



San Antonio's Restaurant Month

January 2— January 31, 2021

DINNER MENU

PHEONIX FIRE \$11

Tequila, Honey, Lemon, Grapefruit, Aperol

TO BEGIN...

WHITE CHEDDAR JALAPEÑO HUSHPUPPIES

Aioli | Lime

JD'S FAMOUS KEWPIE DEVILED EGGS

Brisket Jam | Pickled Mustard Seeds

SOUTHERN STYLE PIMENTO CHEESE

Old Bay Saltines

Bisol Jeio Prosecco

FOLLOWED BY...

RANGE CHOPPED SALAD

Avocado | Cherry Tomato | Cashew | Lemon Dressing

MIXED FIELD GREENS SALAD

Green Apple | Chèvre | Candied Pecan

Champagne Vinaigrette

WILD MUSHROOM BISQUE

Black Pepper Crema

Marqués de Cáceres Excellens DOCa Rosé

AND THEN...

PAN ROASTED SALMON FILET

Grilled Asparagus and Lemon Aioli

CAST IRON SEARED WAGYU MEATLOAF

*Sweet Honey Glazed, San Marzano Tomato Sauce,
Yukon Gold Mashers and Parmigiano Cream*

TUSCAN STYLE BEEF BOLOGNESE

*Signature Recipe with San Marzano Tomatoes,
Roasted Garlic, Herbs and Parmigiano-Reggiano*

'14 Cambria "Clone 4" Pinot Noir

FOR DESSERT...

MISSISSIPPI MUD PIE

Nutella Torte | Cocoa Nibs

Chocolate Ganache | Vanilla Chantilly

Mumm Brut Rosé

\$45 PER PERSON + tax | \$20 WINE PAIRINGS

Thank You for Supporting San Antonio's Restaurant Month