

REATA™

at the RODEO



STARTERS

Elk Sausage on Jalapeño Cheddar Grits	\$15
Bacon Wrapped Crab Stuffed Jalapeños	\$17
Tenderloin Tamales with Sundried Tomato Cream and Pecan Mash	\$18
Cheese Quesadilla with Guacamole, Pico de Gallo and Crème Fraiche	\$12
Smoked Quail on Jalapeño Cheddar Grits	\$15
Wedge Salad with Bleu Cheese Crumbles, Bacon, Pico de Gallo and Ranch Dressing	\$14
Field Green Salad with Texas Goat Cheese, San Saba Pecans and Sherry Wine Vinaigrette	\$14
Caesar Salad with Asiago Cheese and Sourdough Croutons	\$12
	Add Chicken \$8
	Add Carne Asada \$12

MAINS

14oz. Charbroiled Rib Eye with Cook's Butter	\$55
Pan-Seared Pepper Crusted Tenderloin with Port Wine Sauce	\$58
Carne Asada with Cheese Enchiladas	\$38
Grilled Chicken with Rosemary Honey Mustard	\$24
Grilled Salmon with Jalapeño Boursin Cream Sauce	\$34
Bone In Pork Chop with Apple and Sage Chutney	\$42
Chef's Feature CF Burger (Lunch Only)	\$18
Pastrami Sandwich with Swiss Cheese (Lunch Only)	\$16
Grilled Chicken Sandwich with Bacon and Cheese (Lunch Only)	\$16
Tenderloin Tacos (Lunch Only)	\$22

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.
A full assortment of spirits, beer and wine are available.
Reata Restaurant does not allow separate checks.
Split plate charge \$5.