



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 Roasted Cauliflower

Capers, Golden Raisins, Wine and Butter Finish 11

Gumbo / Salads

The Lodge's Smoked Duck Gumbo

Andouille Sausage and Wild Rice Pilaf 9

(16/qt. to-go)

Lobster and Avocado Salad

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

The Season's Leafy Lettuces

Pickled Strawberries, Glazed Figs, Goat Cheese, Black Pepper Granola 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 .

RAINBOW LODGE™

Lodge Features

Lobster Risotto ⑨

English Peas, Fava Beans, Local Wild Onions, Parmesan 29

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

Toasted Pasta Pearls, Ginger Scented Peas, Pods and Leaves 26

Decadent Lobster Thermidor ⑨

Whole Maine Lobster, Oyster Mushrooms, Cognac, Asparagus
Finished Tableside with Dijon Mousseline 55

Parisian Style Gnocchi

Sage Brown Butter, Butternut Squash, French Feta, Smoked Mushrooms 22

A Taste of Spring – One of the Season's Treasures



Buttered Fresh Morel Mushrooms with
Local Wild Spring Onions from Oak Hollow Farms \$9

A Perfect Complement to any of our Steak or Game Dishes, Enjoy!

Grilled 6 oz. Beef Tenderloin Filet

Potato, Wild Onion, Purple Hull Pea and Bean Saute, 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
Buttered Fresh Morels 9
Crispy Sweet Potato Curls 6

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

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