



Cabernet Grill
TEXAS WINE COUNTRY RESTAURANT

Salads

"Two Pig" Spinach Salad \$8.95 ♦
Warm bacon & tasso ham vinaigrette
with baby portabellas and gorgonzola

Río Grapefruit & Gorgonzola \$7.95
Spinach Salad with candied pecans

Hill Country Caesar Salad \$7.50 ♦
With creamy roasted garlic poblano
dressing, asiago cheese
and peppered croutons

Cabernet Grill House Salad \$7.50
Mesclun greens & spinach with toasted
pepitas, crispy wonton strips, wild rice
and a choice of ginger lime vinaigrette ♦
or green onion ranch dressing.

♦ *This symbol denotes that the recipe
for this item is available in
our cookbook.*

Please note that a gratuity of 20% will be
added to all groups of six or more.

*~There is a risk associated with
consuming raw or under cooked foods
such as meat, poultry or
seafood products
specially if you have certain
medical conditions.*

*~Please bring all food allergies to the
attention of management before
ordering. Keep in mind that while we
will try to match your needs,
unfortunately we are not able
to accommodate all requests.*

Appetizers

Spicy Steamed Pork Buns \$9
Braised Pork Belly in Steamed Bun
With house pickles, hoisin mayo
and srracha.

Caution: This item is highly addictive!
We had to send the entire kitchen staff to re-hab
after introducing this menu item to them

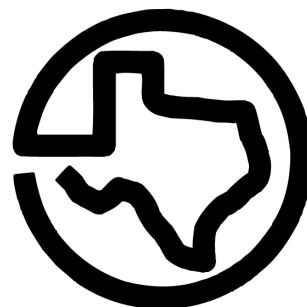
Roasted Butternut Squash Soup \$7.95
With maple cayenne cream
and crispy bacon
"Consistently declared as most outstanding"

Pecan Crusted Crab Cakes \$10.95
serrano pico de gallo
and mango mayo

Jumbo Lump Crab Gratin \$11.95 ♦
A Cabernet Grill Signature Item,
jumbo lump crab broiled
with red chile garlic butter,
asiago and breadcrumbs

Bacon Wrapped Date Stuffed Figs \$8
With pine nuts, bosque bleu cheese and
demi glace.

Warm Texas Goat Cheese \$9.95 ♦
With roasted garlic, herbs, olive
and grilled baguette slices



GO TEXAN.