL, ASIAGO CHEESE, FRESH GARDEN HERBS

SALADS

House Salad

GARDEN GREENS, CORNBREAD CROUTONS, TEXAS SWEET PEPPERS, HERB LIME VINAIGRETTE

Cowboy Salad

BACON LARDONS, ROASTED POBLANO, PICKLED SHALLOTS, GARDEN GREENS, COTIJA CHEESE, AVOCADO LIME DRESSING

Cadillac Salad

HAND PULLED MOZZARELLA, TOMATO BACON JAM, FRESH ARUGULA, CHERRY TOMATO, AGED BALSAMIC & BASIL DRESSING

APPETIZERS

HOT APPETIZERS

Lamb Lollipops Cadillac

GRILLED NEW ZEALAND LAMB RACK
SERVED WITH SPICY TOMATO CHUTNEY,
CHARRED SPRING ONIONS

Bone Marrow

CHARBROILED BONE MARROW CANOES,
CHEF'S SEASONAL BERRY COMPOTE,
GARLIC BUTTER TOAST POINTS

Quail Pops

LOCAL WOOD FIRED QUAIL LEG POPS,
SERVED WITH COWBOY CANDY,
ROASTED POBLANO AIOLI

Woodfire Mussels

7 JUMBO GREEN TIP MUSSELS
ON THE HALF SHELL, TOPPED WITH
HOMEMADE CHEESE SAUCE, SPINACH,
PANKO BREADCRUMBS,
HOUSE CURED BACON

Truffle Pig

TRUFFLE INFUSED PORK BELLY BITES WITH
BLACKBERRY AND MICRO GREEN SALAD

Loaded Potato Skins

CRISPY POTATO SKINS TOPPED WITH
HOUSE SMOKED BACON, FRESH CHIVES,
SHARP CHEDDAR, CHIPOTLE GARLIC AIOLI

Flamed Cheese Dip

KASSERI CHEESE FLAMED WITH
BARREL AGED BOURBON, SAFFRON TOAST
POINTS, FRESH HERBS AND LEMON

Venison Stuffed Mushrooms

VENISON AND FRESH HERB
STUFFED BABY BELLA MUSHROOMS,
SWEET RED PEPPERS, BECHAMEL SAUCE

COLD APPETIZERS

Shrimp Cocktail

CITRUS POACHED PRAWNS, FRESH LEMON,
HOUSE COCKTAIL SAUCE, MICRO GREEN SALAD

Charcuterie

THE COWBOY

THE CADILLAC

THE EXECUTIVE / HIGH ROLLER / CHAMPION

ARTISAN CHEESES, DRY CURED MEATS,
FRESH TOAST POINTS, ASSORTED ARTISAN
CRACKERS, HONEYCOMB, SEASONAL
FRESH FRUIT, LOCAL NUTS, HOUSE
PICKLED VEGETABLES

Caviar Platter

HACKELBACK....

WHITE STURGEON....

RED ONIONS AND DILL, POACHED EGGS,
CHIVES, CRÈME FRAICHE, TOAST POINTS

East Coast Oysters

FULL DOZ | HALF DOZ

SERVED WITH HOUSE ACCOUTREMENT,
FRESH HORSERADISH, COCKTAIL SAUCE,
LIME CHILI GLAZE SAUCE

MAIN COURSE

ENTRÉE

Lettuce Wraps

CRISP BUTTER LETTUCE, SAUTÉED ORGANIC CHICKEN TOSSED IN FRESH HERBS, COWBOY PEPPER GINGER SAUCE

Whole Red Snapper

FRIED PACIFIC SNAPPER, BROWN BUTTER CAPER SAUCE, CANDIED LEMONS, ARGENTINIAN CHIMICHURRI

Skirt Steak

8 OZ GRILLED PRIME SKIRT STEAK, ARGENTINIAN CHIMICHURRI, ROASTED SWEET PEPPERS, CHARRED ONION

Filet & Wild Mushrooms

8 OZ PRIME FILET SERVED WITH WILD MUSHROOM AND ONION RATATOUILLE

Lobster Rolls

SAUTÉED LOBSTER, HOUSE AIOLI, CHOPPED HERBS ON TOASTED BROWN BUTTER ROLLS, CELERY RIBBON SALAD

Prime Steak Rolls

SLICED PRIME STEAK, MELTED CHEESE, ROASTED ONION, PEPPERS, CREAMY HORSERADISH SAUCE ON A FRESH BAKED ROLL

SIDES

Steak Fry Tower

HAND CUT FRIES, SHAVED PARMESAN, ROASTED POBLANO AIOLI, KETCHUP, ROASTED GARLIC MUSTARD DIP

Mac & Cheese

ELBOW PASTA, HOUSE CHEESE SAUCE, HOUSE CURED BACON LARDONS, GARDEN FRESH HERBS

Corn Bread

HOUSE BAKED CAST IRON CORNBREAD, TOPPED WITH CHILI HONEY BUTTER

Elote Corn

FRESH GRILLED CORN ON THE COB, CHIPOTLE AIOLI, COTIJA CHEESE, CILANTRO, HOUSE CURED BACON DUST

SAUCES

TABLE SIDE DESSERTS

Bananas Foster

BANANAS FLAMBÉED WITH RUM AND ORANGE LIQUEUR SERVED OVER VANILLA BEAN GELATO

Peach Shortcake

FLAMBÉED TEXAS PEACHES SERVED OVER HOUSE POUND CAKE AND VANILLA GRANOLA

LAYERED DESSERTS

Carrot Cake

A MOIST 5 LAYERED CARROT CAKE WITH PINEAPPLE AND CREAM CHEESE ICING

Chocolate Cake

DECADENT LAYERS OF CHOCOLATE CAKE AND WHIPPED MOUSSE TOPPED WITH CHOCOLATE BARK