

cordillera's fresh
**STEAK &
 SEAFOOD**
market menu

Small Plates

<i>Wood Roasted Corn Chowder</i> Lump Crab Fritters	5/8
<i>Salad of Spinach and Radicchio</i> Red Onion-Caper Vinaigrette Toasted Pecans and Goat Cheese	6
<i>Chilled Grilled Asparagus</i> Pine Nuts, Prosciutto, Gorgonzola Hibiscus-Balsamic Redux	8
<i>Fresh Corn Tamale</i> Smothered in Chef's Green Chili	10
<i>Grilled Local Quail</i> From Lockhart, in Dad's Marinade Tortilla Slaw, Guajillo Cream, Salsa Verde	10
<i>Smoked Trout Shortstack</i> Potato, Fennel, and Leek Pancake Apple Cider-Mustard Seed Redux Texas Chevre and Dill Oil	10
<i>Seafood Sampler</i> Smoked Trout, Crab Cake, Seared Tuna	12

Big Plates

<i>Citrus Grilled Black Drum</i> Roasted Poblano Cheddar Grits Jicama Tortilla Slaw Roasted Corn Buerre Coulis	24
<i>Asian Seared Chilean Seabass</i> Scallion Mashers, Crispy Wonton Slaw Peanut Sauce, Spicy Sprinkle	32
<i>Parmesan Crusted Chicken</i> Gouda- Spinach Potatoes Grilled Tomato, Pan Jus	16
<i>Grilled Bone-In Pork Chop</i> Black Tea-Molasses Brined Sweet Potato-Corn Hash, Fennel Salad, Caramelized Shallot Butter	18
<i>Grilled Venison Tenderloin</i> Cordillera Signature Rub Smoked Corn Mashers, Braised Greens Huckleberry Demi	30
<i>Grilled 12 oz Ribeye</i> Cordillera Signature Rub Romano Potatoes, Arugula Salad Lemon Vinaigrette	30

Chop House

All steaks served with grilled asparagus,
 broiled tomato, stacked potatoes
 and a sampling of signature sauces:
Peppercorn, Soy-Rice Wine, Bearnaise,
 and *Miso-Mustard*

<i>6 oz Petite Filet</i>	28
<i>8 oz Filet</i>	32
<i>12 oz Ribeye</i>	30
<i>14 oz New York</i>	38
<i>24 oz Porterhouse</i>	48

Rubbed with
Cordillera Signature Rub on request.


 Dwight Webb
 Executive Chef




 Manny Ortiz
 Food & Beverage Director