

# Austin Room Dinner

## appetizers

### **Austin Club Crab Cake - \$14**

*Roasted Red Pepper-Ginger Puree,  
Heirloom Tomato Relish*

### **Oysters Rockefeller**

**6 for \$11 ~ 12 for \$19**

*Spinach, Parmesan*

### **Charcuterie Board - \$16**

*House-Made Country Style Pate, Assorted  
Cured Meats, Cheese & Condiments*

### **Chilled Seafood - \$18**

*Oysters, Shrimp, Snow Crab, champagne  
Mignonette & Traditional Cocktail Sauce,  
Served On Ice*

### **Lockhart Quail - \$12**

*Pomegranate Molasses, Frisee Salad and  
Citrus Supremes*

### **Pork & Beans - \$11**

*Berkshire Pork Belly, White Bean Puree,  
Jalapeno Slaw, Pineapple Mumbo Sauce*

### **Deviled Eggs - \$7**

*Mustard Seed Caviar, Chive, Bacon Jam*

### **Sparks Platter - \$47**

*Tenderloin Tips, Tempura Shrimp, Chicken  
Tenders, Fries, Sauces*

## prix fixe

*\*Choice Includes:*

*Cup of Soup or Salad & Dessert*

### **Chicken Saltimbocca - \$36**

### **Iberico Pork Tenderloin - \$36**

### **Pacific Salmon - \$37**

### **Seafood Pasta - \$38**

### **Vegetable Strudel - \$28**

*Dinner Wine Pairing - \$9*

## soups

**Cup - \$5 ~ Bowl - \$8**

### **Seven Onion**

*Yellow, Red, Scallion, Chive, Shallot, Leeks  
& Garlic w/Gruyere & Gocaccia Crostini*

### **Wild Mushroom & Chicken**

*Wild Mushrooms &  
Applewood Smoked Chicken*

## salads

### **Baby Iceberg Wedge - \$7.50**

*Deep Ellum, Blue Cheese, Bacon Lardons,  
Baby Heirloom Tomatoes*

### **Red Romaine Heart Caesar - \$9**

*Romaine, Parmesan, Focaccia Croutons*

### **Baby Leaf Spinach - \$8**

*Baby Spinach, Strawberries, Candied Pecans,  
Red Onions, Feta Cheese, Poppy Seed Balsamic  
Dressing*

### **Austin Club Chopped - \$14**

*Mixed Lettuce, Monchego Cheese, Grape  
Tomatoes, Egg, Grilled Chicken, House  
Smoked Bacon, Kalamatia Olives, Sunflower  
Seeds & House-Made Italian Dressing*

## sides

**\$5**

### **Creamed Spinach**

### **Asparagus**

### **Roasted Wild Mushrooms**

### **Truffle Mashed Potatoes**



# Austin Room Dinner

---

---

## *entrees*

### **Ribeye - \$42**

*16oz Certified Angus Beef, Herb Butter, Popover and Roasted Tomato*

### **Beef Tenderloin- \$38**

*8oz Prime Beef Tenderloin, Bordelaise, Goat Cheese & Thyme Popover, Roasted Tomato*

### **Iberico Pork Tenderloin - \$26**

*Coffee Crusted Pork, Congo Cakes, Tostones, Habanero Mint Chimichurri Sauce*

### **Chicken Saltimbocca - \$26**

*Prosciutto and Sage Wrapped Chicken Marsala, Sauce, Risotto and Fresh Vegetables*

### **Seafood Pasta - \$28**

*Fresh Made Pappardelle Pasta, Jumbo Gulf Shrimp, Scallops, Garlic Cream Sauce and Fresh Vegetables*

### **Pacific Salmon - \$27**

*Lemon Butter Sauce, Roasted Garlic Pomme Puree*

### **NY Black Angus - \$38**

*12oz Certified NY Black Angus, Rosemary Truffle Butter, Balsamic Vinegar (aged 25 years) & Asparagus*

### **New Zealand Lamb Rack - \$35**

*Piquillo Pepper Aioli, Tapenade Asparagus*

### **Vegetable Strudel - \$18**

*Mixed Squash, Asparagus, Hot House Red Peppers Puffed Pastry, Sweet Chili Puree*

---

---

## *desserts*

### **Ice Box Key Lime Pie - \$6**

*Served w/a Graham Cracker Crust*

### **Smores - \$7**

*House-Made Marshmallow, Fudge, Shortbread Cookie, Mexican Hot Chocolate*

### **Chocolate Trilogy - \$7**

*White & Dark Chocolate Mousse Cake w/a Chocolate Ganash*

### **NY Style Cheesecake - \$7**

*Served w/Fresh Berries and a Raspberry Coulis*

### **Creme Brulee - \$6**

*Ask Your Server For Today's Flavor*

### **Homemade Ice Cream - \$6**

*Served in a House-Made Shell. Ask Your Server For Today's Flavor*

### **Pecan Pie - \$6**

*Timeless Classic w/a Flaky Crust*

### **Pumpkin Pie - \$6**

*Try it w/Our Fresh Whip Cream*