

RAINBOW LODGE™

Dinner Menu

Chef's Tasting Menu

Six Petite Courses of Seasonal Features and Lodge Favorites 79

add the Sommelier Selected Beverage Pairing 43
Entire Table Participation Required ~ No Split Tasting Menus

Small Plates

Taste of the Wild

A Rainbow Lodge Classic Featuring a Tasting of Wild Game 16

Seared Sea Scallops ⑨

Morcilla Piquillo Risotto, Parsley, Parmesan 15

Pesto Grilled Gulf Shrimp Bruschetta

Lemon Basil Caper Butter 12

Southern Fried Texas Quail Bites

Texas Redneck Cheddar Organic Grits, Bourbon Bacon Gravy 14

Jumbo Lump Crab Cake

Bacon, Green Onion and Creole Mustard Butter 17

Pan Seared Sweetbreads and Wild Mushrooms

Garlic Chives, Butter Finish, Toasted Brioche 11

Gumbo / Salads

The Lodge's Smoked Duck Gumbo

Andouille Sausage and Wild Rice Pilaf 9

(16/qt. to-go)

Summer Tomato Salad

Honey Compressed Golden Watermelon, Whipped Ricotta, Chili, Lime 10

Lobster and Avocado Salad

Easter Egg Radish, The Season's Cherry Tomatoes, Creamy Tarragon & Lemon Dressing 24

Leafy Lettuces and Peaches

Fennel & Feta, Tomato, Black Pepper Granola, RBL Garden Basil Dressing 9

Young Spinach Salad ⑨

Duck Confit, Toasted Mushrooms, Fried Quail Egg, Pecans, Gorgonzola 13

Caesar Salad 9

⑨ *Gluten Friendly*

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

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Lodge Features

Lobster and Summer Corn Risotto 29 ⑨

Rainbow Trout with Lump Crab and Pecan Brown Butter
Crispy Sweet Potato Curls, Roasted Garlic Sautéed Kale 32

Pan Seared Gulf Red Snapper
Andouille and Crawfish Studded Jambalaya, Spicy Buerre Blanc 29

Pan Seared Duck Breast and Foie Gras ⑨
Sweet Potato Puree, Dandelion Greens, Figs and Pecans 28

Parisian Style Gnocchi
Grilled White Corn, Summer Squash, Cherry Tomato, Goats Cheese, Basil 22



Grilled 6 oz. Beef Tenderloin Filet
Potato, Green Onion, Purple Hull Pea and Bean Hash, Spiced Tomato Relish 36

Grilled 16 oz. Cowboy Beef Ribeye ⑨
Grilled Asparagus, Roasted Fingerling Potatoes Tossed in a Warm Bleu Cheese Vinaigrette 46

South Texas Nilgai Antelope Loin ⑨
Smoked Whole Grain Mustard Glacè
Jalapeno and Bacon Studded Organic Cheddar Grits, Brussels Sprouts 45

Grilled North American Elk Chop
Rolled Root Vegetable Enchiladas, Charred Tomato Ancho Mole,
Garden Squash & Blossoms, Queso Fresco 49

Wild Game Mixed Grill ⑨
Elk Loin, Venison Medallion, Lockhart Quail and Wild Boar Chop
Pan Roasted Potatoes, French Beans and Wild Mushrooms 41

Extras / Sides

Buttered Lump Crab Meat 15
Half Lobster 25
Seared Foie Gras 19

Roasted Brussels Sprouts 6
Crispy Sweet Potato Curls 6

Fried Gulf Oysters 8
Jalapeno and Bacon Cheddar Grits 6
Roasted Garlic Sautéed Kale 5

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