



Culinaria Restaurant Week

Dinner \$35 per guest

January 19-20; 26-27

Reservations for 6:30 and 7:30pm Seating

210-338-7400



Starters

Wedge Salad

Iceberg, Heirloom Cherry Tomatoes, House Cured Bacon, Green Onions, and Croutons Served with your Choice of House Made Dressing

Texas Poutine

French Fries, Cream Gravy, and BBQ Brisket with Pickled Jalapenos

Main Course

Red Mixed Grill

Beef Tenderloin, Grilled Gulf Shrimp with Roasted Fingerling Potatoes and Seasonal Vegetables

Smoked Pork Chop

Apple Cherry Compote, Creamed Corn, Roasted Brussel Sports and Cornbread

Pasta Primavera

Pasta Du Jour with Seasonal Vegetables and Garlic Infused White Wine Butter Sauce

Desserts

Dirty Brownies

Chocolate Chip Cookie Dough and Oreos baked inside Goopy Brownies top with Vanilla Ice Cream

Cheesecake

Classic Cheesecake served with Your Choice of Carmel, Strawberry or Chocolate Sauce and Roasted Nuts