

# DRISKILL GRILL



## APPETIZERS

### Steamed P.E.I. Mussels 15

White Wine, Local Tomatoes, Aurelia's Chorizo, Slivered Garlic, Caramelized Shallot

### Hill Country Wild Boar Chops\* 17

Goat Cheese Pecan Cream, Dried Seasonal Fruit, Apple Cider-Honey Glaze

### Prime Beef Tartare\* 18

Savory Lemon Curd, Crispy Potato Nest, Chili Rubbed Pork Belly, Pickled Mustard Seed

### Foie Gras Torchon\* 17

Toasted Brioche, Huckleberry Jam, Spiced Nut Butter

### Crispy Softshell Crawfish 14

Confit Potatoes, Black Eyed Peas, Roasted Corn, Sweet Peppers, Chive Butter

### Artisanal Cheese 15

Cambazola Black, Sourdough Crisp, Sweet Onion Jam, Saba

### Charcuterie Plate 16

Cured Meats, Fried Capers, Saba, Olive Oil, Cornichons

## SOUPS & SALADS

### Marinated Kale Salad 11

"Pure Luck" Goat Cheese, Crispy Pear, Spiced Butternut, Pine Nuts, Walnut Dust, Molasses Vinaigrette

### Iceberg Salad 14

Roasted Tomato, Bleu Cheese, Sourdough Croutons, Glazed Pork Belly, Buttermilk Dressing

### Roasted Baby Beet Salad 11

Smoked Ricotta, Frilly Mustard Greens, Candied Pecans, Orange Gremolata, Beet Purée

### Driskill Signature Caesar Salad\* 11

Baby Gem Lettuce, Parmesan Crisp, Fried Capers, Slow Roasted Cherry Tomato

### Roasted Acorn Squash Bisque 10

Spiced Pepitas, Sage Oil, Crème Fraiche

## SEASONAL ENTREES

### Pan Roasted Striped Bass & Tempura Fried Crawfish 38

Creamy Toasted Couscous, Butter Poached Maine Lobster, Preserved Lemon, Charred Leeks, Confit Tomato Butter

### Cast Iron Seared Duck Breast\* 33

Butternut Squash Puree, Kumquat Marmalade, Pomegranate Glaze

### Grilled Petite Prime Ribeye\* 38

Cornbread Purée, Charred Onion Oil, Crispy Shallot, Confit Cherry Tomato, Chili Oil

### Fire Grilled Lamb Loin\* 43

Sautéed Spinach, Roasted Garlic & Bleu Cheese Bread Pudding, Wild Mushrooms, Bordelaise

### Roasted Cauliflower Steak 30

Gruyere Risotto, Wild Mushroom Ragout, Sautéed Farm Greens, Heirloom Tomato, Apple Cider-Honey Glaze

*There is a risk associated with consuming raw or under cooked foods such as meat, poultry or seafood products especially if you have certain medical conditions. Items are prepared to your specific request of doneness.*

*Dressings may contain raw egg. Please make us aware of any dietary restrictions.*

*20% gratuity will be added to parties of six (6) or more.*

# DRISKILL GRILL



## A LA CARTE

selections accompanied by choice of sauce

### LAND & SEA\*

SELECTIONS ARE RESPONSIBLY AND SEASONALLY SOURCED

10oz. Prime Ribeye - Nebraska, USA 54

Pan Roasted Striped Bass - Danevang, TX 30

10oz New York Strip - Strube Ranch, TX 54

8oz. Wagyu Flat Iron - Ranger Cattle, Austin, TX 46

8oz Prime Filet Mignon - Nebraska, USA 56

### SAUCES

Bordelaise    Maitre D' Butter    Citrus Béarnaise\*    White Wine Butter

### DRY AGE RESERVE SELECTION\*

(AGED 50 DAYS)

10 oz. Texas Wagyu Ribeye 78

Seared Foie Gras, Citrus Béarnaise, Bordelaise

### ACCOMPANIMENTS 8

Confit Marble Potatoes

Honey-Wine Braised Collard Greens

Smoked Blue Corn Grits

Balsamic Bacon Brussels Sprouts

Baked Gruyere Risotto

Roasted Kohlrabi, Fennel, Sweet Drop Peppers

## THE DRISKILL LEGENDARY TASTING MENUS\*

Let the chef customize a five or seven course flight.

Tasting menu inspired by fresh, local produce and regionally inspired ingredients

5 Course menu—79 per person—Sommelier Guided Wine Selections + 45

7 Course menu—99 per person - Sommelier Guided Wine Selections + 63

*Our Menu is Guided by Sustainable Principles & Practices  
We proudly Support Texas Farms, Ranches, Dairies, and Gardens*

\*There is a risk associated with consuming raw or under cooked foods such as meat, poultry or seafood products especially if you have certain medical conditions. Items are prepared to your specific request of doneness.  
Dressings may contain raw egg. Please make us aware of any dietary restrictions.  
20% gratuity will be added to parties of six (6) or more.