

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

Homemade Ice Cream - \$6

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

Smores - \$7

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

Pecan Pie - \$6

Timeless Classic w/a Flaky Crust

Chocolate Trilogy - \$7

White & Dark Chocolate Mousse Cake w/a Chocolate Ganash

Pumpkin Pie - \$6

Try it w/Our Fresh Whip Cream

NY Style Cheesecake - \$7

Served w/Fresh Berries & a Raspberry Coulis

3-Layer Tuxedo Cake - \$6

A Chocolate Lovers Dream Come True

Creme Brulee - \$6

Ask Your Server For Today's Flavor

3-Layer Lemon Merangue - \$6

Layers of Lemon Chiffon Cake & Tart Lemon Curd