

Lonesome Dove Western Bistro
March 22, 2012

First Course

- Blue Crab Toast, Lemon Aioli, Chive **15.**
- Blue Corn Lobster "Hushpuppies", Watercress Butter **15.**
- Wild Boar Ribs, House-Made Pickles, Lonesome Dove BBQ Sauce **12.**
- Rabbit-Rattlesnake Sausage, Spicy Manchego Rosti, Crème Fraîche **15.**
- Hamachi Tostadas, Ponzu, Cilantro, Toasted Garlic, Bacon, Serrano **12.**
- Duck Confit Spring Rolls, Hoisin, Garlic-Serrano Vinaigrette **12.**
- Kangaroo Carpaccio "Nachos," Avocado Salsa, Habañero-Fig Demi-Glace **12.**
- Seared Diver Scallop, Carrot-Ginger Puree, Cilantro **9.**
- Elk Sausage Sliders, Seared Foie Gras, Blueberry Jam **14.**
- House Smoked Salmon, Roasted Beet, Goat Crème Fraîche, Pickled Poblano **10.5**

Second Course

- Warm Hominy, Lamb Bacon, Swiss Chard, Muenster, Quail Egg **12.**
- Grilled Corn, Cucumber, Red and Yellow Tomato Salad, Red Wine Vinaigrette **9.**
- Butter Lettuce, Applewood Smoked Bacon Lardoons, Spiced Pepitas, Chili Buttermilk **9.**
- Berkshire Pork Green Chili, Tortilla Strips, Smoked Cheddar Cheese **10.**
- Texas Yellow Squash Soup, Gruyère Cheese, Crème Fraîche **10.**

Main Course

- Roasted Garlic Stuffed Beef Tenderloin, Western Plaid Hash, Syrah Demi-Glace **35.**
- Berkshire Pork Chop, Caramelized Onion-Braised Spelt, Broccolini **30.**
- Striped Bass *En Papillote*, Fennel, Leek, Carrot, Yellow Squash, Chilies, Mint **29.**
- Seared Duck Breast, Chipotle Sweet Potato Puree, Fowl Sausage, Smoked Beets **28.**
- Pan Seared Lane Snapper, Smoked Crawfish Chowder, Crispy Parsnip **28.**
- Braised Beef Short Rib, Bacon and Bean Medley, Rocket Greens **30.**
- Rocky Mountain Elk Loin, Salsify, Hen of the Woods, Swiss Chard, Candied Grapes **40.**
- Sweet Potato-Caramelized Onion Chile Relleno, Black Bean Emulsion, Corn Puree **20.**
- Braised Rabbit Leg, Roasted Loin, Confit-Artichoke Tart, Almond-Chile Romesco **33.**
- Wagyu Skirt Steak, Pommes Frites, Arugula, Béarnaise **34.**
- Wagyu Tomahawk Ribeye, Langostinos, Wild Mushroom Orzo **120.**

Hand Cut Steaks

- Beef Tenderloin - 8 oz minimum **4.25/oz**
- Buffalo Ribeye - 14 oz minimum **3.75/oz**
- Prime New York Strip - 14 oz minimum **3.50/oz**

All hand cut steaks are served with serrano lime butter

Sides

- White Truffle Mac & Cheese **12.**
- Grilled Asparagus **9.**
- Sautéed or Fried Spinach **9.**
- Crispy Onions **8.**
- Truffled Wild Mushrooms **11.**
- Yukon Gold Mash **8.**

CHEF / OWNER – TIM LOVE | CHEF DE CUISINE – THOMAS ATKINSON

** Menu Changes Daily * No Substitutions Please * Please Advise Your Server of any Food Allergies*

** Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

Copyright 2012 Lonesome Dove Western Bistro ®