

Signature

Signature Dining Thursday – Saturday Nights

BEGINNINGS

CORDILLERA LOBSTER CHOWDER 9

cold water lobster meat, Idaho & sweet potato squares,
Tio Pepe sherry, house cheddar biscuit bites

ULTIMATE WEDGE 10

whole baby iceberg lettuce, Roquefort crumbles, crisp red shallots,
maple glazed bacon lardons, house buttermilk dressing

CRISPY “BIRDS IN A NEST” 16

chicken fried natural quail lollipops, potato threads,
jalapeño aioli & chipotle béarnaise

POACHED COLOSSAL SHRIMP COCKTAIL 22

classic horseradish cocktail sauce, fresh lemon,
house saltine crackers

SLOW MESQUITE SMOKED SALMON 16

whipped Boursin cheese, fresh lemon, bread three ways

CORDILLERA CAESAR SALAD 10

chopped romaine and hearts, Ambriola Parmigiano-Reggiano,
classic Caesar dressing, crisp baguette croutons

TEXAS TOY BOX HEIRLOOM TOMATO & BURRATA CHEESE 14

basil infused olive oil, crisp rosemary bruschetta

AHI TUNA TARTAR 18

shaved Asian pear, sesame-avocado, ginger aioli,
white soy, yucca chips

MAIN COURSE

CHARBROILED AKAUSHI PRIME BONE-IN N.Y. STRIP 54

grilled heirloom tomato-wilted garlic spinach stack, green peppercorn morel sauce

CORDILLERA WET RUB GRILLED AKAUSHI BONE-IN COWBOY STEAK 59

maple glazed bacon brussel sprouts, roasted corn-sweet potato hash, cilantro aioli, red shallot demi glace

ROASTED ORGANIC RACK OF LAMB 46

rosemary potato-Texas carrot ragout with snap peas, natural jus

FENNEL SWEET MUSTARD GLAZED PORCELET CHOP 29

sweet potato mashers, wilted garlic spinach, tobacco onion straws

OVEN ROASTED SCOTTISH SALMON TOURNADO 28

crisp gnocchi-heirloom tomato sauté, whipped parmesan-cauliflower, aged Modena reduction-Aceite olive oil

BRAISED AKAUSHI SHORT RIB-SEARED HUDSON VALLEY FOIE GRAS 28

whipped truffle pomme purée, candied carrot, grained mustard bruschetta

PAN SEARED TEXAS REDFISH 28

rosemary mashed potatoes, griddled asparagus

Add Jumbo Lump Crab “Oscar” 9