



Thanksgiving Dinner Menu

Wild Game Fettine

A Selection of Cuts Spit-Roasted Over Open Mesquite Fire

Duck, Rabbit-Rattlesnake Sausage, Pistachios, Black Mission Figs 18

Black Buck, Pork Belly, Blueberries, Black Garlic 18

Texas Wild Boar, Lamb, Pine Nuts, Smoked Gouda 18

Fettine Trio 24

First Course

Elk and Foie Gras Sliders, Blueberry Jam 22

Rabbit-Rattlesnake Sausage, Manchego Rosti, Crème Fraiche 19

**Hamachi Tostadas, Yuzu, Cilantro, Nueske's Serano 15*

Turkey Sliders, Cranberry Gastrique, Truffle Aioli, Benton's Ham 18

Bone Marrow, Smoked Gouda & Cornbread Crumbs, Grilled Ciabatta, Charred Lemon 26

Wood Fired Cold-Water Oysters, Manchego, Serrano 15

Blue Corn-Lobster Hushpuppies, Smoked Tomato Butter 24

Deviled Gulf Blue Crabs, Lonesome Dove Hot Sauce 22

Wild Boar Ribs, Lonesome BBQ Sauce, Escabeche 18

Second Course

Butternut Squash Bisque, Crème Fraiche, Spiced Pepitas, Crab Meat 21

Boston Lettuce, Red Chili-Buttermilk, Chèvre, Lardons, Pickled Jalapeño 15

Baby Gem Lettuce, Anchovie-Lime Vinaigrette, Grana Padano, Bacon, Toasted

Breadcrumbs 15

Bowl of Texas Red, Traditional Garnish 12

Kale Cobb Salad, Candied Pecans, Nueske Bacon, Tomatoes, Avocado, Smokey Blue

Cheese, Maple Balsamic Vinaigrette 18

Main Course

**Roasted Garlic Stuffed Beef Tenderloin, Western Plaid Hash, Grilled Asparagus 6oz. 53 9oz. 62*

**Montana Bison Ribeye, Fried Smoked Gouda Gnocchi, Asparagus, LD Hollandaise 91*

Idaho Rainbow Trout, Sweet Potato-Chorizo Succotash, Citrus Butter 44

**Elk Loin, Hen of the Woods, Swiss Chard, Salsify Puree, Candied Blueberries 63*

Raviolo, Ricotta, Caramelized Leeks, Farm Egg, N'duja, Mirepoix Butter Sauce 32

**Berkshire Pork Chop, Wild Boar Grits, Crispy Onion, Black Garlic Gastrique 53*

Lobster Thermidor, Benton's Ham, Smoked Gruyere, Charred Lemon 85

**Chili Rubbed Lamb Chops, Avocado Salsa, Hasselback Potatoes with Bacon, Raspberry Chipotle*

Demi-Glace 62

Diver Scallops, Summer Veggies, Risotto, Tobiko Caviar, Texas Citrus Beurre Blanc 44

Sweet Potato Succotash-Chile Relleno, Black Beans, Chile Pepitas, Avocado Salsa 38

Turkey Dinner, Choice of Roasted Breast or Smoked Turkey Leg, 2 sides 69

**45 Day Dry Aged Tomahawk for Two, Sauteed Green Beans, Roasted TX Mushrooms, Gorgonzola*

Garlic Butter 205

Hand Cut Steaks

All Hand Cut Steaks are Served with Gorgonzola Black Garlic Butter

**Beef Tenderloin - 8oz min. 6.75/oz*

**Bison Ribeye - 14oz min. 6.75/oz*

**Wagyu Strip - 12oz min. 9/oz*

**Prime Strip - 12oz min. 7/oz*

**45 Day Dry Aged NY Strip - 12oz min. 9/oz*

**45 Day Dry Aged Tomahawk 185*

Sides

Yukon Gold Mash 12

Smoked Mac and Cheese 14

French Fries, Porcini Salt 12

Grilled Asparagus, LD Hollandaise 15

Crispy Brussels, Bacon Vinaigrette, Black Garlic 14

Burnt Carrots, Texas Honey, Lemon, Goat Cheese 10

Green Bean Almondine, Crispy Onions, Onion Soubise 14

Roasted TX Mushrooms, House Vinegar, TX Olive Oil 18

Twice Baked Sweet Potato, Marshmallow, Pecans 16

Cornbread and Apple Stuffing 14