



Restaurant Week San Antonio 2025
Saturday, January 18th to Saturday, February 1st

RESTAURANT WEEK FEATURED LUNCH

LUNCH SPECIAL

CHOICE OF STARTER

LOBSTER BISQUE

MADRAS CURRY CREMA, EXTRA VIRGIN OLIVE
OIL
AND GREEN SCALLION

~OR~

MIXED FIELD GREENS SALAD

ROMA TOMATO, PECANS, CHEVRE GOAT
CHEESE,
SUN DRIED TOMATO, MAPPLE VINAIGRETTE

CHOICE OF ENTRÉE

PAN SEARED ATLANTIC SALMON

STONE GROUND GRITS, CHERRY TOMATO
BEURRE BLANC

~OR~

BRAISED SHORTRIB SANDWICH

CHIPOTLE AIOLI, PICKLED RED ONIONS,
ARUGULA,
FRENCH FRIES

DESSERT

DULCE DE LECHE CUSTARD

WITH STRAWBERRY, PECAN CRUMBLE

DINNER \$30.00 PER PERSON

****TAX AND GRATUITY ARE IN ADDITION
TO MEAL PRICE****



Restaurant Week San Antonio 2025
Saturday, January 18th to Saturday, February 1st

RESTAURANT WEEK FEATURED DINNER

CHOICE OF STARTER

LENTIL SOUP

APPLEWOOD SMOKED BACON, MIREPOIX,
EXTRA VIRGIN OLIVE OIL, PARSLEY

-OR-

MIXED FIELD GREENS SALAD

ROMA TOMATO, PECANS, CHEVRE GOAT
CHEESE,
SUN DRIED TOMATO, MAPPLE VINAIGRETTE

CHOICE OF ENTRÉE

PAN SEARED RAINBOW TROUT

ROASTED GARLIC MASHED POTATO, MIXED
VEGETABLES,
ALMOND BEURRE BLANC

-OR-

BRAISED SHORT RIB

STONE GROUND GRITS, WILD MUSHROOM
BORDELAISE, GREMOLATA

DESSERT

DULCE DE LECHE CUSTARD

WITH STRAWBERRY, PECAN CRUMBLE

DINNER \$55.00 PER PERSON

****TAX AND GRATUITY ARE IN ADDITION
TO MEAL PRICE****