

## CHEF'S SEASONAL AMUSE-BOUCHE

### APPETIZERS

#### Texas Ancho Rubbed Quail 21

Pickled red and yellow onions, cilantro chimichurri, purple sweet potato hash

#### Smoked Pastor Boar Wings 22

Al pastor barbecue sauce, pineapple cinnamon coulis, fresh micro cilantro, red onion

#### Tuna Poke 20

Avocado, black garlic sesame reduction, scallions, chili oil, house made wonton chips

#### Smoked Red Beet Hummus 18

Olive tapenade, grilled naan, assorted fresh vegetables

### SALADS

#### Sunburst Squash and Cucumber 17

Squash, cucumber, heirloom cherry tomatoes, red onion, kalamata olive, fresh dill, parsley, goat cheese, lemon dill vinaigrette

#### Pomegranate Quinoa 18

Chilled quinoa, fresh pomegranate seeds, arugula, mango, feta, pomegranate vinaigrette

#### Watermelon 18

Compressed watermelon, spring mix, cojita, pickled red onion, fresh carpaccio, meyer lemon vinaigrette, house made tajin



THE  
19 CRESCENT 86  
CLUB

**ENTRÉE**

**Texas Bone-in Pork Chop 33**

Sous vide pork chop with orange and garlic, rustic potato apricot, grilled summer vegetables, chili balsamic glaze

**Coconut Curry Redfish 41**

Grilled redfish, Thai coconut basmati rice, roasted broccolini, baby fennel, yellow curry coconut sauce

**Jidori Chicken Kabab 28**

Marinated chicken thighs on the rotisserie, grilled eggplant, squash, mint labna, garlic chive oil, naan bread, Lebanese rice

**Cedar Plank Salmon 31**

Black garlic herb lentils, grilled baby summer vegetable succotash, black garlic reduction

**STEAKS A LA CARTE**

12 oz New York 45

12 oz Ribeye 64

8 oz Filet 54

**SIDES**

Lebanese Rice 9

Garlic Mash 9

Coconut Basmati 9

Roasted Summer Vegetables 9

Broccolini 8

Fries 7

**DESSERT**

**Chocolate Stout Cake 11**

Chocolate sponge, hazelnut praline, blackberry mousse

**Peach Chai Crème Brûlée 11**

**White Chocolate Bread Pudding 11**

Orange bourbon glaze, vanilla bean ice cream

**Stone Fruit Tart 11**

Vanilla pastry cream

