

## ~ Appetizers ~

### **Pecan Crusted Crab Cakes \$8.95**

Accompanied by serrano mango salsa and fresh cilantro.

### **Stuffed Mushroom Caps \$8.75**

Cheddar, jack, asiago and goat cheese with herbs

### **Escargot \$8.95**

Escargots are baked with garlic herb butter, then topped with asiago cheese and breadcrumbs.

### **House Made Russet Chips \$7.50**

With bleu cheese fondue.

### **Crispy Asiago Crusted Eggplant Fries \$7.50**

### **Broiled King Crab Appetizer \$10.95**

A Cabernet Grill signature item, broiled with garlic herb butter And topped with asiago and breadcrumbs.

## ~ Soups and Salads ~

### **Soup of the Day \$5.50 a cup**

### **Rio Grapefruit & Gorgonzola Spinach Salad \$6.50**

With candied pecans.

### **Hill Country Caesar Salad \$5.50**

With creamy roasted garlic dressing, asiago cheese, and peppered croutons.

### **Garden Fresh Dinner Salad \$5.25**

Ripe olive vinaigrette, honey creole mustard, blue gorgonzola walnut, green onion ranch, 1000 Island.

## ~ Entrees ~

### **Black Diamond Buffalo Enchiladas \$19.95**

With chile rojo demi glace, chipotle crema and double bacon black beans.

### **Oak Smoked Pork Tenderloin \$21.95**

With Hill Country port-sundried strawberry glace.

### **Tejas Mixed Grill \$29.95**

Angus Beef Cap Steak, Bandera Quail & Smoked Pork Tenderloin

### **Grilled Bandera Quail \$21.95**

Jalapeno stuffed & bacon wrapped.

### **Grande Chicken Fried "Pork" Steak \$18.95**

With chipotle country gravy.

### **Toasted Pecan Crusted Breast of Chicken \$17.95**

With creole mustard cream.

### **Marinated Char-broiled Breast of Chicken \$16.95**

Topped with chile rojo~ ranchero and crumbled queso fresco.

### **Tasso Chicken \$17.95**

Marinated char-broiled breast of chicken topped with tasso ham, mushrooms and roasted garlic serrano bernaise

### **“Certified Angus Beef Steaks”**

### **Twelve Ounce Ribeye Steak \$28.95**

### **Eight Ounce Filet Mignon \$32.95**

### **Ten Ounce Bacon Wrapped “Texas” Strip Steak \$24.95**

### **Surf & Turf \$24.95**

Six ounce Beef Cap Steak & Coconut Crusted Shrimp.

Each steak served with a choice of Hill Country Chive Butter or Roasted Garlic Serrano Bernaise.

### **Gulf Shrimp Ranchero \$21.95**

Jumbo shrimp simmered with chile rojo~ ranchero crema then topped with crumbled queso fresco, mesquite smoked bacon and cilantro.

### **Golden Fried Eggplant Pirogue \$20.95**

With blue crab and jumbo gulf shrimp au-gratin A Cabernet Grill classic recipe topped with asiago cheese and breadcrumbs.

### **Pan Seared Rainbow Trout \$19.95**

Stuffed with roasted tomatoes, asiago cheese, fresh herbs, and apple wood smoked bacon, topped with pecan brown butter sauce.

### **Sesame Fried Jumbo Shrimp \$19.95**

Accompanied by pickled red onion jalapeno slaw and your choice of spicy mango chutney mayo or south Texas red sauce.

### **“Texas Tarragon” Shrimp Scampi Sauté \$19.95**

Jumbo shrimp sautéed with garlic butter, white wine, and a touch of herbal Texas tarragon.

### **Coconut Crusted Jumbo Shrimp \$19.95**

Tossed with five pepper glace and accompanied by pickled red onion jalapeno slaw.

### **Almond Crusted Pan Seared Catfish \$16.95**

With mango chutney mayo and fresh cilantro.

## ~ Desserts ~

### **Warm German's Chocolate Bread Pudding \$7.50**

Topped with brandied black cherry ice cream.

### **“Smashed” Sugar Crusted Granny Smith**

### **Apple Pie \$7.95**

Served warm with a topping of cinnamon ice cream.

### **Triple Chocolate Mousse Cake \$7.95**

### **Kahlua White Chocolate Crème Brulee \$7.50**

### **Grande “Cabernet Grill” Cheesecake \$7.75**

With strawberry topping and Chantilly cream.

### **“Chicken Fried” Pecan Pie \$7.95**

With Chocolate Jack Daniels Ice Cream

### **Coffee Drinks \$6.95 each**

### **Cafe Cabernet Grill**

Tuacca & white chocolate syrup topped with whipped cream.

### **Hot Toffee Coffee**

Amaretto, Frangelico & Buttershots with a touch of caramel, chocolate and topped with whipped cream.

### **Cafe B-K-A**

Bailey’s Irish Cream, Kahlua and Amaretto with a touch of caramel and topped with whipped cream.

### **Cafe Mocha D&B**

Drambuie & Bailey’s Irish Cream with chocolate syrup and whipped cream.