



# LOCATION

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## LONESOME DOVE WESTERN BISTRO - AUSTIN (VALET AVAILABLE)

### Restaurant Hours

Monday - Thursday 5pm-10pm

Friday and Saturday 5pm-11pm

Happy Hour 4pm-6pm on our front porch  
Monday - Friday

Lunch 11:30am - 2pm on Fridays

# LONESOME DOVE

—WESTERN BISTRO—

☆ PRIVATE DINING ☆

AUSTIN

## COLORADO MENU

\$150 PER PERSON

### STARTER

Fettine Trio – A Selection of Cuts Spit-Roasted Over Open Mesquite Fire  
Duck, Rabbit-Rattlesnake Sausage, Pistachios, Black Mission Figs  
Black Buck, Pork Belly, Blueberries, Black Garlic  
Texas Wild Boar, Lamb, Pine Nuts, Smoked Gouda

### FIRST COURSE

Appetizer Platters – one piece per person each  
(SELECT 3 TO OFFER TO YOUR GUESTS)

Elk and Foie Gras Sliders, Blueberry Jam

Rabbit-Rattlesnake Sausage, Manchego Rosti, Crème Fraiche

Hamachi Tostadas, Yuzu, Cilantro, Nueske's, Serrano

Blue Corn-Lobster Hushpuppies, Smoked Tomato Butter

Wood Fired Cold-Water Oysters, Manchego, Serrano

Wild Boar Ribs, Lonesome Dove BBQ Sauce, Escabeche

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

### SECOND COURSE

(SELECT 2 TO OFFER TO YOUR GUESTS AS A CHOICE OF)

Boston Lettuce, Red Chili-Buttermilk, Chevre, Lardons, Pickled Jalapeno

Kale Mix, Pickled Beets, Candied Pecans, Spiced Honey Balsamic

Baby Gem Lettuce, Anchovies-Lime Vinaigrette, Grana Padano, Bacon, Toasted Breadcrumbs

Bowl of Texas Red Chili, Traditional Garnish

### MAIN COURSE

(SELECT 4 TO OFFER TO YOUR GUESTS AS A CHOICE OF)

9oz Roasted Garlic Stuff Tenderloin, Western Plaid Hash, Grilled Asparagus

Berkshire Pork Chops, Wild Boar Grits, Crispy Onion, Black Garlic Gastrique

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

Blackened Gulf Redfish, Smoked Chipotle Beurre Blanc, Texas Caviar, Braised Collards, Nueske Lardon

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

Diver Scallops, Seasonal Veggies, Risotto, Tobiko Caviar, Texas Citrus Beurre Blanc

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## **FAMILY STYLE SIDES**

(SELECT 3 TO OFFER TO YOUR GUESTS)

Yukon Gold Mash

French Fries, Porcini Salt

Crispy Brussels, Bacon Vinaigrette, Black Garlic

Burnt Carrots, Texas Honey, Lemon, Goat Cheese

Sauteed Green Beans, Shallot, Garlic, Crispy Fettine

Crispy Fingerlings, Honey Chili Glaze, Jalapeno Aioli

Roasted TX Mushrooms, House Vinegar, TX Olive Oil

## **DESSERT COURSE**

(INCLUDED AS A CHOICE OF)

Ancho Chile Chocolate Cake, Brittle, Whipped Cream

Seasonal Bread Pudding

*\*DESSERT SERVED FAMILY STYLE FOR GROUPS OF 25 OR MORE\**

**LONESOME DOVE**  
— WESTERN BISTRO —  
☆ PRIVATE DINING ☆  
**AUSTIN**

**CHISHOLM TRAIL MENU**  
**\$125 PER PERSON**

**STARTER**

Fettine Trio – A Selection of Cuts Spit-Roasted Over Open Mesquite Fire

**FIRST COURSE**

Appetizer Platters – one piece per person each  
(SELECT 2 TO OFFER TO YOUR GUESTS)

Elk and Foie Gras Sliders, Blueberry Jam  
Rabbit-Rattlesnake Sausage, Manchego Rosti, Crème Fraiche  
Hamachi Tostadas, Yuzu, Cilantro, Nueske's, Serrano  
Blue Corn-Lobster Hushpuppies, Smoked Tomato Butter  
Wood Fired Cold-Water Oysters, Manchego, Serrano  
Wild Boar Ribs, Lonesome Dove BBQ Sauce, Escabeche

**SECOND COURSE**

(SELECT 2 TO OFFER TO YOUR GUESTS AS A CHOICE OF)

Boston Lettuce, Red Chili-Buttermilk, Chevre, Lardons, Pickled Jalapeno  
Kale Mix, Pickled Beets, Candied Pecans, Spiced Honey Balsamic  
Baby Gem Lettuce, Anchovies-Lime Vinaigrette, Grana Padano, Bacon, Toasted Breadcrumbs  
Bowl of Texas Red Chili, Traditional Garnish

**MAIN COURSE**

(SELECT 4 TO OFFER TO YOUR GUESTS AS A CHOICE OF)

6oz Roasted Garlic Stuff Tenderloin, Western Plaid Hash, Grilled Asparagus  
Berkshire Pork Chop, Wild Boar Grits, Crispy Onion, Black Garlic Gastrique  
Chili Rubbed Lamb Chops, Avocado Salsa, Hasselback Potatoes with Bacon, Raspberry Chipotle Demi  
Blackened Gulf Redfish, Smoked Chipotle Beurre Blanc, Texas Caviar, Braised Collards, Nueske Lardon  
Idaho Rainbow Trout, Sweet Potato-Chorizo Succotash, Citrus Butter  
Diver Scallops, Seasonal Veggies, Risotto, Tobiko Caviar, Texas Citrus Beurre Blanc

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## **FAMILY STYLE SIDES**

(SELECT 2 TO OFFER TO YOUR GUESTS)

Yukon Gold Mash

French Fries, Porcini Salt

Crispy Brussels, Bacon Vinaigrette, Black Garlic

Burnt Carrots, Texas Honey, Lemon, Goat Cheese

Sauteed Green Beans, Shallot, Garlic, Crispy Fettine

## **DESSERT COURSE**

(SELECT 1 TO OFFER TO YOUR GUESTS)

Ancho Chile Chocolate Cake, Brittle, Whipped Cream

Seasonal Bread Pudding

*\*DESSERT SERVED FAMILY STYLE FOR GROUPS OF 25 OR MORE\**

**LONESOME DOVE**  
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## LONGHORN MENU

\$100 PER PERSON

### FIRST COURSE

(SELECT 2 TO OFFER TO YOUR GUESTS AS A CHOICE OF)

Boston Lettuce, Red Chili-Buttermilk, Chevre, Lardons, Pickled Jalapeno  
Kale Mix, Pickled Beets, Candied Pecans, Spiced Honey Balsamic  
Baby Gem Lettuce, Anchovies-Lime Vinaigrette, Grana Padano, Bacon, Toasted Breadcrumbs  
Bowl of Texas Red Chili, Traditional Garnish

### MAIN COURSE

6oz Roasted Garlic Stuff Tenderloin, Western Plaid Hash, Grilled Asparagus  
Berkshire Pork Chop, Wild Boar Grits, Crispy Onion, Black Garlic Gastrique  
Crispy Chicken Thigh, Green Beans, Hasselback Potatoes, Chicken Gravy  
Idaho Rainbow Trout, Sweet Potato-Chorizo Succotash, Citrus Butter

### FAMILY STYLE SIDES

(SELECT 2 TO OFFER TO YOUR GUESTS)

Yukon Gold Mash  
French Fries, Porcini Salt  
Crispy Brussels, Bacon Vinaigrette, Black Garlic  
Burnt Carrots, Texas Honey, Lemon, Goat Cheese

### DESSERT COURSE

(SELECT 1 TO OFFER TO YOUR GUESTS)

Ancho Chile Chocolate Cake, Brittle, Whipped Cream  
Seasonal Bread Pudding

*\*DESSERT SERVED FAMILY STYLE FOR GROUPS OF 25 OR MORE\**

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## ENHANCED SUPPLEMENTAL SELECTIONS

MAY ADD ANY OF THE FOLLOWING TO YOUR MENU

### STARTER

(RECOMMENDED ONE PER FOUR GUESTS)

Fettine Trio – A Selection of Cuts Spit-Roasted Over Open Mesquite Fire **24**

### FIRST COURSE

Appetizer Platters – priced at one piece per person each

Elk and Foie Gras Sliders, Blueberry Jam **11**

Rabbit-Rattlesnake Sausage, Manchego Rosti, Crème Fraiche **6.33**

Hamachi Tostadas, Yuzu, Cilantro, Nueske's, Serrano **5**

Roasted Bone Marrow, Smoked Gouda & Cornbread Crumbs, Grilled Ciabatta, Charred Lemon **13**

Blue Corn-Lobster Hushpuppies, Smoked Tomato Butter **8**

Wood Fired Cold-Water Oysters, Manchego, Serrano **5**

Wild Boar Ribs, Lonesome Dove BBQ Sauce, Escabeche **6**

Deviled Gulf Coast Crabs, Lonesome Dove Hot Sauce **11**

### MAIN COURSE

(ADDITIONAL \$17 TO SELECTED MENU)

Elk Loin, Hen of the Woods, Swiss Chard, Salsify Puree

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

### FAMILY STYLE SIDES

(ADDITIONAL \$6 TO SELECTED MENU)

LD Mac & Cheese

Grilled Asparagus

### VEGETARIAN OPTIONS

FIRST COURSE – LD Mushroom Arancini, Demi, Mornay

MAIN COURSE – Sweet Potato Succotash-Chile Relleno, Black Beans, Chile Pepitas, Avocado Salsa

*\*LONESOME DOVE IS ALWAYS WILLING TO MAKE ACCOMMODATIONS FOR ALLERGIES AND DIETARY RESTRICTIONS\**

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## CATTLE DRIVE MENU

\$62 PER PERSON BASE

### STARTER

Fettine Trio – A Selection of Cuts Spit-Roasted Over Open Mesquite Fire

### FIRST COURSE

Appetizer Platters – one piece per person each

(SELECT 3 TO OFFER TO YOUR GUESTS)

Elk and Foie Gras Sliders, Blueberry Jam

Rabbit-Rattlesnake Sausage, Manchego Rosti, Crème Fraiche

Hamachi Tostadas, Yuzu, Cilantro, Nueske's, Serrano

Blue Corn-Lobster Hushpuppies, Smoked Tomato Butter

Wood Fired Cold-Water Oysters, Manchego, Serrano

Wild Boar Ribs, Lonesome Dove BBQ Sauce, Escabeche

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

### SECOND COURSE

(SELECT 2 TO OFFER TO YOUR GUESTS AS A CHOICE OF)

Boston Lettuce, Red Chili-Buttermilk, Chevre, Lardons, Pickled Jalapeno

Kale Mix, Pickled Beets, Candied Pecans, Spiced Honey Balsamic

Baby Gem Lettuce, Anchovies-Lime Vinaigrette, Grana Padano, Bacon, Toasted Breadcrumbs

Bowl of Texas Red Chili, Traditional Garnish

### HAND CUT STEAKS

(CHARGED BY CONSUMPTION - SELECT 3 TO OFFER TO YOUR GUESTS)

All Steaks are Served with Gorgonzola Black Garlic Butter

9oz Beef Tenderloin **60.75**

12oz Bison Ribeye **60.75**

12oz Dry Aged Prime Ribeye **84**

12oz Prime Strip **84**

12oz Wagyu Strip **108**

12oz 45 Day Dry Aged NY Strip **108**

36oz 45 Day Dry Aged Tomahawk **185**



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## **FAMILY STYLE SIDES**

(SELECT 3 TO OFFER TO YOUR GUESTS)

Yukon Gold Mash

French Fries, Porcini Salt

Crispy Brussels, Bacon Vinaigrette, Black Garlic

Burnt Carrots, Texas Honey, Lemon, Goat Cheese

Sauteed Green Beans, Shallot, Garlic, Crispy Fettine

Crispy Fingerlings, Honey Chili Glaze, Jalapeno Aioli

## **DESSERT COURSE**

(SELECT 1 TO OFFER TO YOUR GUESTS)

Ancho Chile Chocolate Cake, Brittle, Whipped Cream

Seasonal Bread Pudding

*\*DESSERT SERVED FAMILY STYLE FOR GROUPS OF 25 OR MORE\**

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## BLUEBONNET BUFFET MENU

\*\*\*MINIMUM 30 GUESTS\*\*\*

\$85 PER PERSON

NOT AVAILABLE FRIDAY OR SATURDAY

### SALAD BAR

(SELECT 2 TO OFFER TO YOUR GUESTS)

Boston Lettuce, Red Chili-Buttermilk, Chevre, Lardons, Pickled Jalapeno

Kale Mix, Pickled Beets, Candied Pecans, Spiced Honey Balsamic

Baby Gem Lettuce, Anchovies-Lime Vinaigrette, Grana Padano, Bacon, Toasted Breadcrumbs

### MAINS

(SELECT 2 TO OFFER TO YOUR GUESTS)

6oz Roasted Garlic Stuff Tenderloin, Western Plaid Hash, Grilled Asparagus

Crispy Chicken Thigh, Green Beans, Hasselback Potatoes, Chicken Gravy

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

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

### SIDES

(SELECT 2 TO OFFER TO YOUR GUESTS)

Yukon Gold Mash

Sauteed Green Beans, Shallot, Garlic, Crispy Fettine

Burnt Carrots, Texas Honey, Lemon, Goat Cheese

### ENHANCED OPTIONS

(ADDITIONAL \$2.50 PER PERSON)

LD Mac & Cheese

Grilled Asparagus

### DESSERT

(ADDITIONAL \$3.50 PER PERSON)

Ancho Chile Chocolate Cakes, Brittle, Whipped Cream

Seasonal Bread Puddings

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## POLICIES AND PROCEDURES

### THE MENU

TO ENSURE PROMPT AND PROPER SERVICE, A PRESET MENU IS RECOMMENDED FOR ALL PRIVATE PARTIES. MENU AND WINE SELECTIONS ARE REQUESTED TWO WEEKS PRIOR TO YOUR EVENT DATE.

### BEVERAGE AND BAR SET UP

ALL BEVERAGES ARE PRICED PER CONSUMPTION. WE RECOMMEND THAT YOU MAKE WINE SELECTIONS IN ADVANCE TO ENSURE AVAILABILITY FOR YOUR ENTIRE PARTY. NOT REQUIRED FOR WINE ROOM RESERVATIONS.

### EVENT GUARANTEE

YOUR GUARANTEED GUEST COUNT IS DUE AT LEAST THREE (3) BUSINESS DAYS BEFORE YOUR EVENT. YOU WILL BE CHARGED BASED ON THE EVENT GUARANTEE THAT YOU GIVE US OR THE ACTUAL NUMBER OF ATTENDEES, WHICHEVER IS GREATER. IN THE CASE A GUARANTEE IS NOT PROVIDED, THE ORIGINAL EXPECTED GUEST COUNT WILL BE USED.

### DEPOSIT AND PAYMENT

TO CONFIRM YOUR EVENT, WE ASK FOR A SIGNED CONTRACT WITH A 50% DEPOSIT OF THE TOTAL ESTIMATED CHARGES.

### SERVICE CHARGE

A SERVICE CHARGE OF 22% WILL BE APPLIED TO ALL FOOD AND BEVERAGE CHARGES. A PORTION (15%) IS GRATUITY AND WILL BE FULLY DISTRIBUTED TO SERVERS, AND WHERE APPLICABLE, BUSSERS, AND/OR BARTENDERS ASSIGNED TO THE EVENT.