

# LANTANA

## GRILL & BAR

### appetizers

<b>Seafood Cocktail</b>	16
Grilled Shrimp, Crab Meat, Lobster Meat, Diced Avocado, Corn Tortilla Chips	
<b>Chipotle Chicken Quesadilla</b>	12
Asadero Mexican Cheese, Garnished with Fried Jalapeños and Cilantro Sour Cream	
<b>Niman Ranch Crispy Baby Back Ribs</b>	11
Black Bean Honey Sauce, Hill Country Coleslaw	
<b>Steak Fondue</b>	12
Grilled Beef, Corn Tortilla Chips, Tomato Salsa	
<b>Charred Corn Guacamole</b>	10
Corn Tortilla Chips, Roasted Tomato Salsa	
<b>50/50 Sausage</b>	11
Texas Rattlesnake & Rabbit Sausage, Humboldt Fog Cheese, Port Sauce	

### soups & salads

<b>Tortilla Soup</b>	9
Charred Corn Guacamole, Pepper Jack Cheese, Grilled Chicken, Cilantro, Fried Tortilla Strips	
<b>Texas Onion Soup</b>	9
Sweet Onions, Cheese, Croutons	
<b>Caesar Salad</b>	11
Romaine Lettuce, Tomatoes, Croutons, Parmesan Cheese, Creamy Homemade Caesar Dressing	
<b>Add Grilled Chicken Breast</b>	4
<b>Local Organic Mixed Greens Salad</b>	10
Baby Tomatoes, Dried Cherries, Candied Pecans, Manchego Cheese, Croutons, Ranch Dressing	
<b>Chicken Cobb Salad</b>	11
Apple Smoked Bacon, Bleu Cheese, Avocado, Hard Boiled Egg, House Ranch Dressing	

Niman Ranch cattle are raised all natural, without antibiotics or hormones, and their stock is 100% vegetarian fed.

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### sandwiches

*Served with choice of French fries or homemade potato chips.*

<b>Wood-grilled Cheeseburger</b>	13
Cheddar Cheese, Lettuce, Tomatoes, Red Onion, Sesame Bun	
<b>Add Bacon and Guacamole</b>	3
<b>Knife &amp; Fork Steak Sandwich</b>	13
Grilled Hanger Steak, Red Onion, Spicy Aioli	

### plates

<b>Full Rack of Baby Back Ribs</b>	22
French Fries, Sweet Hot Pickles, Bleu Cheese Coleslaw	
<b>New York Steak</b>	24
Bleu Cheese Butter	
<b>Bacon-wrapped Beef Filet</b>	36
Mashed Potatoes, Grilled Vegetables, Red Wine Demi	
<b>Grilled Lamb Chops</b>	28
Borracho Black Beans, Queso Fresco, Creole Mustard Sauce	
<b>Chicken-fried Lobster Tail</b>	36
Green Chile Risotto, Leek Sauce	
<b>Wood-grilled Halibut</b>	24
Red Chile Risotto, Vegetables	
<b>Chicken Pasta</b>	24
Penne Paste, Parmesan Cheese, Fresh Spinach, Roasted Tomatoes, Pine Nuts, Cilantro-basil Pesto	
<b>Pan-seared Salmon</b>	23
Fingerling Potatoes, Spinach, Leeks, Green Chile	
<b>Black Bean Open-faced Chile Relleno</b>	17
Red Rice, Tomatoes, Onions, Mexican Cheese	

 In an effort to conserve, water is offered upon request.

Warning: Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.

Gregory Picarazzi – *Restaurant Manager*  
Gilbert Moore – *Executive Chef*  
Erin Ford – *Sous Chef*

Horseshoe Bay Resort ~ 830-598-8600



HORSESHOE BAY RESORT.

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