



Austin Room Dinner Menu

APPETIZERS

Austin Club Crab Cake	14
<i>Roasted Red Pepper-Ginger Purée, Heirloom Tomato Relish</i>	
Oysters Rockefeller	10
<i>Spinach, Parmesan</i>	
Whipped Salt Cod	12
<i>Chili Oil, Roasted Garlic, Sourdough Hearts</i>	
Grilled Cheese	10
<i>Clothbound Cheddar, Black Bread, Cipollini Marmalade, Spicy Tomato Jam, Pickles</i>	

SOUPS

French Onion Soup	8
<i>Gruyere, Sourdough Crostini, Thyme</i>	
Roasted Corn Bisque	8
<i>Spiced Greek Yogurt, Chive Oil, Lardons, Served Hot or Chilled</i>	
Soup Du Jour	8
<i>Please ask your server for details</i>	

SALADS

Classic Caesar	8
<i>Romaine, Parmesan, Herbed Croutons</i>	
Shaved Brussels Sprouts	8
<i>Green Apple, Shallot, Sorrel, Fried Chevre</i>	
Baby Iceberg Wedge	8
<i>Blue Cheese Dressing, Smoked Bacon, Cherry Tomato, Tobacco Onions</i>	

**Notice: The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness 9/3/2018*

ENTREES

*Steak Diane	36
<i>Sautéed Mushroom Demi-Glace</i>	
Pan Seared Salmon	27
<i>Lemon Butter Sauce</i>	
Braised Beef Short Rib	28
<i>Roasted Garlic Mash, Bordelaise, Haricot Vert</i>	
Crispy Lacquered Chicken Thighs	24
<i>Blistered Poblano Pommes Puree, Roasted Radishes, Jus</i>	
Texas Striped Bass	36
<i>Beluga Lentils, French Curry, Nectarines, Spiced Pecans, Charred Onion, Jicama</i>	
Seasonal Pasta	26
<i>Ask Your Server for Daily Details</i>	

PRIME STEAKS

16 oz *Ribeye	38
8 oz *Filet Mignon	36
12 oz *NY Strip	38
<i>All Served with Roasted Garlic Mash, Wilted Winter Greens, and Red Wine Demi</i>	

Saturday, 9/15 Prix Fixe - \$39

Wine Pairing - \$15

Fried Squash Blossoms

Preserved Lemon, Ricotta, Piquillo Pepper Sauce

Hatch Chili Orecchiette

Green Chili Sauce Mornay, Oven Roasted Tomatoes, Water Spinach, Fried Garlic

Crispy Pork Loin Confit

Tart Cherry Glaze and Brown Butter-Pecan Streusel