

# REATA™

at the BACKSTAGE



## STARTERS

---

Calf Fries with Cracked Pepper Cream Gravy	\$15
Onion Rings with Serrano Ketchup	\$14
Elk Sausage on Jalapeño Cheddar Grits	\$15
Bacon Wrapped Shrimp on Jalapeño Cheddar Grits	\$17
Tenderloin Tamales with Sundried Tomato Cream and Pecan Mash	\$18
Caesar Salad with Asiago Cheese and Sourdough Croutons	\$12
Field Green Salad with Texas Goat Cheese, San Saba Pecans and Sherry Wine Vinaigrette	\$14
	Add Chicken \$8
	Add Carne Asada \$12

## MAINS

---

Tenderloin Tacos	\$25
Carne Asada with Cheese Enchiladas	\$38
Grilled Chicken with Rosemary Honey Mustard	\$24
Chicken Fried Steak with Cracked Pepper Gravy	\$30
Feature CF Burger with French Fries	\$21
Grilled Chicken Sandwich with Bacon and Cheese with French Fries	\$19
14oz Charbroiled Rib Eye with Cook's Butter	\$55
Grilled Salmon with Jalapeño Boursin Cream	\$34
Bone In Pork Chop with Apple and Sage Chutney	\$42
Chef's Feature	MKT

## AFTERS

---

Dutch Oven Apple Crisp	\$10
Traditional Bread Pudding Tamale	\$10
West Texas Pecan Pie with Vanilla Glaze	\$10



Please allow us to add 20% gratuity to all parties of 6 or more.  
An assortment of spirits, wine and beer are available.