

## DESSERTS

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

Cereal, Killer! .....	10	Blondie Bombshell .....	11
Oh, Canada, Peanut Butter Bar ....	12	(You Gotta) Panna Cotta .....	10
Housemade Ice Cream Flight .....	9	Birthday Cake .....	8
Sourdough/Salted Chocolate Bread Pudding .....	12		

### ***SUPER CHUNK***

chocolate/bacon/caramel popcorn and more sweet treats to take home! see the host stand

## **DAILY BOWL** .....

6

(could be soup, could be chili,  
could be hash, will be delish)

## **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)

### **Cheese, Bread, Up** .....

14

fresh mozzarella di bufala (aka burrata)  
layered with grilled crusty bread, basil,  
marinated heirloom cherry tomatoes,  
roasted red peppers, Kalamata olives,  
served vertically (aka parfait-style)

## **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 day entree

### **Asiago Ciabatta** .....

6

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

## **GRAZING**

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

### **Duck & Savor** .....

15

juniper-cured & mesquite-smoked breast,  
chilled, sliced, with sweet corn meringue,  
crispy Brussels sprouts leaves, local honey

### **Albacore-ke Bowl** \* .....

16

Korean chile-marinated tuna, poke-style,  
with black rice, avocado, pickled grapefruit,  
edamame, chukka salad, toasted sesame seeds

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

14

olive oil/citrus/herb marinade, flash-seared,  
served with fried capers, pickled vegetables,  
grilled bread, rye whiskey-infused Dijon

### **Posole, Deconstructed** .....

13

### **Seared Sea Scallops** \* .....

17

with long grain black rice, candied pepitas,  
butternut squash puree, cranberry coulis,  
pumpkin seed oil, micro arugula

### **Bruschetta Duet** .....

6

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

### **Quesadilla del Dia** .....

9

### **Tiger Prawns** .....

17

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

### **Smoked Burracho Brisket** .....

14

with whiskey/cider sauce, onions, house pickles

### **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)

"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)

## **PLATES**

- Seriously Wild Boar Chop \* ..... 37**  
half-pound plus, pan-fried medium, frosted corn flake-crusted (*it IS the most important meal*), served with dill potato salad, pickled green beans, hot cherry pepper relish
- Grilled Swordfish \* ..... 36**  
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
- Pan-Fried Salmon \* ..... 34**  
half-pound, grilled to medium, atop pancetta/herb quinoa with roasted vegetable relish
- Niman Ranch Flat Iron Steak \* ..... 33**  
grilled to medium-rare, glazed with 'sur-eel sauce' (soy, mirin, ginger), sliced, over chilled chow mein noodles with blistered snow peas, scallions, toasted sesame seeds
- Tomahawk Pork Chop \* ..... 37**  
half-pound plus from Niman Ranch, mustard/BBQ sauce-glazed, grilled medium, with slow-cooked collard greens, 'heavenly hash' (black-eyed peas, butter beans, potatoes)
- 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
- Condiment-Crusted Filet Mignon \* ..... 39**  
crusted with seared sea salt and coarse green peppercorns, half-pound plus, grilled to temperature, served with truffled fingerling fries, 'G-One' sauce (*so secret even I don't know!*)

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