

Lonesome Dove Western Bistro
"Iron Chef Winner / Owner Tim Love"

Lunch

First Course

Seared ostrich nachos, avocado salsa, huckleberry sauce **12.**

Wild boar ribs, Lonesome Dove BBQ sauce, house pickles **12.**

Blue corn lobster "Hushpuppies", watercress butter **15.**

Elk sliders, seared foies gras, blueberry jam **14.**

Spanish chorizo, sunny quail egg, bruschetta **12.**

Rabbit-Rattlesnake sausage, spicy manchego rosti, creme fraiche **15.**

Whole langostinos, lime, carrot puree, Spanish olive oil **12.**

Second Course

Diver scallop, braised wild boar, parsnip puree **10.**

Butter lettuce, applewood smoked bacon lardoons, chili pepitas, chili-buttermilk **9.**

Grilled cauliflower soup, smoked paprika **10.**

Pork and hatch green chili, aged cheddar **10.**

Sandwiches

Shaved tenderloin, caramelized onion, horseradish cream, sweet potato fries **10.**

Tasso ham, muenster cheese, with citrus greens and soup **12.**

Buffalo burger, jack cheese, house pickles, bistro Fries **10.**

Applewood smoked bacon, butter lettuce, sliced tomato, mayonnaise, chili chips **9.5**

Entrees

Stockyard Special Always **9.**

Lonesome Dove house meatloaf, purple mash, sautéed spinach **12.**

Roasted garlic stuffed beef tenderloin, western plaid hash, syrah demi glace **35.** ½ **Portion 19.**

Crispy blue corn trout, avocado salsa, cilantro orange butter **14.**

Prime skirt steak, fried salsify, citrus broccolini **16.**

Menu Changes Daily

Our Hand Cut Steak Menu is Available at Lunch. Please Ask Your Server

CHEF / OWNER – TIM LOVE CHEF DE CUISINE – JOSH NEISES
Copyright 2009 Lonesome Dove Western Bistro ®