

DRISKILL GRILL



SMALL PLATES

Steamed P.E.I. Mussels	15
white wine, heirloom tomatoes, aurelia's chorizo, confit garlic, caramelized shallot, fine herbs	
Prime Beef Tartare*	15
savory lemon curd, balsamic gaufrette, chili rubbed pork belly, pickled mustard seed	
Salmon Charcuterie*	16
bbq rubbed belly, tx bourbon lox, house made salmon pimento cheese	
Farmers Crostini	14
smoked prosciutto, house made ricotta, asparagus, joe's micro greens, pink peppercorn, roasted tomato, texas olive oil	
Artisanal Cheese	18
trio of chef selected cheese, quince paste, fresh fruit, mustard seed	

SOUP & SALADS

Heirloom Tomato Bisque	10
fried texas goat cheese, confit lemon, basil oil	
Driskill Signature Caesar Salad*	11
baby romaine, parmesan crisp, slow roasted cherry tomato, spanish white anchovy	
The Wedge Salad	12
boston bibb, bleu cheese, heirloom tomatoes, deviled egg, slow roasted pork belly, green onions, buttermilk dill dressing	
Raspberry Kale Salad	11
marinated sweet potatoes, local goat feta, candied pepitas, crispy pancetta, butternut squash gelee, pomegranate vinaigrette	

LAND & SEA

selections are responsibly and seasonally sourced

12 oz. Prime Ribeye - shallot au poivre	53
Rack of Lamb - german mustard, herb crust - mint jelly	39
Pork Tenderloin - prosciutto wrapped - bacon date jam	43
Vegetable Mixed Grill - roasted pepper chutney	27
8 oz. Prime Filet Mignon - shallot au poivre	50
Texas Farmed Chicken - grilled breast, crispy thigh - shallot au poivre	32
Cast Iron Seared Salmon - roasted pepper chutney	33
Market Catch - chefs' preparation	MKT

SAUCES

bacon date jam - harissa aioli* - shallot au poivre - citrus béarnaise* - roasted pepper chutney

*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.

DRISKILL GRILL



DRY AGE RESERVE SELECTION* [AGED IN HOUSE 30-60 DAYS]

WAGYU BEEF FROM RANGER CATTLE IN AUSTIN TEXAS

10 oz. Wagyu New York Striploin, choice of 1 side 61

24- 31 oz. Bone in Wagyu Ribeye for two, any 2 sides MKT

Please allow 25 minutes for bone in ribeye

SEASONAL SIDES

\$7 - choose 3 for \$18

confit marble potatoes	whipped sweet potatoes, gingersnaps
english pea risotto, parmesan, lemon	sautéed mushrooms, cream, marsala
roasted local vegetables	honey wine braised collard greens
local okra, heirloom tomato, chorizo	pommes frites, harissa aioli
brussels sprouts, champagne vinegar, lardons	creamed spinach, bacon- bleu cheese crust

THE DRISKILL TEXAS TASTING MENUS*

5 course menu—\$79 per person—sommelier guided wine selections + \$45

7 course menu—\$99 per person — sommelier guided wine selections + \$63

FIVE COURSE MENU

Heirloom Tomato Bisque

fried texas goat cheese, confit lemon, basil oil

Raspberry Kale Salad

marinated sweet potatoes, local goat feta, candied pepitas, crispy pancetta, butternut squash gelee, pomegranate vinaigrette

Steamed P.E.I. Mussels

white wine, heirloom tomatoes, spanish chorizo, confit garlic, caramelized shallot, fine herbs

Ranger Cattle Filet Mignon

roasted farm vegetables, creamed spinach, bacon- bleu cheese crust , shallot au poivre

Crunch Bar

vanilla bean ice cream, cremaux, candied hazelnut

SEVEN COURSE MENU

Market Catch, chefs' preparation

Texas Artisan Cheese, chef's preparation

**Our Chef politely requests all members of a table partake in the tasting menu*

Our Menu is Guided by Sustainable Principles & Practices

We Proudly Support Texas Farms, Ranches, Dairies, and Gardens

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