

QUALITY CUISINE

WIDE HORIZONS



THE RANCHHOUSE

FINE DINING ✦ TEXAS ROOTS

APPETIZER

Jumbo Lump Crab Cakes

\$12

Pan-seared crab cakes, roasted corn relish,
poblano remoulade, & microgreens.

SOUP & SALAD

Roasted Tomato & Baked Gouda Bisque

\$10

Roasted tomato bisque, smoked gouda, basil oil, & crispy shallots.

Hill Country Salad

\$12

Mixed greens, candied pecans, goat cheese, cranberries,
pears, with champagne vinaigrette.

ENTREES

Smoked Beef Tenderloin

\$32

Mesquite-smoked tenderloin, bourbon-peppercorn demi-glace, crispy onion strings.
Served with white cheddar jalapeño mashed potatoes, roasted baby carrots
& haricots verts.

Red Snapper

\$30

Pan-seared red snapper, lemon-brown butter, fresh herbs, citrus beurre blanc.
Served with white cheddar jalapeño mashed potatoes, roasted baby carrots & haricots verts.

DESSERT

Texas Pecan Pie Bread Pudding

\$10

Warm pecan pie bread pudding, bourbon caramel, vanilla ice cream, & candied pecans.