



Plated Luncheons

The Austin Club Luncheon

These selections are for plated luncheons when choosing one menu for the group.

Choice of entrée limited to parties of 16 guests or less.

Entrée price includes salad, rolls, butter, iced tea and coffee

Entrée

Olive Oil Poached Atlantic Cod	29
<i>with grilled radicchio, sun dried tomato, farro and olive salad</i>	
Salmon a la Plancha	28
<i>with steamed rainbow cauliflower, English peas, and lemon aioli</i>	
Halibut en Papillote	27
<i>with carrot, mushroom, baby bok choy, lemon, and chili oil</i>	
<i>can be customized with chicken (29), shrimp (27), or vegetarian (25) options</i>	
<i>served with crispy fried fingerling potatoes and aioli</i>	
Seared Sea Scallops (3)	29
<i>with mashed sweet potatoes, maitake mushrooms, and pesto</i>	
Roasted Airline Chicken Breast	23
<i>with marinated Tuscan kale, lemony rice pilaf, and roasted red pepper puree</i>	
Grilled Hanger Steak	32
<i>with charred broccolini, roasted garlic mashed potatoes, and harissa butter</i>	
Red Wine Braised Short Rib	28
<i>with mashed celery root, roasted Brussels sprouts, pickled onion, and demi-glace</i>	
Petite Filet, 4 oz.	34
<i>grilled, with pommes au gratin, and roasted haricot verts</i>	
Braised Pork Shoulder Roulade	28
<i>stuffed with sausage, cheese, and Tuscan kale, served with Broccolini, mashed potatoes, and eight hour tomato sauce</i>	

Salad Choices

Mixed Field Greens

pickled shallots, shaved fennel, watermelon radish, scallion, and sesame-yuzu citronette
-vegan

Baby Iceberg Wedge

bleu cheese, smoked bacon, cherry tomato, tobacco onions
-contains dairy, gluten

Classic Caesar

romaine, parmesan, herbed croutons, house-made dressing
-contains dairy, gluten

Traditional Greek Salad

Roma tomato, salted cucumber, purple onion, with Kalamata olives and feta
-contains dairy

Desserts

New York Style Cheese Cake

Chocolate Mousse

Coconut Cream Cake

Crème Brule

Triple Chocolate Cake

Texas Pecan Ball

Key Lime Pie

Please add \$6.00 for Dessert

The Guaranteed number of guests is required 5 business days prior to the event. After the deadline, numbers are subject to increase only with Chef's approval.

Please add sales tax of 8.25% and service charge of 22% to the price of each entrée

