

Lonesome Dove Western Bistro
"Iron Chef Winner / Owner Tim Love"

Lunch

First Course

Seared ostrich nachos, avocado salsa, huckleberry sauce **12.**

Wild boar ribs, Lonesome Dove BBQ sauce, house pickles **12.**

Blue corn lobster "Hushpuppies", watercress butter **15.**

Seared diver Scallop, braised wild boar, parsnip puree **9.**

Elk sliders, seared foies gras, blueberry jam **14.**

Rabbit-rattlesnake sausage, spicy manchego rosti, crème fraiche **15.**

Spanish chorizo, sunny quail egg, bruschetta **12.**

Lamb belly BLT, watercress, fresh tomato **12.**

Second Course

Rocket, key lime vinaigrette, prosciutto cracklins, manchego **9.**

Butter lettuce, applewood smoked bacon lardoons, chili pepitas, chili-buttermilk **9.**

Summer Squash soup, baby swiss **10.**

Spring greens, roasted beets, goat cheese, meyer lemon **9.**

Sandwiches

Shaved tenderloin, caramelized onion, horseradish cream, sweet potato fries **10.**

Tasso ham, muenster cheese, with citrus greens and soup **12.**

Buffalo burger, jack cheese, house pickles, bistro fries **10.**

Applewood smoked bacon, butter lettuce, sliced tomato, mayonnaise, chili chips **9.5**

Entrees

Stockyard Special Always **9.**

Lonesome Dove house meatloaf, yukon gold mash, sautéed spinach **12.**

Roasted garlic stuffed beef tenderloin, western plaid hash, syrah demi glace **35.** ½ Portion **19.**

Crispy blue corn trout, avocado salsa, cilantro orange butter **14.**

Prime skirt steak, fried salsify, citrus broccolini **16.**

Menu Changes Daily

Our Hand Cut Steak Menu is Available at Lunch. Please Ask Your Server

CHEF / OWNER – TIM LOVE CHEF DE CUISINE – JOSH NEISES
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