



San Antonio's Restaurant Week

August 13 - August 27, 2022

DINNER SELECTIONS

~ Aperitif ~

SUMMER WINE SPRITZ \$12

Bubbles, Wine, Strawberry Puree & Topo Chico

To Begin...

Choice of

GREEN CHILE QUESO

Tortilla Chips

KEWPIE DEVILED EGGS

Smoked Salmon | Dilled Cucumbers | Kewpie | Everything Bagel Seasoning

WHITE CHEDDAR HUSHPUPPIES

Aioli | Lime

'18 Central Coast Space Age Rosé

Followed By...

Choice of

RANGE CHOPPED SALAD

Avocado | Cherry Tomato | Cashews | Lemon Dressing

THE LODGE SALAD

Mixed Greens | Chèvre | Green Apple | Candied Pecans | Champagne Vinaigrette

WILD MUSHROOM BISQUE

Black Pepper Crema

'20 Sonoma Cutrer Chardonnay

Entrée

Choice of

PAN ROASTED SALMON FILLET

Butternut Squash Puree | Quinoa Salad | Red Wine Vinaigrette

CAST IRON SEARED WAGYU MEATLOAF

Sweet Honey Glaze | San Marzano Tomato Sauce | Yukon Gold Mashers | Parmesan Crema

TUSCAN-STYLE BOLOGNESE

Signature Recipe with San Marzano Tomatoes | Roasted Garlic | Herbs | Parmigiano-Reggiano

GARLIC & THYME BASTED BEEF TENDERLOIN FILET

Red Onion Jam | Baby Marble Potatoes

(\$15 Supplement)

'20 Cosentino "The Franc" Cabernet Franc

Dessert

MISSISSIPPI MUD PIE

Nutella Torte | Cocoa Nibs | Chocolate Ganache | Vanilla Chantilly

NV La Vieille Ferme Brut Rosé

\$45 Per Person + Tax | \$25 Wine Pairings

Thank You For Supporting San Antonio's Restaurant Week