



Cabernet Grill
TEXAS WINE COUNTRY RESTAURANT

Salads

“Two Pig” Spinach Salad 10 ♦

Warm bacon & tasso ham vinaigrette with baby portabellas and gorgonzola

Wild Organic Arugula Salad 10

Toasted Hill Country pecans, Roasted Beets & Texas Goat Cheese with Beladi Olive Oil & Balsamic drizzle

Hill Country Caesar Salad 10 ♦

With creamy roasted garlic poblano dressing, asiago cheese and peppered croutons

Cabernet Grill House Salad 9

Mesclun greens & spinach with toasted pepitas, crispy wonton strips, and a choice of ginger lime vinaigrette ♦ or green onion ranch dressing.

“Baby Iceburg” Wedges 10

Housemade gorgonzola walnut dressing peppered applewood bacon, marinated grape tomatoes

~There is a risk associated with consuming raw or under cooked foods such as meat, poultry or seafood products specially if you have certain medical conditions.

♦ This symbol denotes that the recipe for this item is available in our cookbook.

Appetizers

Jumbo Lump Crab Gratin 13 ♦

jumbo lump crab broiled with red chile garlic butter, asiago and breadcrumbs

Pecan Crusted Crab Cakes 12

serrano pico de gallo and mango mayo

Texas Twinkies 11

Bacon wrapped jalapenos stuffed with beer sausage and redneck cheddar served with jezebel dip

Warm Texas Goat Cheese 11 ♦

With roasted garlic, herbs, olive and toasted focaccia

Artisan Bread Basket 5

Rosemary sea salt focaccia with Beladi tree olive oil and roasted garlic

Roasted Butternut Squash Soup 9

With maple cayenne cream and crispy bacon

Side Dishes 9 each

Applewood Bacon Roasted Brussel Sprouts

Mexican Street Corn, Roasted bi-color Sweet Corn, Lime, Queso Fresco, Chile, Crema, Cilantro and Chicharrones

Maple Chipotle Sweet Potatoes Mash

Yukon Gold Smashed Potatoes

Brown Butter Roasted Cauliflower Red Pepper Flakes, Pepitas, Cilantro, Lime

Butter Beans, Country Ham, Thyme & Bay

Grilled Asparagus with Beladi EVOO & Maldon Sea Salt

Three Cheese Grits

Market Pick Veggies



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Most Entrées come with your choice of Yukon Gold Smashed Potatoes, Three Cheese Grits, Market Pick Veggies or Maple Chipotle Sweet Potato Mash.

Seafood

Cajun Seasoned Pan Seared Snapper 29♦
Topped with Jumbo Lump Blue Crab & Lemon Cream

Pan Seared Rainbow Trout 25 ♦
*Stuffed with Breadcrumbs, Roasted Tomatoes, Asiago Cheese, Fresh Herbs & Applewood Smoked Bacon.
Topped with Pecan Brown Butter Sauce.*

Green Chile & Crab Stuffed Shrimp 26
With Lemon Cream & Honey Mango Slaw

Sticky Coconut Crusted Texas Shrimp 23 ♦
Tossed with Five Pepper Glace & Served with Pickled Red Onion Slaw.

Yard Birds & Field Fowl

"Not Mom's" Sous Vide Fried Chicken 25
Butter Beans, Mash & Gravy, Fancy Slaw and a side of Honey Butter Hot Sauce (limited quantities, when its gone its gone)

Toasted Pecan Crusted 21♦
Breast of Chicken
with Creole Mustard Cream.

Grilled Lockhart Texas Quails 26♦
Jalapeno Stuffed & Bacon Wrapped

An allergy chart is available for all our food items on request.

~Please bring all food allergies to the attention of management before ordering. Keep in mind that while we will try to match your needs, unfortunately we are not able to accommodate all requests. ~

Please note that a gratuity of 20% will be added to groups of six or more.

Certified Angus Beef Steaks

We serve the finest quality meats but we can not guarantee flavor, tenderness or moisture on steaks ordered well or medium well.

Ten Ounce Strip Steak 31
Topped with Crimini Mushrooms, Roasted Garlic, Gorgonzola and Porcini Mushroom Cream. ♦

Surf & Turf* 29
Dry Rubbed, Oak Smoked Five Ounce Strip Steak & Sticky Coconut Crusted Shrimp

Eight Ounce Filet Mignon* 39
Center Cut 1800 Degree Broiled

Twelve Ounce Ribeye Steak* 37
1800 Degree Broiled

**Steaks served with a choice of Wasabi Steak Sauce, Roasted Garlic Serrano Béarnaise or Green Peppercorn Horseradish Cream*

Hill Country Fare

Tejas Mixed Grill 35
Jalapeno Quail, Dry Rub Strip Steak & Smoked Pork Tenderloin Medallion

Slow Cooked Niman Ranch Beef Short Rib 32
*Topped with Crispy Onions Strings
The Chef's favorite!

Lobster Topped 34 ♦
Chicken Fried Ribeye Steak
Topped with Green Chile Cream Gravy

Oak Smoked Pork Tenderloin 25 ♦
Topped with Apples, Cranberries, Dates & Roasted Pecans with Bourbon Demi Glace