

Lonesome Dove Western Bistro
Iron Chef Winner / Owner Tim Love
September 2, 2010

First Course

- Blue corn lobster "hushpuppies", watercress butter **15.**
- Chicken and duck pate', pickled cucumbers, brushcetta **12.**
- Alaskan halibut sausage, black bean puree, cilantro-orange butter **15.**
- Seared diver scallop, braised wild boar, parsnip puree **9.**
- Rabbit-rattlesnake sausage, spicy manchego rosti, crème fraiche **15.**
- Duck spring rolls, hoisin, garlic-serrano dipping sauce **12.**
- Wild boar ribs, Lonesome Dove BBQ, house pickles **12.**
- Hamachi tostadas, ponzu, bacon, serrano peppers **15.**
- Kangaroo tenderloin nachos, avocado salsa, habenero-fig sauce **12.**
- Elk sausage sliders, seared foie gras, blueberry jam **14.**

Second Course

- Grilled asparagus and corn salad, feta, kalamata olives **10.**
- Warm wild mushrooms, 3 chilies, ricotta, sunny hen egg **10.**
- Butter lettuce, applewood smoked bacon lardoons, chili pepitas, chili buttermilk **9.**
- Pork and duck green chili, Oaxaca and cheddar cheese **10.**
- Vichyssoise, potato croutons **9.**

Main Course

- Wagyu tomahawk, Maine lobster, wild mushroom mac and cheese (**serves 2**) **130.**
- Roasted garlic stuffed beef tenderloin, western plaid hash, syrah demi-glace **35.**
- Berkshire pork chop, suckling crepinette, smoked manchego polenta **29.**
- Flounder *en papillote*, summer vegetables, fingerling potatoes, chilies, mint **29.**
- Rocky Mountain elk tenderloin, lamb bacon-shell bean succotash, garlic sauce **36.**
- Wagyu skirt steak, pomme frites, bernaïsse **38.**
- Texas quail, herbed panzanella, chilies **30.**
- American lamb saddle, roasted radishes and shallots, chevre, sorrel **30.**
- Grilled catfish, smoked crawfish salad, celery greens **26.**

Prime Hand Cut Steaks

- Buffalo Ribeye 14 oz. minimum **3.50/oz**
- Beef Tenderloin 8 oz. minimum **3.20/oz**
- New York Strip 14 oz. minimum **2.40/oz**
- Wagyu tomahawk 28 ounce **95.**

All hand cut steaks are served with
Serrano-Lime compound butter

Sides

- Yukon Gold Mash **8.**
- White Truffled Mac and Cheese **12.**
- Grilled Asparagus **7.**
- Crispy Onions **8.**
- Truffled Mushrooms **10.**
- Citrus Broccolini **9.**
- Sautéed or Fried Spinach **9.**

CHEF / OWNER – TIM LOVE CHEF DE CUISINE – JOSH NEISES
Menu Changes Daily

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