

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

Crisped Pork Belly on Savoy Cabbage "Kraut"

Caraway Jus, Baby Carrots 14

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

Gumbo / Salads

The Lodge's Smoked Duck Gumbo

Andouille Sausage and Wild Rice Pilaf 9

(16 / qt. to-go)

Roasted Pear and Gorgonzola Salad

Young Greens, Maple Balsamic Vinaigrette, Black Pepper Granola, Cherries 10

Young Spinach Salad ⑨

Duck Confit, Toasted Mushrooms, Fried Quail Egg, Pecans 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™

Seafood and Fowl

Lobster and Corn Risotto with Melted Leeks ⑨ 29

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

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

Pan Roasted Whole Lobster
Braised Fennel, Baby Spinach and Brandy Butter Sauce. Brioche Gremolata 55

Pan Roasted Breast of Pheasant
The Season's Apples, Baked Spätzle with Gruyere and Bacon 32

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

Parisian Style Gnocchi
Butternut Squash, Calabrian Chilies, Dandelion, Goats Cheese 22



Beef and Game

Grilled 6 oz. Beef Tenderloin Filet ⑨
Buttermilk and Chive Mashed Potatoes, Forest Mushroom Sauté 39

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, Queso Fresco 49

Wild Game Mixed Grill
Chili Rubbed Venison and Elk, Lockhart Quail and Wild Boar Chop
Farro and Wild Rice Pilaf, Grilling Sauce 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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