

## DESSERTS

"I'm addicted to your bread pudding and I need a fix real bad!" (actual guest quote)

Cereal, Killer! .....	10	Snickerdoodle Apple Cobbler .....	10
Oh, Canada, Peanut Butter Bar .....	12	Cuppa' Red Hot Chocolate .....	12
Housemade Ice Cream Flight .....	9	Birthday Cake .....	8
Cowboy Ciao Bread Pudding ( <i>original 1997 recipe</i> ) .....	10		

### ★ Souvenir Stand ★

Cowboy Ciao wine list (mint condition) 25

**SUPER CHUNK** popcorn treats 8

## DAILY BOWL .....

6

(soup, chili, posole, who knows?)

## SALADS

### Ciao Mixed Greens .....

6

*dressings:* roasted tomato, balsamic/port, pesto buttermilk, mustard vinaigrette

### the Stetson Chopped .....

15

"I love that chopped salad so much that I put it on my screen saver!" (actual guest quote)

### Burrata Insalata .....

16

fresh mozzarella di bufala (essentially, wrapped in it's own curd) with arugula in lemon vinaigrette, radishes, cherry heirloom tomatoes, avocado, fried shallots

## OUT OF THE BOX

### Truffled 'Mac n' Cheese' .....

7

with potato chips and crisp pancetta

### Mini Mushroom Pan Fry... ..

16

smaller version of our opening entree

### Asiago Ciabatta .....

6

housemade bread loaf, served warm, topped with bacon fat/herb butter

"consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness; \* items are served cooked to order, raw, or undercooked" (actual compliance quote required by the FDA)

## GRAZING

(appetizers, smaller meals, big bites, sharing encouraged)

### Crab Enchiladas .....

19

jumbo lump crab with toasted pepitas, Oaxaca cheese, butter mojo sauce, heirloom cherry tomato guacamole

### Buffalo Carpaccio \* .....

13

rolled in a red chile/cumin dry rub, seared, served with mizuna dressed in orange oil, pickled shallots, smoky aioli, brioche points

### Scallops Supreme \* .....

18

seared sea scallops with sautéed morels, rendered guanciale, petite peas, watercress, caramelized creamy shallots, truffle oil drizzle

### Smoked Burracho Brisket .....

14

with whiskey/cider sauce, onions, house pickles

### Bruschetta Duet .....

5

Roma tomato, basil, balsamic, pecorino, & cremini, fresh herbs, truffle oil, pecorino

### Quesadilla del Dia .....

9

### Tiger Prawns .....

16

grilled and served atop green chile elote (roasted sweet corn & Anaheim chiles, hominy, cotija aioli) with cilantro and lime

### Wild Boar Meatballs .....

15

with charred broccolini and chanterelles in a creamy salsify sauce, topped with manchego cheese and truffle oil

### Ciao Cheese Platter .....

16

artisan cheeses with varying accoutrements

"It's like the Fourth of July in my mouth — sprinkle my ashes over Cowboy Ciao" (actual guest quote)

# **BIG PLATES**

- Puerco Lento** ..... 37  
sloow-roasted pork shank atop a cheesy fingerling casserole with shallot marmalade
- Grilled Swordfish \*** ..... 35  
half-pound, served with brown butter-roasted purple Peruvian potatoes, sautéed cauliflower, sunchoke chips, Meyer lemon butter sauce, micro greens
- Pastrami-Style Short Rib** ..... 38  
half-pound plus, seven day brine, smoked, served with sautéed Brussels sprouts, shallots, Yukon/Dijon mashed, drizzled with a pink peppercorn/maple gastrique
- Exotic Mushroom Pan Fry** ..... 27  
mucho mushrooms (cremini, button, oyster, cepe, lobster, black trumpet, shiitake, morel, yellow foot) in ancho cream over double-cooked polenta, all topped with grilled portabellini, avocado, Roma tomato and cotija cheese - a staple since 1997
- Cure for the Common Salmon \*** ..... 33  
half-pound, grilled to medium, atop chilled orzo/arugula salad tossed in lemon and red chile, with avocado, cherry tomatoes, pickled shallots, spiced/fried corn kernels
- Elk Loin Medallions \*** ..... 49  
grilled to medium-rare, with hazelnut pesto, cremini risotto, cabernet demi-glace
- Shropshire-Stuffed Pork Chop \*** ..... 36  
half-pound plus, buttermilk-marinated, blue cheese-stuffed and grilled to medium, with savory ancho bread pudding, smoky apple jus and golden raisin/fig compote
- Chicken-Fried Trout** ..... 29  
marinated in buttermilk and sambal, with sesame slaw (cabbage, carrots, cilantro, green onion, sesame seeds, Asian vinaigrette), sambal remoulade, charred lemon
- Rainbow Peppercorn-Rubbed Filet Mignon \*** ..... 39  
half-pound plus, grilled to temperature, blue cheese butter, demi-glace, Yukon mashed

*"That mushroom dish is so good, I want to take my clothes off and roll in it!" (actual guest quote)*