

# RAINBOW LODGE™

## **Dinner Menu**

### **To Start**

Taste of the Wild...

A Rainbow Lodge Classic featuring a Tasting of Wild Game and Fowl 14

\*Cast Iron Seared Scallops on Sweet Potato Mousse with Fava Beans and Truffles 16

Rabbit Boudin Bites with Tabasco Aioli on Choucroute Garni 9

Lump Crab Cakes with Bacon, Green Onion & Creole Mustard Butter 13

Southern Fried Quail on Cheesy Organic Grits with Bourbon Bacon Cream Gravy 16

Honey Sweetened Local Goats Cheese, Walnut Bread, and Fig Jam 9

Slow Smoked Duck Gumbo, Andouille Sausage, and Rice Pilaf 7

### **Salads and Charcuterie**

\*Half Shell Lobster Salad with Navel Orange Segments, Shaved Cucumber, Sesame, Honey & Mustard Dressing 19

\*Blood Orange & Watercress Salad, Candied Almonds, Roasted Beets and Pure Luck Dairy Feta, Fig Vinaigrette 11

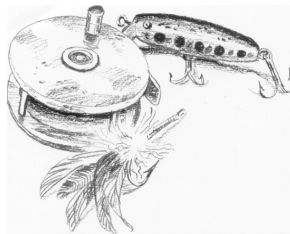
\*Butter Lettuce Hearts, Chef's Shaved Duck Ham, Bleu Cheese Dressing, Toasted Hazelnuts 11

Classic Caesar Salad 9

\*Mixed Baby Leaves, Shaved Vegetables, Citrus Vinaigrette 8

### **Rainbow Lodge Charcuterie**

*House Cured Meats ~ Salumis ~ Terrines  
with Traditional and Untraditional Condiments*  
12



*Local Ranchers, Farmers, Artisans, Our Onsite Gardens & This Season All Inspire Our Gulf Coast Menu*

*There is a risk associated with consuming raw animal protein, if you are unsure of your risk, consult your physician.*

a discretionary gratuity of 20% will be added to parties of 8 or more

## **Entrees**

### **Fish & Shellfish**

\*Decadent Lobster Thermidor  
Whole Maine Lobster, Oyster Mushrooms,  
Cognac, Asparagus  
Finished Tableside with Dijon Mousseline. 45

\*Pan Roasted Sea Bass with Arugula Pesto. Thinly Sliced Broccoli,  
Potatoes and Red Chili Tomato Oil 32

\*Cast Iron Seared Gulf Snapper on Sauté of Chick Peas, Spanish Chorizo & Black Kale.  
Soused Beet Slivers 28

Rainbow Trout, Beluga Lentils with Orange, Nutty Brown Butter. Garlic Green Beans 22

### **Meat & Fowl**

\*"The Chairman"- Grilled Ribeye Steak, Crispy Yukon Gold Potato Skins,  
Warm Horseradish Crème and Charred Asparagus 38

\*Thick Cut Pork Chop, Golden Beet and Potato Gratin,  
Warm Cabbage & Apple Slaw, Whole Grain Mustard Gravy 24

Beef Tenderloin on Potato and Local Andouille Hash  
with Wild Mushroom, Caramelized Onion and Brie Fondue 35

\*Pan Roasted Chicken ~ Natural~ Butternut Squash Risotto  
with Roasted Pearl Onions & Crispy Sage 26

Braised Lamb Shank with Minted Pesto, Warm Potato "Salad" and Snow Peas 26

### **Game**

Buffalo Short Ribs~ Braised All Night  
Texas Gold Cheddar Risotto with Charred Brussels Sprouts and Leaves 39

\*Grilled North American Elk Chop, Sweet Potato Mash, Wilted Spinach, Berry Sauce 45

Chili Rubbed Texas Nilgai Antelope Back Strap, Poblano Spoonbread,  
Mojo de Ajo Sauce, Grilled Asparagus Salad 36

\*Peppered and Seared Duck Breast, 5 Spice Carrot Whip,  
Crisped Purple Potato, Green Bean Trinity 27

\*Mixed Grill of Venison Medallion, Texas Lamb T Bone, Lockhart Quail and  
Wild Boar Chop. Pan Roasted Potatoes and Forest Mushrooms with French Beans 37

### **Chef Added Extras – Sides**

Buttered Lump Crabmeat 10 – ½ Lobster 20 - Seared Foie Gras 19  
All Risottos 6 – Warm Potato Salad 4 - Warm Cabbage & Apple Slaw 6 - Asparagus 5 -Carrot Whip 3

*\*Indicates gluten free dishes.*

*If you have a severe allergy to gluten, please inform your server as there is gluten present in our kitchen.*